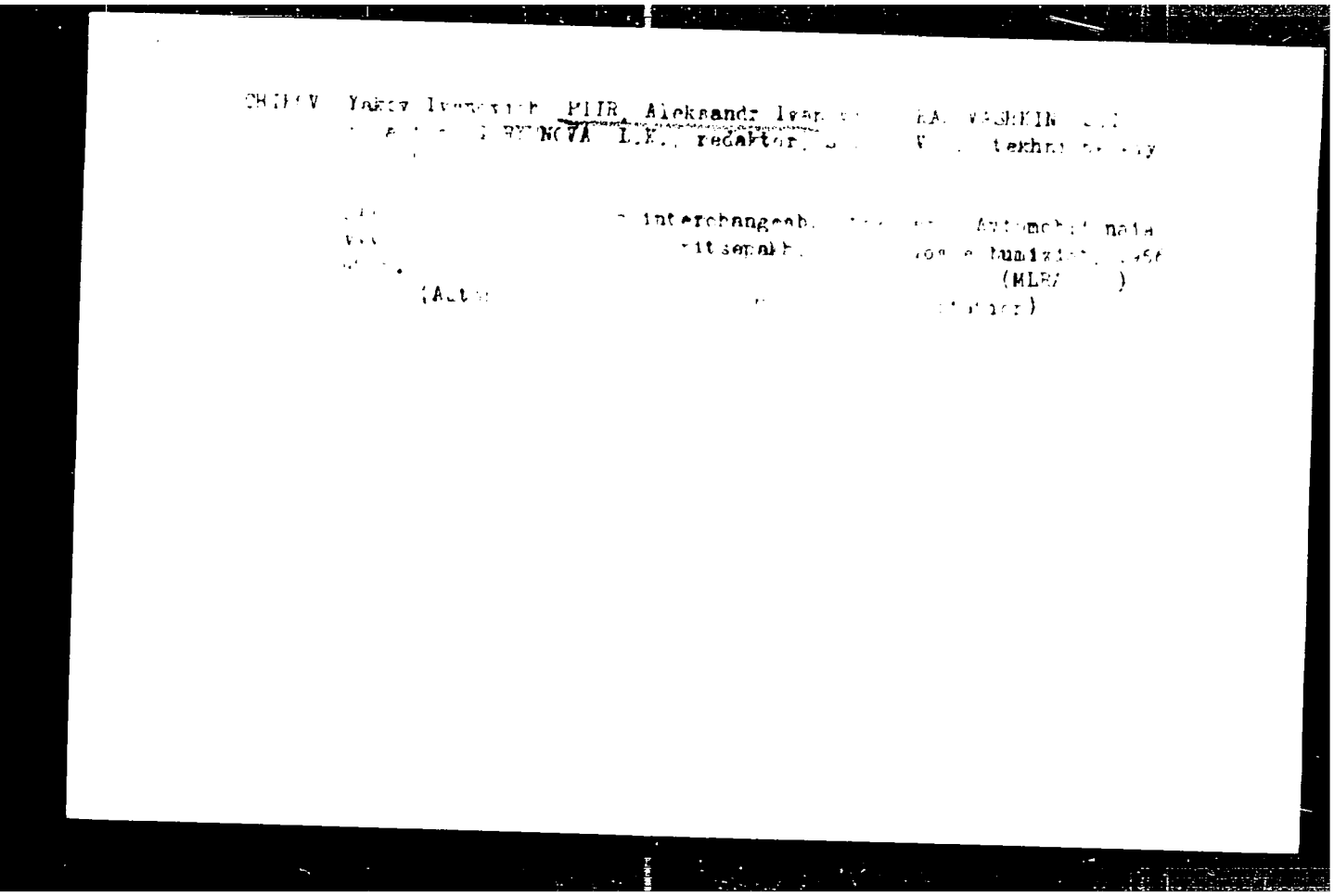


PIIR, I.

Interaction of quantized electromagnetic and gravitational fields.

P. 41, (Uurimused Trudy) No. 5, 1957, Tallinn, Estonia

SO: Monthly Index of East European Acessions(EEAI) Vol. 6, No. 11 November 1957

PIIROYA, E.K.

