

## CONTENT

	Page
XV Solvent Extraction Processes	541
1. Introduction	541
2. Solvents	544
3. Power, Steam, and Water Requirements	553
4. Extractors	553
5. Preparation and Handling Soybeans for Solvent Extraction	571
6. Extracted Meal	574
7. Miscella	579
8. Condensation and Recovery of solvent	585
9. Degumming and Recovery of Phosphatides	586
D. UTILIZATION OF SOYBEAN PRODUCTS	
XVI Production and Utilization of Lecithin	593
1. Occurrence and Composition	593
2. Manufacture	601
3. Commercial Lecithins	603
4. Physical Properties	604
5. Chemical properties	607
6. Utilization of Lecithin	609
7. Synthetic Substitutes and Other Lecithins	639
8. Analysis of Lecithins	640
9. Statistical and Market Analysis	644
XVII Processing of Edible Soybean Oil	649
1. Introduction	649
2. Refining	650
3. Bleaching	677
4. Hydrogenation	681
5. Deodorization	708
6. Winterization	725
XVIII Nutritional Value of Soybeans and Soybean Products	727
1. Introduction	727
2. Fat Requirements of Man	729
3. Nutritive Value of Fats and Oils as Related to Their composition	741
4. Fats as Sources of Vitamins	747
5. Effect of Rancidity on composition of Fat	751
6. Digestibility as an Index for Evaluation of Nutritive Value of Fats	755
7. Rate of Absorption from Gastro-intestinal Tract	764
8. Sparing Action of Fat on Vitamin Requirements	768
9. Prophylactic and Curative Action of Fat on Deficiency Symptoms Resulting from Fat-Free Diet	770
10. Comparative Effects of Various Fats in Promoting growth	773
11. Ability of Various Fats to Support Pregnancy and Lactation	781
12. Ability of Vegetable Fats to Support Growth and Reproduction over a Number of Generations	783
13. General Considerations	784
XIX Edible Soybean Oil Products	787
1. Introduction	787
2. Properties of Soybean Oil	788

3.	Edible Products of Soybean Oil	789
4.	Shortenings	789
5.	Cooking and Salad Oils, Mayonnaise, and Salad Dressings	803
6.	Margarine	806
7.	Pastry Margarines	812
8.	Flavor Stability of Soybean Oil and Soybean oil Products	812
XX	Soybean Oil By- Products	833
1.	Fatty Acids	833
2.	Sterols	836
3.	Tocopherols	847
XXI	Nonedible Soybean Oil Products	853
1.	Introduction	853
2.	Advances in Scientific Concepts	855
3.	Technological Progress	865
4.	Uses of Soybean Oil	883
XXII	Soybean Oil Meal for Livestock and Poultry	891
1.	Production and Utilization	891
2.	Types and Forms of Soybean Oil Meal Products	892
3.	Nutritive Value of Soybeans and Soybean Oil Meal	899
4.	Tests for Predetermining Nutritive Value of Protein	908
5.	Unknown Factors Required for Growth and Reproduction	909
6.	Supplementing of Soybean Protein with Other Proteins	914
7.	Supplementing Soybean Oil Meal with Minerals and Vitamins	915
8.	Goitrogenicity of Soybean Products	919
9.	Feeding Value of Soybean Oil Meal for Livestock and Poultry	919
XXIII	Soybean Protein Food Products	949
1.	Soybean Flour, Grits, and Flakes	949
2.	Isolated and Modified Soybean Proteins	978
XXIV	Soybean Protein Industrial Products	1003
1.	Manufacture of Soybean Protein	1003
2.	Industrial Utilization of Soybean Flour and Isolated Protein	1016
XXV	Other Soybean Products	1056
1.	Vegetable Soybean and Their Characteristics	1056
2.	Home Processing of Green Soybeans	1061
3.	Commercial Processing of Green Soybeans	1068
4.	Home Processing of Dry Soybeans	1071
5.	Commercial Processing of Dry Soybeans	1077
	Author Index, Volume I-II	1079
	Subject Index, Volumes I-II	1108