

Janíček, G.

Volatin phytonolids of horse-radish. G. Janíček and A. Čapek. *Vys. škola chem. tech. v Praze* 1964, 10: 104-105. A biologically active volatile component of *Armoracia rusticana*, prepared by extraction with ether, is identified with allyl isothiocyanate.

JANICEK, G.

Simple photocolometric determination of reducing sugars
G. Janáček and J. Hrdlička *J. Polym. Sci.* 1954 79, 27-32
Colour changes given with reducing sugars by the Fehling-Soukhet
or Allihn (but not with the Fehling-Soukhet) reagents in formic acid
Beer's law, and may be measured, with reproducible results, in
comparison with changes produced by known amounts of known
sugars. Determination of reducing sugars in various samples of
fruit juice, honey, and other natural products. The method is
simple, rapid, and accurate.

JANICEK, G.

Contribution of Soviet science and technology to the Czechoslovak
food industry. p. 232.

PRUMYSL POTRAVIN. Praha. Vol. 4, no. 5, 1955.

SOURCE: East European Accessions (EEAL), IC, Vol. 5, no. 3, March 1956.

COUNTRY : Czechoslovakia
CATEGORY :

M-1

RES. JOUR. : RZBiol., No. 19, 1958, No. 22945

AUTHOR : Janicek, G.

INST. : Czechoslovak Academy of Agricultural Sciences

TITLE : On the Possibility of Utilizing the New Phenomenon of Luminescence for Seed Identification.

ORIG. PUB. : Sbor. Ceskosl. akad. zemed. ved. Rostl-vyroba 1955, 28, No 11, 329-340

ABSTRACT : The Czechoslovak Academy of Agricultural Sciences has proposed a procedure for identification of seeds of farm crops and seeds of weeds, by comminution of the seeds, steeping in water, placing a drop of the suspension on a strip of filter paper (control) and another drop of the same suspension, with an added drop of a solution of basic lead acetate (300 g per 1 liter water), and subsequent observation of the phenomenon of fluorescence under ultraviolet light. A list of seeds of different species is given, stating the nature of the luminescence. Bibliography 11 references.

V. S. Shmal'ko.

CARD: //

"APPROVED FOR RELEASE: 08/10/2001

CIA-RDP86-00513R000619510003-6

APPROVED FOR RELEASE: 08/10/2001

CIA-RDP86-00513R000619510003-6"

JANICEK, G.

Subjects in food industry at our universities. p.114 (Prumysl Potravin, Vol.8, no.3, 1957)
Praha

SO: Monthly List of East European Accession (EEAL) LC, Vol.6, no.7, July 1957. Uncl.

JANICEK, G.

"Report on the meeting of the Central Commission on Nutrition"

Vestnik. Praha, Czechoslovakia. Vol. 5, special issue, 1958

Monthly list of East European Accessions (EEAI), LC, Vol. 8, No. 6, Jun 59, Unclas

JANICEK, G.

Some problems of the determination of foreign matter in food. p. 375.

CESKOSLOVENSKA HYGIENA. Praha, Czechoslovakia. Vol. 4, no. 7, Aug. 1959.

Monthly list of East European Accessions (EEAI) LC, Vol. 9, no. 1, January 1960.

Uncl.

PLISKA, Vladimir; DUSEK, Petr; JANICEK, Gustav

Olfactometric studies. Pt.2. Sbor potrav VSChT Vol.5,
pt.2:11-23 '61 [publ. '62].

1. Institut für Chemie und Untersuchung der Lebensmittel,
Chemisch-Technologische Hochschule, Prag.

POKORNY, Jan; KUBATOVA, Jana; JANICEK, Gustav

Dilatometric measurement of solid fats. Pt.1. Sbor potrav
VSChT Vol.5, pt.2:193-213 '61 [publ. '62].

1. Department of Food Chemistry and Analysis, Faculty of Food
Technology, Institute of Chemical Technology, Prague.

JANICEK, Gustav; KUBATOVA, Jana; POKORNY, Jan

Dynamics of consistency changes of cocoa butter, hydrogenated groundnut fat and their mixtures during storage. Sbor potrav VSChT Vol.5, pt.2:215-232 '61 [publ. '62].

1. Lehrstuhl für Lebensmittelchemie und -untersuchung, Chemisch-Technologische Hochschule, Prag.

POKORNY, Jan; KUBATOVA, Jana; JANICEK, Gustav

Effect of various ingredients on the consistency of chocolate coatings. Pt.1-2. Sbor potrav VSChT Vol.5, pt.2:233-265 '61 [publ. '62].

1. Chaire de chimie et d'expertise alimentaire, faculte de technologie alimentaire, Ecole superieure de technologie chimique, Prague.

YANICHEK, G. [Janicek, G.]; POKORNY, Ya.; SHUPOVA, Y. [Supova, I.]

Influence of food products fried in fat on changes in its properties. Vop. pit. 20 no.6:12-17 N-D '61. (MIRA 15:6)

1. Iz kafedry khimii i issledovaniya pishchevykh produktov fakul'teta pishchevoy tekhnologii Khimiko-tekhnologicheskogo instituta, Praga, Chekhoslovatskaya Sotsialisticheskaya Respublika.

(OILS AND FATS)
(FOOD, FRIED)

POKORNY, J.; FILIPEK, I.; JANICEK, G.

Assessment of the rancidity of fats by Wode's benzidine test.
Cesk. hyg. 8 no.3:147-152 Ap '63.

1. Vysoka skola chemicko-technologicka, Praha.
(FATS) (COLORIMETRY) (BIPHENYL COMPOUNDS)

JANICEK, G. (Praha 6, Technicka 1905)

On some problems of endogenous alien substances in foods. Cesk.
hyg. 10 no.3:247-252 My '65.

1. Vysoka skola chemicko-technologicka, Praha.

HRDLICKA, Jiri, inz. dr. CSc.; FOKCRNY, Jan, inz. CSc.; JANICEK, Gustav, prof.
inz. dr.

Study of the chemical composition of oat varieties. Rost vyroba
11 no.3:231-242 Mr '65.

1. Chair of Food Chemistry and Testing of the Higher School of
Chemical Technology, Prague 6, Technicka 5. Submitted May 26,
1964.

HRDLICKA, Jiri, inz. dr. CSc.; JANICEK, Gustav, prof. inz. dr.

