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THE FATS AND OILS

A General View

A simple, elementary, and nontechnical exposition of the production, the technology, and the interrelations of the various fats and oils. Designed to present in readily intelligible form the information desirable for an understanding of the fats and oils trade as it affects agriculture and industry

By

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THE FATS AND OILS: A GENERAL VIEW

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No. 3. *Inedible Animal Fats*
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No. 1 ' ' ' ' **February, 1928**

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FOOD RESEARCH INSTITUTE
STANFORD UNIVERSITY, CALIFORNIA

The Food Research Institute was established at Stanford University in 1921 jointly by the Carnegie Corporation of New York and the Trustees of the Leland Stanford Junior University, for research in the production, distribution, and consumption of food.

DIRECTORS

CARL LUCAS ALSBERG, JOSEPH STANCLIFFE DAVIS,
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DIRECTORS' PREFACE

War-time experience demonstrated the basic importance of the fats and oils for food, feed, and raw material for industry. The growth of international trade and increasing substitution of one fat for another in response to changes in consumers' preferences and manufacturers' technique have given rise to serious problems of public policy, especially with respect to food laws and tariff restrictions. Yet the literature dealing with fats and oils is notably deficient in its economic and statistical aspects, largely because these materials are so diverse in origin and use and are yet to a high degree interchangeable.

These considerations have led the Food Research Institute to undertake intensive investigations in this field and to begin publication of a series of *Fats and Oils Studies*. Emphasis is placed upon the economic phases of the trade, and upon the food rather than the industrial uses, though due consideration is given to relevant scientific knowledge. The principal objective is to develop an increased understanding out of which sound views upon questions of public policy and business practice may be evolved.

Each number of the series constitutes an independent consideration of a selected topic; but so intimate is the relationship among the various fats and oils that each study must be regarded as an integral part of the series.

A fairly intimate knowledge of the origins, manner of production, and technical uses of the several important classes of fats and oils is a prerequisite for study of their economic significance. It is therefore rational to present in this, the first of the series, a simple, elementary, and, so far as possible, non-technical exposition of the production, the technology, and the interrelations of the various

fats and oils, which may serve as a background for the more specialized studies that are to follow. The purpose has been to prepare the reader, who is assumed to be without training in chemistry, chemical engineering, or biology, for intelligent reading of studies of particular fats and oils in which the emphasis is primarily economic even though some reference may be made to technical matters of production, manufacture, and consumption.

In the present treatise, little that is new is presented. Nearly all of the material could be found by diligent search in one or another of the many handbooks dealing with the chemistry of foodstuffs, with the chemistry of fats and oils, with the technology of the industries employing fats and oils as their raw materials, with the nutrition of man and domesticated animals, and with governmental supervision over the food trades. In no one place, however, does the information desirable for an understanding of the fat and oil trade as it affects agriculture and industry seem to have been collected in a form so simple as to be intelligible to those without technical training. To supply such a presentation is the object of this initial study.

Studies contemplated for the immediate future will deal with copra and coconut oil, inedible animal fats, the McNary-Haugen plan as applied to corn and hogs, and the history of the lard-compound industry.

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STANFORD UNIVERSITY, CALIFORNIA
February 1928

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