

Other publications

Proceedings from the Full-Fat Soya conference held April 14-15, 1987, will be published. For information about the proceedings, contact Roger Leysen, American Soybean Association, Centre International Rogier, Boite 521,

Brussels, Belgium. The conference focused on the use of full-fat soybeans as feed.

A booklet, **An industrial profile of small-scale vegetable oil expelling**, is available from the Tropical Development and Research In-

stitute, College House, Wrights Lane, London W8 5SJ, England. The 12-page pamphlet, published this year, costs £3. There is no charge for single copies sent to governmental, educational and research organizations working in countries eligible for British aid.

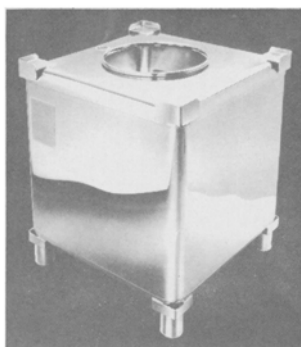
New Products

OXYGEN ANALYZER

The Neutronics "T-Series" oxygen analyzers have applications ranging from critical lab analysis to control of process environments. Features include milliamp and millivolt outputs, adjustable contact closures and disposable sealed sensors. Oxygen concentrations are measured by volume from 0-1,000 ppm. Contact: Neutronics Inc., 215 W. Church Rd., King of Prussia, PA 19406.

TAP GC COLUMN

Chrompack has available the Triglyceride Analysis Phase (TAP) gas chromatography column. According to the company, the TAP column separates triglycerides in 15 minutes and analyzes chain lengths of up to 64 carbons. Application notes for a number of fats and oils also are available. Contact: Chrompack Inc., 1130 Route 202 S., Raritan, NJ 08869.



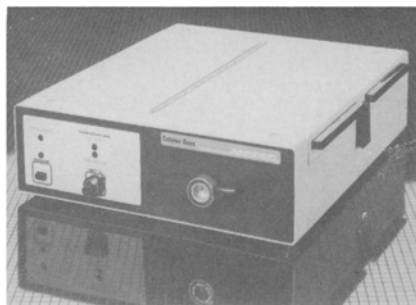
STORAGE TANK

The Clawson Tank Co. offers bulk liquid shipping and storage containers capable of carrying up to 550 gallons. The tanks have a mirror finish to prevent materials from sticking and to facilitate cleaning.

The containers meet DOT 56 and 57 specifications. Contact: Clawson Tank Co., 4701 White Lake Rd., Clarkson, MI 48016-0350.

HPLC SYSTEM

The binary HPLC system from Sonntek features two pumps, variable wavelength detector, variable volume mixing chamber, microprocessor-based controller, injector and column. The modules can be rearranged to suit different system requirements; all connections and operating functions are in front for easy access. Contact: Sonntek Inc., PO Box 8589, Woodcliff Lake, NJ 07675.



COLUMN OVEN

The Anspec Co. Inc. has introduced the SM-900 forced air column oven. Features include a vapor sensor for safety, forced air circulation, solvent preheating and the ability to hold up to six columns. Two versions are available covering temperatures to 135 C and 150 C. Contact: The Anspec Co. Inc., PO Box 7730, Ann Arbor, MI 48107-7730.

LIPASE

Amano International Enzyme Co.

introduces the fungal lipase preparation Lipase-10, produced from *Penicillium roqueforti*. The lipase's specificity for C-3 to C-8 fatty acid esters allows its use in flavor modification for cheeses and other dairy products. Contact: Amano International Enzyme Co., Route 250 E. Zion Crossroads, Troy, VA 22974.



LEVEL SWITCHES

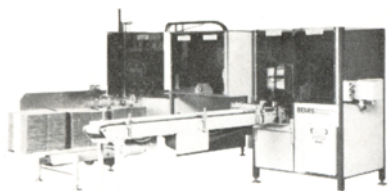
Kinematics "IHO" Series liquid level switches are designed for industrial environments. They use 100% solid-state opto-electronic circuitry to sense liquid levels and are capable of switching AC or DC loads up to 5.0 amps. Single- and double-pole models are available. Contact: Kinematics & Controls Corp., 14 Burt Dr., Deer Park, NY 11729.