Study of the chemical composition of summer wheats. Pts. 1-2.
Rost vyroba 11 no.3:243-252 Mr '65.

1. Chair of Food Chemistry and Testing of the Higher School of
Chemical Technology, Prague 6, Technicka 5. Submitted May 26,
1964.

JANICEK, J.

Application of triphenyltetrazolium chloride in the bacteriological examination of meat products. p. 325.

(Prumysl Potravin. Vol. 8, no. 6, 1957. Praha, Czechoslovakia)

SO: Monthly List of East European Accessions (EEAL) LC, Vol. 6, no. 10, October 1957. Uncl.

F

CZECHOSLOVAKIA/ Human and Animal Pathogens

Abs Jour : Ref Zhur Bioli, No 1, 1959, 791

Author : Janicek, J., Kucera, P.

Inst :

Title : Presence of Microbes in Muscle Tissue

Orig Pub : Veterinarstvi, 1958, 8, No 5, 185-187

Abstract : No abstract.

Card 1/1

Country : Czechoslovakia

Category :

47674

Abs. Jour. :

Author : Janicek, J.

Institut. :

Title : The Use of the Antibiotic Chlorotetracycline in the Manufacture of Meat Products

Orig Pub. : Prumysl potravin, 1958, 9, No 7, 377-381

Abstract : The possibility was investigated to utilize chlorotetracycline (I) to extend the length of time during which meat can be kept in storage. It was found that intravenous injection of a 0.2% solution of I into animal carcass effectively suppresses growth and development of micro-organisms. A study was made of the action of I on 36 species of micro-organisms isolated from meat. On a semi-production scale tests were conducted on wrapping the carcasses in fabric impregnated with a solution of I. It was found that this arrests over a period of 5 days the growth of micro-organisms on the surface of the meat. Spraying of meat with a solution of I causes undesirable changes in color and odor of the surface of the meat. -- T. Svarova.

JANICEK, J.

Microbiological aspects in the manufacture of smoked meat products. p. 453

PRUMYSL POTRAVIN. (Ministerstvo potravinarskeho prumyslu) Praha Czechoslovakia.
Vol. 9, no. 9, Sept. 1958

Monthly List of East European Accessions (FEAI), LV, Vol. 8, no. 7, July 1959

Uncl.

COUNTRY : Czechoslovakia
CATEGORY :
ABS. JOUR. : RZKhim., No. 21 1959, No. 76641
AUTHOR : Janicek, J.
TITLE : The Disinfection of Process Equipment in the Meat and Fish Industries
ORIG. PUB. : Prumysl Potravin, 10, No 1, (1959), Supplement: Desinf Potravin Prumyslu, 52-54
ABSTRACT : No abstract.

CARD: 1/1

COUNTRY : CZECHOSLOVAKIA H
 CATEGORY : Chemical Technology. Chemical Products and
 Their Applications. Food Industry
 ABS. JOUR. : RZKhim., No. 23 1959, No. 83942
 AUTHOR : Janicek, J.; Boublik, M.; Kovarik, M.
 INST. : -
 TITLE : Drying of Meat by Sublimation (Lyophilization)
 ORIG. PUB. : Prumysl potrav. 1959, 10, No 2, 72-76
 ABSTRACT : Studied were the basic conditions of meat
 drying by sublimation. Water content in the
 dehydrated beef is 5.5-8.3%, in pork 4.6-8.1%;
 pH respectively 5.1-5.6 and 5.2-5.8. Freshness
 of the dehydrated beef was determined by the
 NH₃ content; after the restoration of moisture
 NH₃ content in beef comprized 15.7 mg%, in
 pork 16.9 mg%. Storage of the dehydrated meat
 at temperatures of -20, 4, 20 and 37° for 70
 days did not affect the NH₃ build up in meats
 (16.5 mg% at -20°, and 18.20 mg% at 37°).
 -- D. Yakesh.
 CARD: 1/1

H - 122

APPROVED FOR RELEASE: 08/10/2001

CIA-RDP86-00513R000619510003-6

JANICEK, J.; BOUBLIK, M.

Drying frozen meat in vacuum installations; a second report on the
 lyophilization process. p. 283.

PRUMYSL POTRAVIN. (Ministerstvo potravinarskeho prumyslu) Praha, Czechoslovakia,
 Vol. 10, no. 6, June 1959.

Monthly list of East European Accessions (EEAI) LC, Vol. 8, No. 11,
 November 1959.

uncl.

ZELENKA, J., inz.; JANICEK, J.

Measurement of the operating stress on bucket cranes and
the lower part of 800/IV excavators. Zpravoda Ust uhil
Most no.3/5:36-89 '62.

1. Vyzkumny ustav pro hnedo uhil, Most.

CZECHOSLOVAKIA

Author: JANICEK, Josef, Dr of Veterinary Medicine, Candidate of Sciences, Prague [affiliation not given].

Title: "Some of the Observation Made During the Time Spent at the Soviet Research Centers."

Source: Prague, Veterinarstvi, Vol. XII, No 6, June 1962, pp 175-177.

Abstract: The author of this article visited Moscow and stayed there from 21 May to 9 June 1961. The purpose of his visit was to get acquainted with research and production methods, and with physical, chemical, biochemical, and microbiological factors in the technological processing of food-stuffs of animal origin. The author visited the following places: 1. The All-Union Scientific and Research Institute for the Meat-Packing Industry [VNIIMP; original version not given]. The Institute cooperates with the Moscow Meat Combine [original version not given] and stresses long-range projects. It consists of the following departments: Department of Tech-

1/5

CZECHOSLOVAKIA

Capt Josef JANICEK, CSC BVM, Vilma KALOUSOVA RNDr, M. VEKROVA and J. HARKOVA, Veterinary Research Center (Veterinarni vyzkumne stredisko,) Prague.

"Preservation of Meat of Edible Animals from Secondary Effects of Atomic Radiation."

Prague, Vojenske Zdravotnicke Listy, Vol 31, No 3, Jun 62; pp 129-135.

Abstract: Comprehensive review of various food preservatives and report on chlortetracycline studies: i.v. to rabbits at 4 mg./Kg optimal time for meat preservation protection is 2 to 3 hours antemortem; same type experiments in heifers in Prague slaughterhouse, determining amount of antibiotic in tissues at various times after slaughtering; microbiologic assay was most sensitive; second part of study devoted to plastic fiber jackets for wrapping slaughtered cattle. In terms of mg. Nig% best was i.p. chlortetracycline + rinsing in same antibiotic + fiber wrap. Two photographs, 2 tables, 4 graphs; 1 Czech and 15 Western references.