Distr: 4E3d/4E3b/4E2c(j)

The effect of catalysts on the condensation of resorcinol with phenoxyphosphoryl dichloride. Kh. T. Raudsepp and E. K. Piiroya. *Trudy Tallin. Politekh. Inst. Ser. A* 1958, No. 97, 225–41.—For increasing the mol. wt. of the polyester of H_3PO_4 obtained through condensation of resorcinol with $PhOPOCl_2$, $CaCl_2$ and anhyd. $AlCl_3$ were used as catalysts. In the case of $CaCl_2$ the optimum condition for the reaction is: mole ratio 1:1, temp. 140–150°, and duration 4 hrs. and the mol. wt. of resin obtained is 2200–2300. If the temp. is raised the mol. wt. is lowered. When $AlCl_3$ is used, resin mol. wt. 2500 is attained with reaction at 140–50° and in 2 hrs. At temp. >150°, the mol. wt. does not change. In all cases the polymers are linear with ratio between phenolic and acidic OH groups 1:1. Further, solvent PhCl is used in lowering the viscosity of the reaction mixt. contg. resins of mol. wt. 2500. Thus, when $AlCl_3$ is used at 150° and after 18 hrs., a resin of mol. wt. 4970 is obtained. The degree of polycondensation could be increased by the presence of tertiary amines such as pyridine.

M. K. Chung

CHK

6
1-59 (NA)
3

Country : USSR
Catogory : Farm Animals.
Cattle.
Abs. Jour : Ref Zhur-Biol., No 14, 1958, 64052

Author : Pitrenin, K.
Institut. : Estonian Academy of Agriculture.
Title : The Meat Productivity of Calves and Young Bulls of the Estonian Red Breed Raised on Various Amounts of Whole Milk.
Orig Pub. : Sb. rabot. tr. Est. s.-kh. akad., 1957, 3, 189-201
Abstract : The first group of calves was raised on moderate (814 lit of whole and 732 lit of skimmed milk per head), and the 2nd on decreased (100 and 647 lit) amounts of whole milk. The yearlings of the 2nd group slaughtered at the ages of 8, 9, 8, and 9 months, proved to be smaller in terms of their live weight before slaughtering, slaughtered weight and carcass yield as compared to the 1st group. When half-carcasses of 10-12 days old calves were dressed, 44.7

Card: 1/2

52

USSR / Farm Animals. Cattle. Q-2

Abs Jour: Ref Zhur-Biol., No 12, 1958, 54740.

Author : Piirsalu, H.
Inst : Not given.
Title : The Dynamics of the Hemoglobin, the Total Cholestering and the Phospholipids in the Blood of Young Bulls of the Estonian Red Breed Reared on Different Rations of Whole milk.

Orig Pub: ENSV Teaduste Akad. Toimetised. Biol. seer, Izv. AN EstSSR. Ser. biol., 1957, 6, No 3, 272-275.

Abstract: The first group of calves was fed, up to 10 months of age, an average of 365 liters of whole milk and 816 liters of skimmilk per head, and the second group - 125 and 1046 liters, respectively. It was found that

Card 1/2

BOVDA, V.; VEDENYAPIN, G.; MOROZOV, A.; FORTUNA, V.; PIIRSOO,E. [translator]; KISTOJA, J., red.

[Checking the technical condition of a tractor diesel engine without dismantling] Traktorite diiselmootorite tehnilise seisukorra kontrollimine ilma lahti monteerimata. [By] V.Bovda ja teised. Tallinn, Eesti Riiklik Kirjastus, 1964. 57 p. [In Estonian] (MIRA 17:6)

[illegible] FIJADE [illegible] Affiliation not given.]

"Sport Medicine Seminar in Ohrid September 1962."

[illegible] Medicinski Glasnik, Vol 17, No 1, Jan 63; pp [illegible].

[illegible] report of this 5-day meeting in which 50 Yugoslav specialist physicians participated; 24 speakers presented papers on various aspects of sport medicine which are tersely summarized.

PIJADE, Rafael, primarijus, dr.

Work organization and system in roentgenological departments of military and civilian hospitals. Vojnosanit. pregl. 19 no.1:40-41 Ja '62.

(RADIOLOGY) (HOSPITALS)

PIJADE,Rafael,dr.; NOVAK,Josip,dr.

Contribution to the differential diagnosis of pulmonary echinococcosis.
Med. glasn. 13 no.7:357-359 Jl '59.

1. Rendgenolosko odeljenje Vojne bolnice u Skoplju, nacelnik:
ppuk. dr R. Pijade.
(LUNG DISEASES diag.)
(ECHINOCOCCOSIS diag.)

PIJADE, Rafael; NOVAK, Josip

Personal experiences in the tomography of maxillary sinuses.
Srpski arh. celok. lek. 84 no.4:460-467 Apr 56.

1. Radiolosko odelenje Vojne bolnice u Skoplju. Nacelnik:
major Rafael Pijade.
(MAXILLARY SINUS, radiography
tomography (Ser))
(ROENTGENOGRAPHY
tomography of maxillar sinus (Ser))

PLJAUB, Rafael, major dr.

