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Absorption Spectrum of Vitamin A Concentrates

Jay W. Woodrow
Iowa State College

J. B. Philipson
Iowa State College

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has formerly been termed "association" and what is now called by Langinescu "molar concentration."

STATE UNIVERSITY OF IOWA,
IOWA CITY, IOWA.

ABSORPTION SPECTRUM OF VITAMIN A CONCENTRATES

JAY W. WOODROW AND J. B. PHILIPSON

This is a continuation of the work previously reported by Woodrow and Cunningham (Phys. Rev., vol. 35, p. 125, Jan. 1930) on the absorption spectrum of several common sources of vitamin A. Through the kindness of Dr. Morton of the University of Liverpool, it has been possible to investigate the absorption spectra of much more concentrated sources of vitamin A. Slight changes which have been made in the arrangement of the photoelectric spectrophotometer have given more dependable results, partly because they have greatly reduced the destruction of the vitamin A by the ultra-violet light used in taking the measurements. Prominent bands have been found at 310 and 328 μ . with minor bands at 323 and 340 μ . The 328 μ band was much stronger than the same band with weaker sources of vitamin A.

IOWA STATE COLLEGE,
AMES, IOWA.

THE COLOR OF MEATS AND OF THE MUNSELL COLOR CHARTS COMPARED

A. A. BENEDICT

At the present time the most common method of measuring the color of meats consist in a comparison of the surface with a Munsell Color Disc, or a Munsell Color Chart. This method is considered quite satisfactory by some authorities, but its reliability is seriously questioned by others.

This paper is a continuation of the work reported at the Academy meeting a year ago. A great many more readings have been made in which cuts were used that varied quite widely in quality. Also, a comparison has been made between the various Munsell Color Charts, and between cuts of meat and the Color Charts set to match them.