

1928

The Effect of Lecithin in Dairy Products upon Butter Fat Determination

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Recommended Citation

Chapman, O. W. (1928) "The Effect of Lecithin in Dairy Products upon Butter Fat Determination," *Proceedings of the Iowa Academy of Science*, 35(1), 218-218.

Available at: <https://scholarworks.uni.edu/pias/vol35/iss1/39>

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Portland Cement, and also calcium carbide. Its use as a face powder has been suggested.

I. The White Variety, Percentages		II. The Yellow Variety, Percentages	
CaCO ₃	93.10	CaCO ₃	95.15
MgCO ₃	00.12	MgCO ₃	1.04
SiO ₂	5.88	SiO ₂	1.95
Fe ₂ O ₃ and Al ₂ O ₃	0.92	Fe ₂ O ₃ and Al ₂ O ₃	1.83
Total	100.02	Total.....	99.97
III. White Variety, Percentages		IV. White Variety, Percentages	
CaCO ₃	97.40	CaCO ₃	95.40
MgCO ₃	0.25	MgCO ₃	1.54
SiO ₂	2.32	SiO ₂	3.04
Fe ₂ O ₃ and Al ₂ O ₃	0.12	Fe ₂ O ₃ and Al ₂ O ₃	0.12
Total.....	100.09	Total.....	100.10

CORNELL COLLEGE,
MOUNT VERNON.

THE REACTION OF NITROGEN TRICHLORIDE WITH UNSATURATED ACIDS

GEORGE H. COLEMAN AND G. M. MULLINS

Nitrogen trichloride reacts with crotonic acid in carbon tetrachloride solution slowly at 25° to form nitrogen, chlorine and the hydrochloride of chloro-aminobutyric acid. On reduction with sodium amalgam this product yields β-aminobutyric acid.

A similar reaction occurs with cinnamic acid.

STATE UNIVERSITY OF IOWA,
IOWA CITY.

THE EFFECT OF LECITHIN IN DAIRY PRODUCTS UPON BUTTER FAT DETERMINATIONS

O. W. CHAPMAN

The amount of lecithin present in the ether extract of milk, cream, skimmed milk, and buttermilk is determined, and shown to be present in large enough amounts to have considerable influence upon the fat tests of substances which are low in fat. Lecithin prepared from egg yolks and added to buttermilk is shown to give high results in fat determinations, thus showing that the lecithin present in milk is a factor to be considered. The amount of lecithin in buttermilk is great enough to reduce the apparent average fat content of buttermilk from 0.7 per cent to 0.57 per cent.

SECTION OF DAIRY INDUSTRIES,
IOWA STATE COLLEGE.