Improved visualization of the lumbosacral region in standard radiography. Voj. san. pregl., Beogr. 11 no.9-10:376-378 Sept-Oct 54.

1. Rendgenolosko odeljenje Vojen bolnice u Skoplju.
(LUMBOSACRAL REGION, radiography
improved visualization)

PIJANOWSKI, B.

A quick sulfide reduction of dehydroascorbic acid. v. B. Pijanowski (Central Coll. Agr., Warsaw). Bull. acad. polon. sci., Classe II, 1, 75-7(1953)(in English).—Dehydroascorbic acid is reduced with a soln. of Na_2S with a corresponding amt. of HCl or H_2SO_4, and H_2S is pptd. with $HgCl_2$. The analytical procedure for pure solns. of ascorbic acid is as follows: mix 4 ml. of the solut. contg. not more than 1.5 mg. ascorbic acid with 1.4–1.5 ml. of *N* HCl or H_2SO_4 and 0.7 ml. of *M* Na_2S; after 10–15 min. add 1 ml. of *M* $HgCl_2$, make up to 10 ml. with H_2O, shake, filter, and titrate with 0.001 *N* indophenol dye. A. S.

Pijanowski E.

3

[illegible] not indicated

[illegible] of Food [illegible] and Industries, [illegible] [illegible] Technology [illegible] (Katedra Przemysłu Rolno-[illegible])

Source: [illegible] Vol 9, No 4, 1961, pp 167-174

Data: "[illegible] Doses of [illegible] Radiation on the [illegible] of Bilberries (VACCINIUM MYRTILLUS)," paper presented [illegible] February 1961.

Co-author:

[illegible], E., same affiliation as above.

PIJANOWSKI, Eugeniusz

The technology and chemistry of food; its connections, trends and certain achievements in research. Nauka polska 10 no.2:49-66 '62.

1. Czlonek korespondent Polskiej Akademii Nauk, Warszawa

IVANOVSKI, F.

Further observations on the chemical composition of milk of Holstein-Friesian cows differing in their milk yields. p. 5.

ROCZNIKI TECHNOLOGII I CHEMII ŻYWNOŚCI. ANNALS OF FOOD TECHNOLOGY . . . IST . (Polska Akademia Nauk. Komitet Technologii i Chemii Żywności) Warszawa, Poland. Vol. 5, 1958.

Monthly List of East European Accession (EEAI), LC. Vol. 8, No. 9, September, 1959. Uncl.

PIJANOWSKI, E., prof., dr.

"Milk: The mammary land and its secretion," edited by S.K.Kon and A.T.Cowy, Reviewed by E.Pijanowski. Przem spozyw 16 no.1:50-58 Ja '62.

PIJANOWSKI, Eugeniusz, prof. dr.; DLUZEWSKI, Mieczyslaw, doc. dr

Activities of the Department of Technology of the Agricultural and Food Industry of the Central College of Agriculture during the 20 year period of the Polish People's Republic. Przem fermentac i rol 8 no 3-4 79-83 Mr '64.

1. Head of the Department of Agricultural and Food Industry of the Central School of Agriculture, Warsaw (for Pijanowski)
2. Head, Laboratory of Biotechnology of the Dairy Industry of the Institute of Technology of the Dairy Industry of the Central College of Agriculture, Warsaw (for Dluzewski).

PIWANOWSKI, E., prof. dr

Scientific activities on problems of the food and agricultural industry. Przem ferment i rol 8 no.3:77-78 Mr '65.

PIJANOWSKI, E

Pijanowski E., Prof. Dr.

Pijanowski E., Prof. Dr. "The Determination of Pressure in Canned Products" (PBS System) (Oznaczenie cisnienia w konserwach puszkowych (system PBS). Przemysl Rolny i Spozywczy. No 3, 1950, pp.33-39, 3 figs, 4 tabs.

This article contains a detailed description of the PBS manometer, invented by the author of the article, for gauging pressure, to lmm of H_g, in preserve tins. The article also contains tables which simplify the determination of such pressure. The manometer mentioned has been used for three years for checking, analytical research and technological tests of fruit and vegetable products. The article contains theoretical information on determining the influence on the reduction of the degree of pressure in preserve tins of the temperature of preserves at the time when they are sealed in tins. Tests made with distilled water have fully confirmed the accuracy of the theoretical evaluations.

SO: Polish Technical Abstracts - No. 2, 1951

PIJANKOWSKI, T.

Importance of raw materials in the food industry.