1/1

1/1

CZECHOSLOVAKIA

JANICEK, Josef, MVDr, CSc.

Prague

Brno, Veterinarstvi, No 3 [March] 1967, pp 124-127

"On the activities of the International Standardization Organization."

JANICEK, M.: VACLAVSKY, J.: VEJMEKLOVA, D.

Incidence of hypertension in school children. Vnitr.lek.Brno 1
no.8:611-619 Aug '55.

1. I.vnitřní klinika PU v Olomouci, přednosta prof. MUDr. P.Lukl
Oddelení zdravotní péče o tělesnou výchovu a sport, Olomouc.
přednosta MUDr. M. Janicek, Olomouc 7, Hodolanská ul.41

(HYPERTENSION, in infant and child
incidence in school child. in Czech., clin.aspects)

VYKYDAL, M.; JANICEK, M.

Osteolysis in psoriatic arthropathy. Bratisl. lek. listy 35
no.12:714-718 30 June 55.

1. Z Interni kliniky LFPU v Olomouci, prednosta prof. MUDr.
P. Lukl.

(JOINTS, diseases

arthropatia psoriatica with osteolysis)

(BONES, diseases

osteolysis in arthropatia psoriatica)

JANICEK, M.

EXCERPTA MEDICA Sec.16 Vol.4/2 Cancer Feb 56

801. JANICEK M. and HERMAN B. I. interni Klin. PU Olomouc. Zkušenosti s diagnostickými testy u dvou případů feochromocytomu *Experiences with diagnostic tests in two cases of phaeochromocytoma* Cas. Lék. Ces. 1955, 94/27 (736-738) Graphs 10
Paroxysmal ventricular tachycardia occurred during a histamine test in a case of phaeochromocytoma. The tendency to arrhythmia in phaeochromocytoma is due to the action of adrenaline on secondary centres in auricles and ventricles.

Visser - Amsterdam

HERMAN, B.; KUCKRA, J.; JANICEK, M.

Clinical picture of pheochromocytoma and its treatment. Ces.lek.
cesk. 95 no.33-34:929-933 24 Aug 56.

I. I. interni klin. FU v Olomouci. Predn. prof. MUDr P.Lukl.
Chirur. klin. FU v Olomouci. Predn. prof. MUDr J.Rapant. B.H.,
Pardubice, KUNZ

(PHEOCHROMOCYTOMA, case reports
diag. & surg.(Cz))

WIEDERMANN, Boleslav; PODIVINSKY, Radmil; VODICKA, Zdenek; JANICEK, Milos

The problem of Waldenstrom's macroglobulinemia. Neoplasma, Bratisl.
4 no.4:366-380 1957.

I. I. Medizinische Klinik der Palacky-Universität, Olomouc Biochemische
Zentrallaboratorien der Landesanstalt für Öffentliches Gesundheitswesen,
Olomouc. Institut für Experimentelle Pathologie der Palacky-Universität
Olomouc.

(SERUM GLOBULIN

macroglobulinemia of Waldenstrom, immunol. & serol. aspects)

4

1. Name: G. G. G. G. G.

2. Author: MD

No. 1 Clinic of Internal Medicine (I. vnitřní klinika) [in Olomouc]. Head:
Prof. P. H. H., MD.

Source: Průmysl, Vnitřní lékařství, No 4, Apr 61, pp 433-439

Title: "Renal Osteodystrophy with Multiple Skeletal Radio-Fractures."

Co-authors:

SEKALOVÁ, A. Pathological Institute (Patologicko-anatomický ústav) of FJ [FAC-
TUM] University; P. H. H. University, Olomouc.

SEKALOVÁ, E. Pathological Institute, etc.

GPO 9410-3

JANICEK, M.; HIRSCH, A.

False adrenal cysts after hemorrhage associated with paroxysmal hypertension. Report of 3 cases. Cas. lek. cesk. 101 no.41:1228-1232 12 0 '62.

1. I. vnitřní klinika lékařské fakulty PU v Olomouci, přednosta prof. dr. P. Lukl. Chirurgická klinika lékařské fakulty PU v Olomouci, přednosta prof. dr. V. Rapant.

(ADRENAL GLAND DISEASE)

(HYPERTENSION)

(HEMORRHAGE)

JANICEK, M.

CZECHOSLOVAKIA

JANICEK, M; RACLAVSKA, V.

First Internal Medicine Clinic PU (I. vnitřní klinika EU),
Olomouc (for both)

Prague

~~Brno~~, Vnitřní lékařství, No 8, 1963, pp 767-771

"A Contribution to the Early Diagnosis of Renal and Urinary
System Tuberculosis."

JANICEK, M.; SEKANINOVA, H.; VACLAVSKY, J.

Relation of smoking to the incidence of hypertension. Cas. lek.
cesk. 103 no.24:659-662 12 Jan'64

1. I. vnitřní klinika lékařské fakulty PU [Palackého university]
v Olomouci; přednosta: prof. dr. P. Inkl.

JANICEK, M.

Research on the incidence of hypertension in workers in industry and agriculture. I. Effect of age and sex. II. Effect of the nature of the work, emotion and character of the working area. Vnitri lek. 11 no.1:26-36 Ja '65

1. I. vnitri klinika Palackeho University, Olomouc, (prednosta - prof. MUDr. P. Inkl).

JANICEK, M.; KUBIS, M.; JANOUSEK, M.; SEKANINOVA, H.

Effect of obesity and some dietary components in the pathogenesis of hypertension. Vnitri lek. 11 no.2:130-138 F '65

I. I. vnitri klinika Palackeho University, Olomouc (prednosta: prof. MUDr. P. Luk).

JANICEK, M.; JANOUSEK, M.; KUBIS, M.; SEDIACKOVA, E.

Takayasu's disease and syndrome. Experiences with long-term conservative therapy. Vnitri lek. 11 no.4:356-360 Ap'65.

1. I. vnitri klinika Palackeho University v Olomouci (prednosta: prof. MUDr. P. Lukl).

KUBIS, M.; JANOUSEK, M.; JANICEK, M.; SEDLACKOVA, E.

Changes in heart sounds during pregnancy. Cesk. gynek. 30
no.4:282-286 My'65.

