CONTENTS

I. I	BACKGROUND	1
	A. World Trend in Cottonseed and Cottonseed Meal Products	1
	B. Ginning, Pre-Milling and Oil Milling Practices	2
	C. Cottonseed Meal, Gossypol, Chemical, Biological and Practical Data	6
II.	PRESENT TRENDS IN PRODUCTION AND UTILIZATION OF	
	COTTONSEED PROTEINS	12
	A. P.A.G. Tentative Quality and Processing Guide for Human-Grade	
	Cottonseed Protein Concentrate	16
	B. Evaluation of Existing Processes for Commercial	
	Production of Cottonseed Flour	19
III.	PRODUCTION OF EDIBLE MEALS THROUGH CONVENTIONAL	
	EQUIPMENT	22
	A. Selection of Cottonseed for use in Manufacture of Hunan Food	22
	B. Screw Pressing Instructions	24
	C. Pre-Press Solvent Processing Instructions	25
	D. Direct Extraction	27
	E. Colour	27
	F. Grinding and Sieving of Cottonseed Flour	27
	G. Sanitation	32
	H. The Economics of Cottonseed Flour	33
IV.	NEW DEVELOPMENTS IN THE PRODUCTION OF EDIBLE MEALS	35
	A. The Acetone-Hexane-Water Extraction Process	35
	B. Liquid Cyclone Processing	36
	C. Concentrates by Air Classification	37
	D. Glandless Cottonseed	38
LIS	T OF MANUFACTURERS OF GRINDING AND SIEVING EQUIPMENT	40
SELECTED REFERENCES		41