HYDROGEN GENERATOR

The Mark V Elhygen hydrogen generator is a self-contained system that produces hydrogen for analytical detectors such as flame ionization and thermal conductivity. Elhygen uses water electrolysis to defuse protonic hydrogen through a palladium membrane to produce molecular hydrogen. The unit is available in either 150 or 300 ml/min models and meets OSHA requirements. Contact: Milton Roy,

New Products

LDC Division, PO Box 10235,
Riviera Beach, FL 33404.



CASE PACKER

Bemis Packaging Service Machinery Co. has added the Series 1547 automatic case packer to its line. The packer contains an erector and loader; both can be used in semi- or fully automatic packing systems. The packer is designed for frozen foods, margarine, processed meats and snack foods. Contact: Bemis Packaging Service Machinery Co., 315 27th Ave. N.E., Minneapolis, MN 55418.

HPLC PUMP

Micrometrics has available the

Model 760 HPLC pump designed for either low pressure or two-pump gradients. The company recommends it for use with all LC detectors, including R.I. and electrochemical, without insertion of pulse dampers. The solvent delivery system can be used at flow rates from 2 to 20 ml/min and pressures to 7,200 psi. Contact: Micrometrics, 1 Micrometrics Dr., Norcross, GA 30093-1877.

DRYER

The Kemp Oriad 4000 air and gas dryer is designed to save energy by generating the heat used by the system to reactivate desiccants within the vessel. This is meant to maximize heat-transfer efficiency and minimize purge requirements. The C.M. Kemp Manufacturing Co. says the dryers handle flow rates up to 6,000 standard cubic feet per minute with outlet dew points of -40 F or lower. Contact: Kemp Oriad 4000 Dryers, Permea Inc., Inquiry Dept., 12842 Penridge, Bridgeton, MO 63044.

Calendar

(continued from page 902)

Paul Fedec, Short Course Chairman, telephone 306-665-7791, telefax 306-343-5966.

American Chemical Society's 194th national meeting, Aug. 30-Sept. 4, 1987, New Orleans, Louisiana. Contact: American Chemical Society, 1155 16th St. NW, Washington, DC 20036.

September

Nutritional Impact of Food Processing, Sept. 2-4, 1987, Reykjavik, Iceland. Details: Symposium on Nutritional Impact of Food Processing, Noatun 17, 105 Reykjavik, Iceland (telex 3111 ICETV).

101st Annual International AOAC Meeting and Exhibition, Association of Official Analytical Chemists, Sept. 14-17, 1987, The Cathedral Hill Hotel, San Francisco, California. Contact:

Margaret Ridgell, AOAC, 1111 N. 19th St., Suite 210, Arlington, VA 22209.

Microbial Examination of Cereal Products, American Association of Cereal Chemists (AACC) Short Course, Sept. 14-18, 1987, University of Minnesota, St. Paul, Minnesota. Contact: Dotty Ginsburg, AACC Short Course Coordinator, 3340 Pilot Knob Rd., St. Paul, MN 55121, telephone 612-454-7250.

Flavor Workshop I, Flavor Creation and Manufacture, Sept. 15-17, 1987, University of Minnesota, St. Paul, Minnesota. Contact: Gary Reineccius, University of Minnesota, Department of Food Science and Nutrition, 1334 Eckles Ave., St. Paul, MN 55108, telephone 612-624-3201.

Separations for Biotechnology, Sept. 15-18, 1987, Reading, England. Details: Society of Chemical Industry, 14/15 Belgrave

sustane®

food-grade antioxidants

Sustane® BHA, BHT, TBHQ, PG and a variety of liquid blends

Applications:

Vegetable Oils • Animal Fats • Flavors • Spices • Fragrances • Confections • Nuts • Fresh Sausage • Chewing Gum • Food Packaging Materials • Animal Feeds • Cereals • Dehydrated Potatoes • Yeast • Beverages • Desserts • Cosmetics

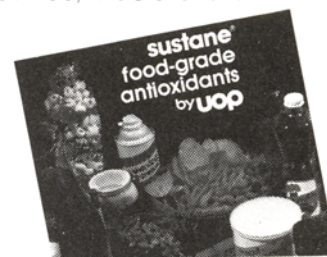
Products for the food industries by UOP



Technologies



Send this coupon to us today to receive this free 12 page color brochure. Biological and Food Products UOP, Inc. 25 E. Algonquin Rd. Box 5017 Des Plaines, IL 60017-5017 Phone: 312/391-3093 Toll Free/ 1-800-348-0832



Name: _____
Title: _____
Company: _____
Address: _____
Telephone: _____

Have Sales Rep Call