I. I. vnitřní klinika lékařské fakulty Palackého University
v Olomouci (prednosta: prof. dr. P. Lukl.).

L 31202-66 T

ACC NR: AP6022557

SOURCE CODE: CZ/0008/66/000/001/0093/0094

AUTHOR: Krejci, Milos; Janicek, Milos

30
8

ORG: Laboratory for Gas Analysis, CSAV, Brno (Laborator pro analysu plynu CSAV)

TITLE: Apparatus for the measurements of surfaces by thermal desorption method

SOURCE: Chemicke listy, no. 1, 1966, 93-94

TOPIC TAGS: adsorption, nitrogen, chemical laboratory apparatus

ABSTRACT: The authors describe an apparatus which they designed and offer instructions for its production. It is based on the principle of measuring the amount of nitrogen adsorbed on the surface of an object of an unknown surface area and an object with a known surface area under the same conditions. The nitrogen is introduced as a mixture with hydrogen or helium. Orig. art. has: 2 figures. [JPRS]

SUB CODE: 07 / SUBM DATE: 17Nov64 / OTH REF: 002

Card 1/1 BLG

0915

0566

JANICKI, Jozef

Eugeniusz Piłanowski. Nauka polska 13 no.1:47-51 Ja-F '65.

1. Corresponding Member of the Polish Academy of Sciences.

KREJCIK, Otakar, ins.; JANICEK, Jan

Digging resistance of gravel sands during the winter season.
Zpravodaj Ust uhli Most. no.1/2:2-12 '63.

JANTCEK, Jan

Effect of the shape of cutting on the size of lumps of the rock separated by digging-wheel excavators. Uhli 6 no.9:310-313 S '64.

1. Research Institute of Lignite, Most.

JANICEK, Jaroslav, inz.

Halls of metallurgic works. Tech praca 15 no.10:800-804
0 '63.

1. Projekta, Brno.

PAWEL, Otto; JANICEK, Josef

Possibilities of cysticercidal meat treatment by ionizing radiation. Veter medicina 8 no.2:111-120 Mr '63.

Preservation of beef and pork meat quality in applying devitalizing doses of ionizing radiation to make cysticerci inactive. Ibid.:121-130

1. Research Center of Veterinary Medicine, Prague.

JANICEK, K.

Prospects of technological development in Czechoslovak railroad transportation.

p. 365

Vol. 5, no. 3, 1955

ZA SOCIALISTICKOU VEDU A TECHNIFU

Praha, Czechoslovakia

Source: Monthly List of East European Accessions, (EEAL), LC, Vol. 5, no. 2
February 1956, Uncl.

JANICEK, LADISLAV

7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30	31	32	33	34	35	36	37	38	39	40	41	42	43	44	45	46	47	48	49	50		
G	H	I	J	K	L	M	N	O	P	Q	R	S	T	U	V	W	X	Y	Z	AA	BB	CC	DD	EE	FF	GG	HH	II	JJ	KK	LL	MM	NN	OO	PP	QQ	RR	SS	TT	UU	VV	WW	XX	YY	ZZ

PROCESSES AND PROPERTIES INDEX

13663* Hardenability of Steel and Its Determination. (In Czech.) Ladislav Janicek, Jaroslav Koutecky, and Frantisek Labonek. *Hutnické Listy*, v. 6, Jan. 1951, p. 5-14; Feb. 1951, p. 70-75; Mar. 1951, p. 119-128; May 1951, p. 220-228; June 1951, p. 270-286.

The problem of cooling a quenched body was formulated, in a general way, in Part II. Using this formulation as a basis, dimensionless factors influencing the temperature distribution within a quenched body are suggested. G. Sacks' crystallization theory was used to show that, after making certain assumptions, diagrams of isothermal break-down of austenite can serve as criteria for hardenability. In Part II, results of experimental quenching of Jominy test-bars, test wedges, hollow cones, and cylinders of 4 different steel compositions are presented. Diagrams and nomograms for various shapes are constructed. Making use of such diagrams, the progress of hardness found experimentally was verified. Good agreement was found between theory and experiments. 56 ref.

JANIČEK, L.

N. A. Eulganin's speech on metallurgy concerns us! p. 257.
Fast technical development, our task. p. 258.

Vol. 5, no. 9, Sept. 1955
HUTNIK
Praha, Czechoslovakia

Source: East European Accession List. Library of Congress
Vol. 5, No. 8, August 1956

JANICEK, L.

THALHAMMER, O.; JANICEK, L.

Anaphylactic reaction of the leukocytes (subclinical anaphylaxis).
Oesterr.Zschr.Kinderh. 5 no.3:233-242 1950. (CLML 20:5)

1. Of the Children's Clinic of Vienna University (Head--Prof.A.Reuse,
M.D.).

JANICEK, L

International days of electron microscopy used in industry at Liege, May 2-5, 1956.

p. 721 (Hutnicke Listy) Vol. 12, no. 8, Aug. 1957, Praha, Czechoslovakia

SO: MONTHLY INDEX OF EAST EUROPEAN ACCESSIONS (ESAI) LC, VOL. 7, NO. 1, JAN. 1958

JANICEK, L.

Freiberg Exhibition, 1957

p. 824 (Hutnicke Listy) Vol. 12, no. 9, Sept. 1957, Praha, Czechoslovakia

SO: MONTHLY INDEX OF EAST EUROPEAN ACCESSIONS (EEAI) LC, VOL. 7, NO. 1, JAN. 1958

JANICEK, M.; CIENCIALA, P.; SEDLACKOVA, E.

Relation between travelling to work and the incidence of hypertension in industrial workers. Cas. lek. cesk. 103 no.25:691-694
19 Je'64

I. I. vnitřní klinika lékařské fakulty PU [Palackého university]
v Olomouci; přednosta : prof. dr. P. Iukl.

JANICH, E.

JANICH, E. The new Iotakeil logarithmic tachymetric wach. p. 26.

Vol. 3, no. 2, Feb. 1957
GEOMETICKY A KARTOGRAFICKY OBLAST
SCIENCE
Czechoslovakia

So: East European Accession, Vol. 6, No. 5, May 1957

RASPER, Vladimir; JANICH, Jan

Icings in the production of sweets and biscuits. Pt.4.
Listy cukrovar 80 no.5:128-131 My '64.