P. 99 (Przemysl Spozywczy. Vol. 10, no. 3, Mar. 1956, Warszawa, Poland)

Monthly Index of East European Accessions (EEAI), LC. Vol. 7, no. 2, February 1958

Pijanowski E., Prof. Dr.

Pijanowski E., Prof. Dr. "A Contribution to the Mathematical Interpretation of Jam Production"
(Przyczynek do matematycznej interpretacji wyrobu konfitur). Przemysl Rolny i Spozywczy. No 7-8, 1950, pp. 209-214, 1 tab.

Basic formulas were calculated for determining the yield of jam and the quantity of water evaporated. They were worked out on the basis of an estimate of the extract elements, fruit and sugar which was added to jam. The other formulae determine the quantity of sugar, the quantity of evaporated water, the final weight of jam in relation to the established quantity of fruit, of known extract, for the desired contents of extract and of sugar which was added to jam. Certain limitations were achieved regarding the percentage of sugar which was added to jam in relation to the percentage of the general extract in jam, the extract in fruit and the degree of contraction of jam. Simplified formulae are given for the determination of the quantity of sugar to be used and the final total weight of jam obtained from a predetermined quantity of fruit.

SO: Polish Technical Abstracts - No. 2, 1951

PIJANOWSKI, E

The achievements of scientific research in the field of fruit and vegetable technology in Poland during the last ten years. E. Pijanowski. *Przemysł Spożywczy* 9, 137-43 (1955) (English summary).—Items of chem. interest include: chem. compn. of fruit and vegetables, fermentation of fruit wines, aging of wines, analysis of products, and new analytical methods. 119 references. W. Szybalski

DLUZEWSKI, Mieczyslaw; PIJANOWSKI, Eugeniusz

Effect of gamma irradiation on the coliform bacteria in raw milk. Acta microbiol. Pol 15 no.3:233-236 '64.

1. From the Department of Food Industries, Division of Dairy Technology, Agricultural University, Warsaw.

POLAND/Food Processing Industry. H.

Abs Jour : Ref Zhur - Khimiya, No 19, 1958, 65888

Author : Pijanowski Eugeniusz

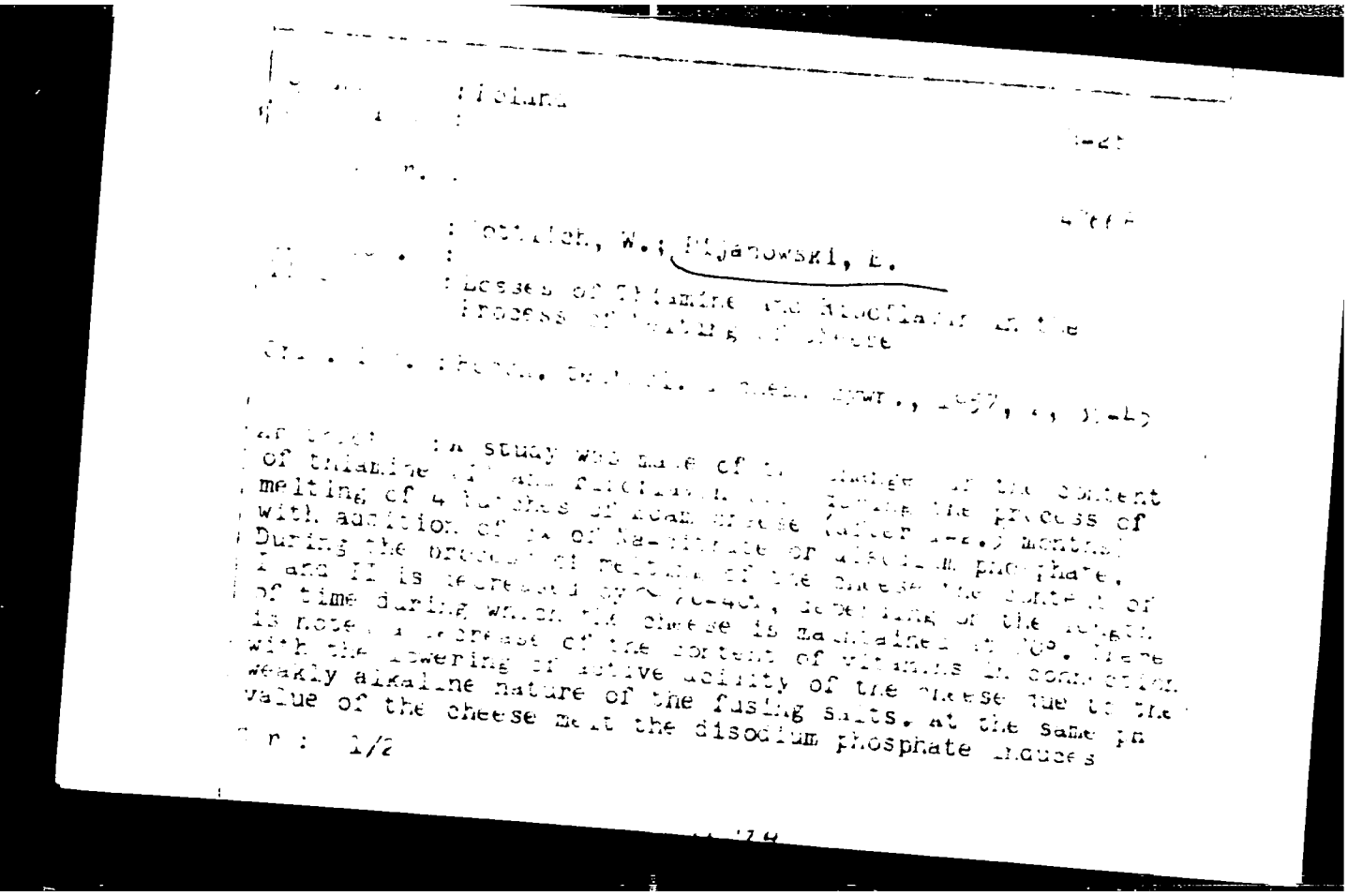
Inst :

