

# 8 REINHOLD BOOKS

## DRYING AND DEHYDRATION OF FOODS

by *H. W. von Loesecke*

A timely book of intense interest to anyone in the food industry. In a succession of condensed chapters is contained up-to-the-minute informative material on the various steps involved in the drying and dehydration of foods, types of equipment used, the dehydration of vegetables, dairy products, fish and meats, including specific figures for moisture content, yield, processing losses and drying temperatures, plant sanitation, factory cost, packaging, storage, and the nutritional value of these foods with special reference to vitamin content and taste.

**302 Pages**      **Illustrated**      **\$4.25**

## A Course in POWDER METALLURGY

by *Walter J. Baeza*

This book is designed as a practical course of instruction in the technique of this new art. It maps out a clearly conceived plan for acquainting students with the essentials of successful, uniform production of powder metallurgy parts. 15 experiments and results are described, with graphs showing the relationships between the processes involved and all the properties of the finished products. Of inestimable value to any manufacturer or to teachers of metallurgy and related subjects.

*16 Illustrations 41 Graphs*

**212 Pages**      **\$3.50**

## TUNGSTEN

*Its History, Geology, Ore-Dressing, Metallurgy, Chemistry, Analysis, Applications, and Economics*

by *K. C. Li and Chung Yu Wang*

The increasing importance of tungsten in the metallurgical and electronic industries has evoked a need for a comprehensive treatment of its geology, processing and uses, which this book expertly meets. Written by two outstanding authorities in the field, it presents detailed discussions of the occurrence, composition and preparation of tungsten ores in all parts of the world. Includes three striking color reproductions of tungsten alloys, maps and other illustrations. A valuable reference work for all those concerned with the uses or properties of this important metal.

**325 Pages**      **Illustrated**      **\$7.00**

## VEGETABLE FATS AND OILS

*The Chemistry, Production and Utilization of Vegetable Fats and Oils for Edible, Medicinal and Technical Purposes*

by *George S. Jamieson*

Revised and re-written to include new information from South America this monograph is packed with vital details on the sources of these products, their characteristics, composition, properties and uses; commercial and laboratory processes for the preparation and extraction of fats and oils from oleaginous seeds, clarification, bleaching, deodorization, hydrogenation, refining and other treatments in special cases are discussed. Grading is described. Methods are given for sampling, for examination of seeds, oils, fats, press cake and meals as well as tests for evaluation purposes and for the detection of adulterants . . . all exhaustively documented.

*A. C. S. Monograph #58*

**508 Pages**      **\$6.75**

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