1. Chair of Saccharide Chemistry and Technology, Higher
School of Chemical Technology, Prague.

RASPER, Vladimir; JANICH, Jan

Icings in the production of sweets and biscuits. Pt. 2.
Listy cukrovar 80 no. 3:71-80 Mr '64.

1. Department of Saccharide Technology and Chemistry, Higher
School of Chemical Technology, Prague.

JANICILEVIC, S.

Fettich, V.; Janicillevic, D.; Bobar, S. "Shortening the oxidation stage in the refining of copper." p. 14. (Rudarsko-Metalurski Zbornik. No. 1, 1952. Ljubljana.)

SO: Monthly List of East European Accessions. Vol. 3, no. 3. Library of Congress. March 1954.
Uncl.

JOVANOVIĆ-KOVACEVIĆ, O.; JANICIJEVIC, P.

Obtaining carrier-free ^{32}P from the neutron-irradiated alpha-sulfur; abstract. Glas Hem dr 27 no.9/10:524-525 '64

1. The Boris Kidric Institute of Nuclear Sciences, Hot-Laboratory Department, Belgrade-Vinca.

YUG/1-59-1-26/67

25(1)

AUTHOR: Janićijević, Dragoslav, Engineer, Chief Metallurgist
(Svetozarevo)

TITLE: Production of OFHC Copper for the Needs of the
Electrical Industry in Yugoslavia.

PERIODICAL: Tehnika, 1959, Nr 1, pp 85 - 98 (YUG)

ABSTRACT: The article gives a general review of OFHC (Oxygen Free High Conductivity) Copper production development. The method of production, control and the checking of products of an installation for OFHC copper production, which was put into operation in 1955 in the Fabrika kablova (Cables Plant) in Svetozarevo are also described. This installation consists of: an electric smelting furnace of 1,200 kw, smelting capacity 4.3 tons of copper per hour and a 100 kw casting furnace connected to the 575 v, 50 c single phase system. The furnace has a capacity of 2.5 tons and is connected to a "Jung-hans-Rossi" machine for continuous casting. Both

Card 1/2

HANOWER, P.; JANICKA, I.; HOFF, M.; BRZOZOWSKA, J.

The effect of HCH on corn. Roczn. nauk roln. rosl. 80 no. 4: 741-752 '60.
(EEAI 9:11)

1. Stacja Chemiczno-Rolnicza w Warszawie.
(Poland--Corn (Maize))
(Hexachlorocyclohexane)

HANOWER, P.; JANICKA, I.; BRZOZOWSKA, J.; HOFF, M.

The chemical composition and fodder value of maize and the uptake of mineral components in the four stages of development. Roczniki nauki rolniczej 82 no.4:1009-1024 '61.

JANICKA, Krystyna; KACPRZAK, Franciszek

Chromatographic analysis of vat dyes. Chem anal 4 no.5/6:915-923
'59. (EEAI 9:9)

1. Instytut Przemysłu Organicznego, Oddział w Łodzi.
(Chromatography) (Dyes and dyeing)

JANICKA, Krystyna

Determination of hexachlorocyclopentadiene by the method of infrared absorption. Chem anal 8 no.6:931-938 '63.

1. Department of Analytical Chemistry, Institute of Organic Industry, Warsaw.

BERNARD, Henryk; HANZLIK, Janusz; JANIŃKA, Andrzej; JAROSZ, Andrzej

Manganese and other cellular and extracellular electrolytes
in experimental atherosclerosis. Pol. arch. med. wewn. 34
no.68677-681. 1962

J. Z. II Kliniki Chorob Naczyniowych Akademii Medycyny w
Lublinie (Kierownik prof. dr. med. R. Jezicki) i w
Centralnego Laboratorium Klinicznego PZL (Kierownik
dr. dr. med. T. Berkowski).

Jermicki A.

2500

0175127-08631

Janicki A., Walczek Z. Methods of Determining Wateriness of Meat.
"Wodnistosc miesa i metody jej oznaczenia", Przemysl Rolny i Spos-
roby No. 6, 1934, pp. 197-201. (R. 7 1934.)

The authors selected, from a number of methods recommended in literature, four most suitable for determining the wateriness of meat. These methods were experimentally tried on 20 samples of meat of a varying degree of wateriness as determined by organoleptic method. The authors, on the basis of experiments and statistical computations, propose two methods for determining wateriness of meat: the Grad and Hanna method of ready determination which requires a less accurate procedure, and -- for accurate determination -- a method, modified and elaborated by themselves, of determining the absorption of water in meat.

SZREDER, Waldyslaw; DZARNOCKI, Wilhelm; WISKONT-BUCZKOWSKA, Halina,
JANICKI, Andreej

Studies on liver-protecting substances. I. Observations on experi-
mental poisoning with carbon tetrachloride. Pat.polska 6 no.1:
1-6 Jan-Mar '55.

1. Z Zakladu Patologii Ogolnej A.M. w Gdansk. Kierownik: prof. dr.
W. Szreder i z Zakladu Anatomii Patol. A.M. w Gdansk. Kierownik
prof. Dr. W. Czarnocki. Adres: Gdansk, Zaklad Patologii Ogolnej i
Doswiadczalnej, Debinki 7.

(CARBON TETRACHLORIDE, poisoning,
exper.)

(POISONING, experimental,
carbon tetrachloride)

JANICKI, H.

JANTOIKI, A.

"Damaging the right side of hides during the tanning process." (p.72) PRZEGLAD SKORZANY
(Centraine Zardy Przemyslu Garbarskiego, Obuwicznego i Artykulow Skorzanych)
Vol 8 No 3 March 1953

SO: East European Accessions List Vol 3, No 8, August 1954

JANICKI, A.

"Defects in finished papers and means of removing them. II. (To be cont.)" (p.153)

PRZEGLAD SKROPIWY

(Centrales Zardy Przemysla Gorniczego i Artystyczno-Sztukarskiego)

Vol 8 No 6 June 1953

SO: East European Accessions List Vol 3, No 8, August 1954

JANICKI, A.

Defects in ready-made hides and ways to eliminate them, p. 199. (PRZEGIAD SKORZANY, Lodz, Vol. 8, no. 8, Aug. 1953.)

SO: Monthly List of East European Accessions, (EEAL), LC, Vol. 4, No. ⁶2, ⁴Jan. 1955, Uncl.

JANICKI, A.