Title : Factors Stipulating the Stability of Dry Milk.

Orig Pub : Roczn. nauk rolniczych, 1954, B68, No 3, 337-368.

Abstract : No abstract.

Card 1/1



Polska

: Ostrolek, W.; Pijanowski, E.

: Losses of thiamine and riboflavin in the process of melting of cheese

: Przem. Spoż., Warsz., 1957, 11, 9, 314-

: A study was made of [illegible] of thiamine [illegible] melting of 4 [illegible] with addition of 3% of Na-citrate or disodium phosphate. During the process of melting of the cheese the content of [illegible] and it is decreased by [illegible] of time during which the cheese is maintained at 100°. There is noted a decrease of the content of vitamins in consequence with the lowering of active acidity of the cheese due to the weakly alkaline nature of the fusing salts, at the same time value of the cheese mass at the disodium phosphate causes

r : 1/2

PIJANOWSKI E.

POLAND/Chemical Technology - Chemical Products and Their Application. Food Industry. H-28

Abs Jour : Ref Zhur - Khimiya, No 8, 1958, 26790

Author : Pijanowski Eugeniusz
Inst :
Title : Technological Importance of Vitamins in the Food Industry.

Orig Pub : Przem. spozywczy, 1957, 11, No 2, 51-57

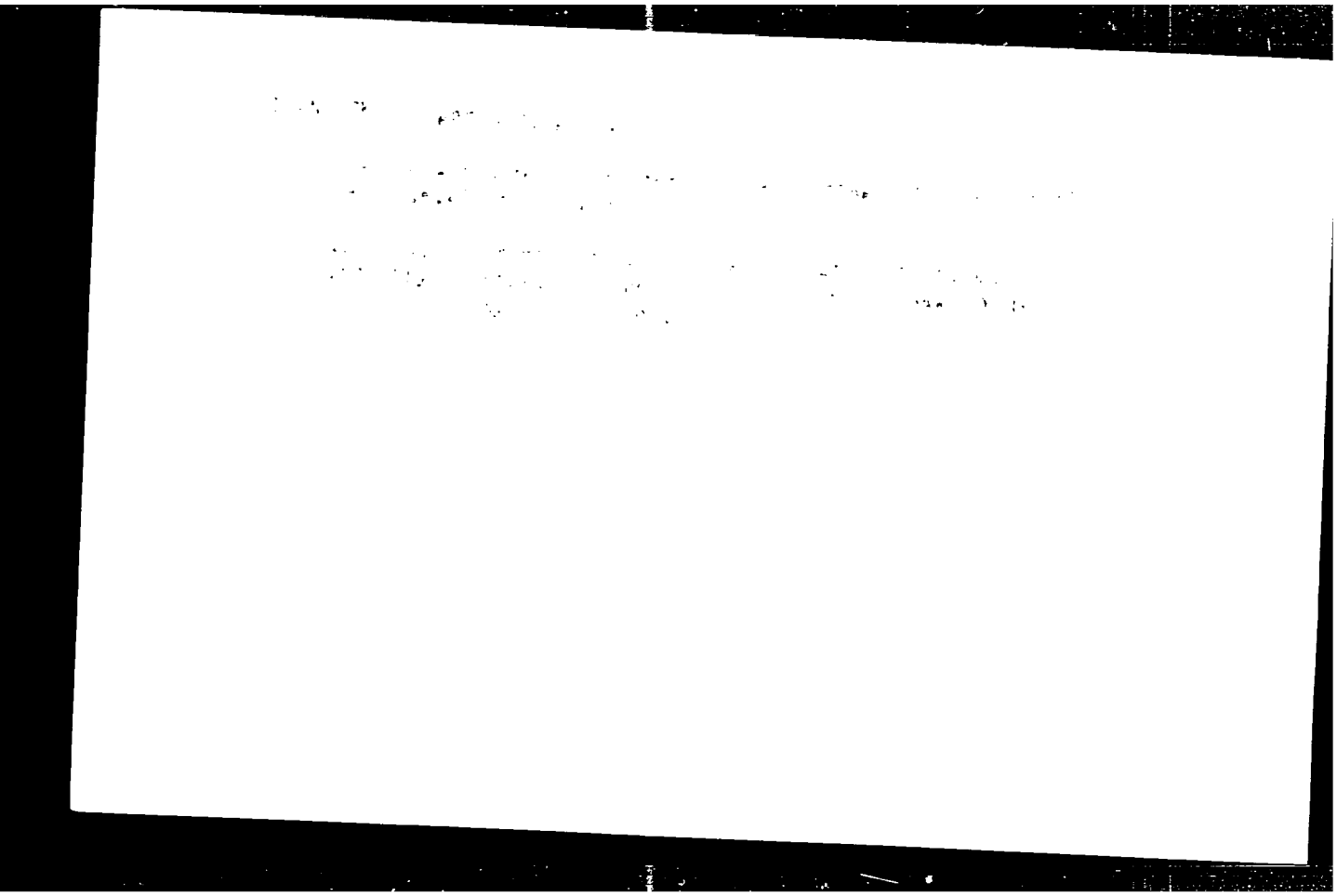
Abstract : A review. Bibliography 49 references.

Card 1/1

Country : Poland
Category : Chemical Technology. Chemical Products and Their Applications. -- Food Industry. H-28
Abs. Jour. : R. Zh. - Khim., No. 11, 1959
Author : Pilanowski, E. 40512
Institut. : Warsaw Higher Agricultural School
