

CONTENTS

	Page
1. INTRODUCTION	1
2. CHEMICAL OPERATIONS	3
3. THE HYDROGENATION OF OILS AND FATS	6
4. THE RAW MATERIALS	
1. Classification of oils and fats	11
2. Some observations on the production and world-trade of the most important vegetable And animal oils and fats	16
3. The winning of oils and fats	28
4. Refining	66
5. Methods of examination	93
6. Preparation of the hydrogen	127
7. Preparation of the necessary catalysts for the hardening	130
5. THE HYDROGENATION	
1. Some thermodynamical considerations with regard to hydrogenation and Dehydrogenation	138
2. Experiments on the dehydrogenation of fatty oils	146
3. Some possible means of preventing too high temperatures due to the exothermic character of the hydrogenation	148
4. The effect of catalysts on the hydrogenation	150
5. Graphical representation of the course of the hydrogenation of oils and fats	159
6. Effect of reaction conditions on the nature of the reaction product	167
7. The aim of selective hydrogenation	188
8. Side reactions in the hardening of oils and fats	195
9. Certain products occurring in the oils and their behaviour in the hardening process	210
10. Carrying out the hardening process on a technical scale	219
11. Some economic aspects of the hardening of oils	234
12. Other hydrogenation processes used on oils and fats	236
BIBLIOGRAPHY	243
AUTHOR INDEX	245
SUBJECT INDEX	251