Defects in leather for shoe uppers and methods of repairing the defects, p. 297.
(PRZEGLAD SKORZANY, Lodz, Vol. 8, no. 12, Dec. 1953.)

SO: Monthly List of East European Accessions, (EEAL), LC, Vol. 4, No. ⁶ ₄, Jan. 1955,
Uncl.

JANICKI, A.

Production of varicolored leather for furniture upholstery and leather goods.
(Conclusion) p. 40.
PRZEGLAD SKORYMNY, Lodz, Vol. 10, no. 2, Feb. 1955.

SO: Monthly List of East European Accessions, (SEAL), LC, Vol. 4, no. 10, Oct. 1955,
Uncl.

JANICKI, A.

Some critical remarks about the quality of dyes. p. 217.

PRZEGLAD SKORZANY. (Centralne Zarzady Przemyslu Garbarskiego, Obuwniczego i Artykulow Skorzanych) Lodz, Poland. Vol. 10, no. 9, Sept. 1955.

Monthly List of East European Accessions (EEAI) LC, Vol. 9, no. 2, Feb. 1959.
Uncla.

JENICKI, A.

JANICKI, A. New assortments of producers' goods; leather used for awntheads in hats and in bookbinding. p.44

Vol. 11, no. 2, Feb, 1956

PRZEGLAD SPECZANY

TECHNICCY

Lodz, Poland

So: East European Accession Vol. 6, no. 2, 1957

PTA JANICKI, E.

2

1328
Janicki E. Bentonite from the Region of Chmielnik. 621 742 42
"Bentonit z Chmielnika" Przeglad Odlewnictwa No 11, 1961,
pp 317-323, 7 figs, 9 tabs

Investigations of bentonite from the region of Chmielnik and comparison with the GB211 clay from Jarosawa and bentonite "Clarsol". Bentonite of Chmielnik enriched by means of exchange of cations of Calcium and Magnesium with Sodium shows a considerable improvement in quality.

Distr: 4E2c

11

Mechanical properties of cast steel from a side-blown converter. T. Hejnar and E. Janicki. *Przeegląd Odlewniczy* 8, 295-301 (1958).—The characteristics of tensile properties of a nonnormalized cast steel obtained from a side-blown converter were examd. The cast iron for the converter charge was prepd. in a cupola with acid or basic lining. The converter capacity was 1200 kg., the pressure of the blast 0.2-0.3 atm., the av. supply of air 50 cu.m./min., and blowing time 10-15 min. The compn. of cast steel, when a cupola with acid or basic lining was used, was C 0.18-0.18, Si 0.21-0.51, Mn 0.55-0.67, P 0.05-0.10, and S 0.11-0.11, Si 0.28-0.33, Mn 0.65-0.67, P 0.05-0.09, S 0.071-0.082%, resp. To compare the properties of these cast steels, a standard melt from open-hearth furnace was prepd. contg: C 0.19, Si 0.25, Mn 0.70, P 0.033, and S 0.026%. The tensile properties of converter cast steels at room temp. met the requirements for standard product, the properties being better for melts contg. lesser amt. of S. The impact strength of converter cast steel made of charge prepd. in basic lined cupola was higher than the min. required, 5 kg./sq. cm., while for converter cast steel made of charge prepd. in an acid lined cupola, over 50% of results were below the required min. for standard product. From statistical interpretation of the results, close relations between S content and tensile strength, elongation, or impact strength were established, these properties being lower with increase in S content. The tensile properties detd. at low temps. confirmed the better quality of converter cast steel made of a charge prepd. in a basic lined cupola. No evidence of occurrence of critical temp. was found in the range of temps. covered by testing. The curves representing the tensile test results in the range 0-800° showed a typical character with max. of tensile strength at about 300° and min. plastic properties near that temp. W. Tomaszczak

3
1

Distr: 4E20

609.141.25.018.2 : 609.184

6048

Hojnar T., Janicki E. The Mechanical Properties of Cast Steel Produced in a Side Blown Converter.

„Właściwości mechaniczne staliwa otrzymanego z konwertora z bocznym dmuchem”. Przegląd Odlewnictwa. No. 10-11, 1968, pp. 301-307, 4 figs.

Investigations conducted on grade 18 converter steel, in a normalized state, obtained from charges from an acid and basic cupola. An investigation of mechanical properties of such steel at room temperature and at temperatures higher and lower than room temperature. The sulphur content of the steel was 0.07 to 0.16 per cent and the average phosphorus content — 0.03 per cent. The relationship was observed between the mechanical properties at room temperature and the content of sulphur. Up to 0.16 per cent of sulphur content, the indices obtained from tests of the tensile strength, yield strength, elongation

1/2/12

4
1

Hejnar T., Janicki E. The Mechanical Properties of Cast Steel...

and contraction of area, show values above the minimum laid down by Polish Standard PN/H-54/83151; the impact strength U has higher values than the minimum laid down by Polish Standards, with sulphur content lower than 0.11 per cent. At temperatures up to -50°C ., the strength and plastic properties of cast steel are within the limits de-

4
/

termined by the Polish Standard for room temperature, with sulphur content up to 0.08 per cent. At temperatures higher than room temperature, the tensile strength and yield point were higher than the requirements of the standard referred to, with sulphur content up to 0.16 per cent; the elongation and contraction of area were higher than the requirements of the same standard, with sulphur content up to 0.08 per cent.

2/2 BR
YH

JANICKI, Edmund, mgr., inz.

Determining the degree of superheating of a liquid metal above
the liquidus temperature. Przegł odlew 11 no.11:345-347.
'61.

JANICKI, J.: SZEBIOTKO, K.; PIASECKI, M.

Studies on the utilization of undesalted slops for fodder.
Przem ferment i rol 4 no.1:4-8 Ja '65.

1. Department of Farming Technology of the School of Agriculture, Poznan.

J JANICKI

16087* Determining Internal Defects of Steel. Ocena wewn.
nietrzęch wad stali. (Polish.) J. Gorzki and J. Janicki.
Wiadomości Hutnicze, v. 12, no. 3, Mar. 1950, p. 70-74.

Classification of defects and methods of detection, including
recognition of impurities. Deep etching, color, and other tests.
Diagrams, tables, photographs. 5 ref.

Metal 2

PRO JAH

"APPROVED FOR RELEASE: 08/10/2001

CIA-RDP86-00513R000619510003-6

SONICK, J.