Title : Investigations in the Field of Dairy Products Technology Undertaken at the Department of the Warsaw Higher Agricultural School
Orig Pub. : Przemysl Spozywczy, 12, No 9, 344-348 (1958)

Abstract : No abstract.

Card: 1/1



PIJANOWSKI, Eugeniusz, prof.,dr.

"Handbook on the chemistry of food stuffs" by Josef Schormuller.
Reviewed by Eugeniusz Pijanowski. Przem spoz 15 no.12:55-56 '61.

PIJANOWSKI, E., prof.,dr.

"Milk: The mammary glad and its secretion"; a collective work. Reviewed by E. Pijanowski. Przem spoz 16 no.1:58 '62.

PIJANOWSKI, E.; JAKUBOWSKI, J.

TECHNOLOGY

Periodicals: PRZEMYSL SPOZYWCZY. Vol. 12, no. 9, Sept. 1958

PIJANOWSKI, E.; JAKUBOWSKI, J. Formal test used for the evaluation of the quality of industrial casein. p. 362.

Monthly List of East European Accessions (EEAI), LC, Vol. 8, no. 2, February 1959, Unclass.

PIJANOWSKI E.

Investigations on varieties of fresh and stored cabbage, and of sauerkraut. S. Mrozewski, E. Pijanowski, *et al.* *Przemysł Spożywczy* 10, 69–72(1956)(English summary).—Chem. analyses reveal a remarkable uniformity of compn. in different varieties of cabbage. Four months' storage in stacks results in decrease of dry substance from 10% (for fresh cabbage) to 8.2%, of sugar from 5.2 to 4.0%, and of vitamin C from 46 to 29 mg.%. Sauerkraut has 26 mg.% vitamin C, low acidity (1.25%), 1% nonfermented sugar, and comparatively high alc. content (0.3%).

W. Szybalski

POLAND/Chemical Technology - Chemical Products and Their Applications - Food Industry. H.