APPROVED FOR RELEASE: 08/10/2001

CIA-RDP86-00513R000619510003-6"

"APPROVED FOR RELEASE: 08/10/2001

CIA-RDP86-00513R000619510003-6

APPROVED FOR RELEASE: 08/10/2001

CIA-RDP86-00513R000619510003-6"

JANICKI, J.: PAWLIKOWSKI, S.: POLLO, I.

The protective effect of bituminous coatings on concrete in an ammonium-salt medium. P 24

BUDOWNICTWO PRZEMYSLOWE. (Ministerstwo Budownictwa) Warszawa ^{POLAND} Vol. 6, no. 1, Jan. 1957

Monthly List of East European Accessions (EEAI) LC. Vol. 8, no. 7, July 1959

Uncl.

DYBAL, Kazimierz; JANICKI, Jerzy; ZAK, Franciszek

New trends in the design of installations for thermal treatment of metallurgical products. Problemy proj hut maszyn 10 no.11:345-349 N '62.

1. Biprohut, Gliwice.

PROCESSES AND PROPERTIES IN...

11/1

ca

Simultaneous action of proteolytic enzymes in increasing the amounts of amylase of various kinds of grain. Tadeusz Chrzastecz and Józef Jędrzejko. *Polish Agr. Forestal Ann.* 33, 191-200(20) in German (1944). The addn. of trypsin lowers the negative influence of papain on amylase of millet. Trypsin acting in the natural medium of grain has only a very limited influence on the amt. of amylase of various kinds of grain and acts only as a weak eluto substance. When pepsin and trypsin act simultaneously on grain, the amt. of amylase liberated by trypsin is lowered, and at the same time the amylolytic of trypsin pepsin is partially destroyed. J. Kučera

ADD TO A BIBLIOGRAPHICAL IDENTIFICATION

17

11F

Pepsin in pig stomachs. Tadeusz Chryaszcz and Jozef Janicki, *Przemysl Chem.* 22, 203-6 (1948). Quant. investigations of pepsin content of pig stomachs were performed. The effect of the breed, age, sex, etc., upon the quantity of pepsin also was studied. The official Polish pharmacopeial method for testing the enzymic activity of pepsin prepsns. is criticized; in its place the more simple and accurate method of O. Gross (cf. *Klin. Wochschr.* 1908, 643), as improved by the authoes, is suggested.
Edward A. Ackermann

ASH-SLA METALLURGICAL LITERATURE CLASSIFICATION

PROCESSING AND PROPERTY INDEX

B-7 10

BC

Influence of the pH of tanning solutions on the chemical and physical properties of skins tanned by the accelerated process with oak extract. J. JANKOVIK (Průmysl Chem., 1938, 22, 387-391).—Sole leather having similar chemical and physical properties to that obtained by the ordinary tanning process is obtained by accelerated tanning during 14 days. The properties of the leather depend on the pH , temp., and concn. of the tanning bath. Thus the content of substances extracted from the leather by H_2O falls, and of bound tanning material rises, with increasing (H^+) and with rising temp. (15-45°). The yield of tanned leather is greatest at pH 5-6 (3 days at 15°, 2 at 30°, 3 at 37°, and 1 day at 45°). The tensile strength of leather tanned at room temp. is > at higher temp. The leather has the least tendency to absorb H_2O when tanned at pH 5. The thickness of the leather, and its permeability, rise with diminishing pH .

R. T.

A.S.T.M. METALLURGICAL LITERATURE CLASSIFICATION

1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30	31	32	33	34	35	36	37	38	39	40	41	42	43	44	45	46	47	48	49	50	51	52	53	54	55	56	57	58	59	60	61	62	63	64	65	66	67	68	69	70	71	72	73	74	75	76	77	78	79	80	81	82	83	84	85	86	87	88	89	90	91	92	93	94	95	96	97	98	99	100
---	---	---	---	---	---	---	---	---	----	----	----	----	----	----	----	----	----	----	----	----	----	----	----	----	----	----	----	----	----	----	----	----	----	----	----	----	----	----	----	----	----	----	----	----	----	----	----	----	----	----	----	----	----	----	----	----	----	----	----	----	----	----	----	----	----	----	----	----	----	----	----	----	----	----	----	----	----	----	----	----	----	----	----	----	----	----	----	----	----	----	----	----	----	----	----	----	----	----	-----

CR

Accelerated tanning of sole leathers by (Pollak) domestic tanning agents. Jozef Janicki. *Przemysl Chem.* 23, 1-12(1930).—Tanning with oak ext. by itself gives better results than when pine ext. is added. The tanning coeff. for skins treated according to the accelerated method (16 days) is high, the oak ext. giving the higher value. It is possible to conduct the tanning and maintain the same strength of oak ext. The skins are thoroughly tanned in

13 days. The content of substances which can be washed out shows that for the purpose of obtaining the max. amt. of fixed tannin by the accelerated method it is sufficient to vary the ρ over the range 7.0-1.0. The ρ ranges reaching 3.5 or 5.0 show no advantage. Skins tanned by the 2 methods do not differ fundamentally from those tanned by the slow method lasting about 60 days. The object was not so much to produce a com. material as to compare the various means of accelerating the rate of tanning. Little difference resulted whether tanning was conducted in tanning solns. of const. or changing concn. Under these conditions tanning in drums shows no advantage over that in pits. Tanning with oak ext. at room temp. gives no satisfactory results. ρ 8.0 to 5.0 is to be preferred to 8.0 to 3.5. Skins tanned by the accelerated method are not greased so easily as those tanned by the usual methods. The use of sulfate cellulose liquor for warm accelerated tanning acts detrimentally on the quantity of tannin fixed. A. C. Zachlin

ASA-SLA METALLURGICAL LITERATURE CLASSIFICATION

MATERIALS NOTE

COPEN

S

E

C

A

V

I

S

T

R

O

N

I

T

S

I

O

N

I

T

S

T

R

O

N

I

T

S

I

O

N

I

T

S

T

R

O

N

P. T. A.

Other Branches of Industry

9

367

673 02

Janicki J., Prof. Dr. and Zurakowski M., B. Sc. (Eng.) Polish Tanning Materials and the Prospects of Exploiting Them.

„Krajowe surowce garbnikowe oraz mozliwosci ich eksploatacji”. Przegląd Skorzany No 5—6, 1949, pp. 2—8, 10 tabs

Description of results of experiments with bark dried and preserved by sulphonation. Necessity and possibility of building an extraction plant in Poland. Authenticated data of the quantity of tanning materials available in the country.

P. T. A.

Chemistry & Chemical Technology
7

349

675 04 : 582 623

Jaricki J., Prof. Dr and Zurakowski M., B. Sc. (Eng.). Research as to the Value of Osier Bark for Tanning Purposes.

„Badanie wartosci kory wierzb krzaczastych dla przemyslu garbarskiego” Przeglad Skorzany No 1--2, 1950, pp. 3--7, 2 figs. 6 tabs

The article gives full details of the research work carried out in order to determine the utility value of osier bark from species grown in Poland. Research was carried out with the bark of one-year shoots from two of the species most common in the country, i. e. *Salix viminalis* and *Salix americana*. The following data were determined: proportion of bark to wood, moisture content in the bark, quality and quantity of tanning material, optimum drying conditions, method of stripping the bark and conditions for obtaining tanning extracts. A draft of commercial standards for osier bark for tannage purposes has been drawn up. It was found that *Salix viminalis* is much more valuable for the tanning industry than *Salix americana*.

C. A.

The influence of pH and of some chemical components on the amount of reducing, nonfermenting substances in molasses. J. Janicki and A. Skwara (Univ. Poznań, Poland). *Przemysł Rolny i Spójny* 4, 335-42(1950); cf. C. I. 45, 700f. —Samples of beet-sugar molasses (I) from different Polish sugar factories show pH 5.5-9.7. Acid I have a higher content of reducing sugars (2.5-11.4%) than alk. I (0.31-0.83). Neutral I show the lowest content of reducing, nonfermenting sugars (II). The acid I have the highest content of II, which is proportional to the content of reducing sugars; the main part of II is probably 1,2 fructose anhydride. In alk. I the content of II increases with higher pH and cannot be correlated with the amt. of reducing sugars; in this case II are presumably identical with the products of the condensation of sugars with N substances contg. amino groups. The fermentation losses are smallest for neutral I (8.7%); the acid I show up to 17.8% and alk. I 10.2-13.1% losses. The content of Cu, Fe, and Ca has apparently no influence on the content of II. W. Szybalski

CR

28

The pH of molasses and their sugar content. J. Janicki
and A. Skwara. *Med. Doświadcz. i Mikrobiol.* 2, 300 (1934).
— Molasses from 62 sugar refineries were analyzed and their
nonfermenting sugar (I) contents detd. Molasses having a
pH 5.7 to 6.8 contained 17.8% I, pH 7.0 to 8.0 approx.
9.0%, and pH 8.0 to 9.75 contained 10.7 to 13.1% I. The
total sugar content was approx. 50% in all cases.
I. Z. Roberts

1951

27

CA

The abdominal fats of pigs. I. Janicki, A. Rutkowski, and J. Szeliga (Univ. Poznań, Poland). *Przemysł Rolny i Spoz.* 4, 242-9(1950). The pigs of total weight 100-160 kg. have 3.16-4.48% of abdominal fat tissue composed of fat lining of the small intestines (0.69-0.56, contg. 72.2-87.1 fat), kidneys (3.59-3.02; 83.0-83.0 fat), stomach (0.43-0.39; 82.0-88.1 fat), pancreas (0.10-0.21; 81.0-81.2 fat), and of the bowel (0.29-0.27; 60.4-74.0% fat). The fats of pancreas and bowel linings (8.8% of all abdominal fats) cannot be considered as edible, because of very disagreeable flavor and odor, and shall be processed separately from edible abdominal fats. The m.p. of the fats of the pancreas fat lining is 41.7°, of the bowel 41.8°, while the m.p. of the remaining fats is not so high. The sapon. value of the fats of the pancreas fat lining is 178.6, of the bowel 187.8, and of the remaining fats 188.8-192.1. The acid no. of the fats of the pancreas fat lining is 2.61 and for the remaining 0.8-1.2. The I no. of the fats of the pancreas fat lining is 45.0 and for the remaining fats 18.4-50.1. The Reichert-Meisler value of the fats of the pancreas and bowel fat linings is 0.8 and the values for the remaining are 0.56-0.60. The Polenske value of the fats of the discussed fat linings varies from 0.45 (kidney) to 0.58 (pancreas). The measurements and analysis have been conducted on two breeds of pigs processed in Poznań (Poland). W. Szybański

PTA

6

1189
Janicki J. Rutkowski A. Salvage of Sewer Fats. 0031 42334
Tłuszcz kanałowe i sposób ich użycia. Przemysł Rolny i Spo-
żywczy. No 7-8, 1951 pp. 326-329
The sewer waters from meat plants and feeding centers contain
fat which can be salvaged by means of sediment traps. The dry sub-
stance obtained from the sewer waters of feeding centers contains
90% of fat, and 12-14% of fat is obtained from the sewer waters of
meat plants. Since this fat is subject to fast hydrolytic and polymere-
sation processes the sediment traps should be cleared every seven
to ten days.

JANICKI, J.

Changes in the acidity of flour stored under various degrees of relative humidity and temperature. J. Janicki, S. Jankowski, and H. Gasiorowski (Univ. Poznan, Poland). *Roczniki Państwowego Zakładu Hig.* 3, 237-51(1952) (French summary).—The acidity, as measured by fatty acid, H_2PO_4 , and amino acid concn., increased in flour with increasing humidity and temp. The fatty acid concn. decreased as the flour became moldy. The mold growth became apparent in 5 days at 30° and 91% humidity, in 30 days at 15° and 92.6% humidity, and at 70 days at 30° and 73% humidity. L. J. Piotrowski

POL.

2875

675.031.1431

Janicki J., Pawelkiewicz J. The Defatting of Pigskins.

"Odfuszczenie skór świńskich". Przegląd Skórzany. No. 6, 1963, pp. 150-153, 1 fig., 5 tabs.

Experiment have been made to remove the fats from pigskins, containing from 5 to 30 per cent of fat, by immersion in concentrated sodium alkylsulphonates obtained by sulphochlorination of hydrogenated Fischer-Tropsch hydrocarbons (meparines) and by subsequent saponification of sulphochlorides. The experiments resulted in the removal, by means of aqueous solutions containing from 10 to 15 per cent of sodium alkylsulphonates, of roughly 80 per cent of the fats contained in the skins, the proportion of fat still left in the defatted skins varying, from 2 to 6 per cent.

(1)