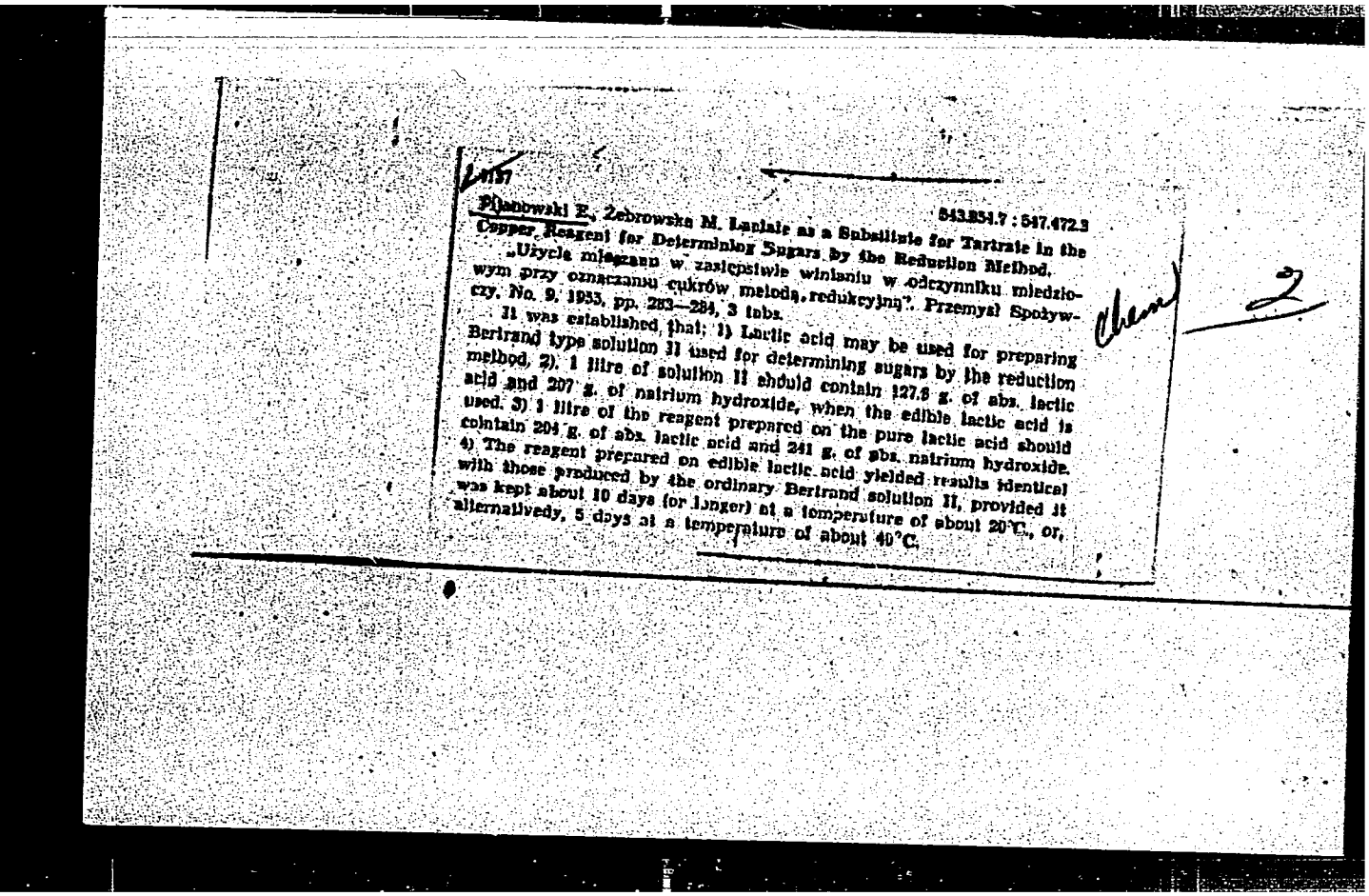
Abs Jour : Ref Zhur - Khimiya, No 11, 1958, 37913

Author : ~~Pijanowski, E.~~
Inst : -
Title : Problems Related to Consumer's Milk. Discussed during the IVth International Milk and Milk Products Congress.

Orig Pub : Przem. Spozywczy, 1957, 11, No 11, 457-461

Abstract : No abstract.

Card 1/1



L 4157

Płonowski E., Zebrowska M. Lactate as a Substitute for Tartrate in the Copper Reagent for Determining Sugars by the Reduction Method. „Użycie mleczanu w zastępstwie winianiu w odczynniku miedziowym przy oznaczaniu cukrów metodą redukcyjną". Przemysł Spożywczy. No. 9, 1953, pp. 283—284, 3 tabs.

543.854.7 : 547.472.3

It was established that: 1) Lactic acid may be used for preparing Bertrand type solution II used for determining sugars by the reduction method, 2). 1 litre of solution II should contain 127.8 g. of abs. lactic acid and 207 g. of natrium hydroxide, when the edible lactic acid is used. 3) 1 litre of the reagent prepared on the pure lactic acid should colntain 204 g. of abs. lactic acid and 241 g. of abs. natrium hydroxide. 4) The reagent prepared on edible lactic acid yielded results identical with those produced by the ordinary Bertrand solution II, provided it was kept about 10 days (or longer) at a temperature of about 20°C., or, alternativedy, 5 days at a temperature of about 40°C.

Chem 2

HORUBALA, A.; PIJANOWSKI, E.

Effect of moderate doses of gamma radiation on the keeping quality of bilberries (Vaccinium myrtillus). Bul Ac Pol biol 9 no.4:167-171 '61. (EEAI 10:9)

1. Department of Food Agricultural Industries, Central College of Agriculture, Warsaw. Presented by E. Pijanowski.

(Gamma rays) (Radiation) (Bilberry)

Pijanowski, Eugeniusz

Chem 2

Application of lactate instead of tartrate in the cupric reagent for the determination of sugars by the reduction method. Eugeniusz Pijanowski and Maria Zebrowska (Katedra Przem. Rolno-Spożywczego SGGW, Warsaw). *Przemysł Spożywczy* 9, 282–4(1955)(English summary).—The possibility of substituting Rochelle salt by lactic acid (I) in the prepn. of the second Bertrand soln. was studied. In expts. two grades of I were used: "for consumption" and "pure." The modified second Bertrand soln. should contain 127.7 g. of I "for consumption" grade and 206.7 g. of NaOH per l. The soln. thus prepd. is dark-yellow, has an unpleasant odor, and on standing separates small amts. of mucilaginous residue easy to sep. by filtering. Freshly prepd. reagent ppt. some small amt. of Cu_2O; this is caused by the reducing sugars present in both grades of I. It has been said that the autoreduction of the reagent soln. disappeared completely after standing for 10 days at 20° or after 5 days at 40°. The result of the analysis carried out with the new reagent was like that obtained with the normal Bertrand soln. The reagent soln. made of I "pure" grade should contain 204 g. of I and 241 g. NaOH in 1 l. of water.

A. Hulpnicki

PIJANOWSKI, E.

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Polish Technical Abst.
No. 4, 1953
Agriculture, Food
Processing Industry,.
Forestry, Fisheries

2481 644.84/85

Pijanowski E. Outline of the Technology of Fruit and Vegetable Products. Part 1. Introduction to the Technology of Fruit and Vegetable Products. Part 2. Fruit and Vegetable Preserves. Part 3. Fruit and Vegetable Produces.
Zarys technologii produktow owocowych i warzywnych. Cz. 1 Wstep do technologii produktow owocowych i warzywnych. Cz. 2 Konserwy owocowe i warzwne. Cz. 3. Przetwory owocowe i warzywne. Warszawa, 1951 (cz. 1-2), 1953 (cz 3), PWRiL, 16°, 1269 pp., 113 figs., 299 tabs.
Definition and purpose of fruit and vegetable processing. State, organization and means of developing fruit and vegetable processing in Poland. Methods of procedure and systematics of fruit and vegetable products. Fruit and vegetables and their chemical composition. Auxiliary raw material in fruit and vegetable processing. Preparatory steps, preliminary preparation of fruit and vegetables. Freezing. Appertization. Drying. Corning and pickling. Preserves and fruit in sugar. Other methods of preserving fruit and vegetables. Fruit and vegetable mashes and pulps. Concentrated fruit pulp. Sweetened pulp and mash concentrates. Fruit

(over)

and vegetable juices. Processed products from juices obtained by physica. methods.

PIJANOWSKI, E.

The production of reducing preparations from whey, fruit juices, and sugar solutions, and their application in food technology. E. Pijanowski, J. Strzelecki, K. Mynarka, and S. Deptuła (Central Coll. Agr., Warsaw). *Bull. acad. polon. sci.*, Classe II, 1, 79-82(1953)(in English).—Reducing prepns. were obtained from rennet whey with and without added invert sugar, from apple and strawberry juices with and without added sugar, and from invert sugar solns. of a concn. up to 60%. Liquids, prewarmed in a water bath, were treated with 20% NaOH soln., maintained at 85-90° for 10-15 min., cooled, and neutralized with HCl to pH 4.5-6. A max. of reducing power was obtained from the 60% invert sugar soln. (40 ml. 0.1*N* iodine soln./10 ml. of prepn.). The prepns. showed a strong and permanent antioxidative action when used in butter but not when used in dried fruit or fruit juices. Alina S. Szczesniak

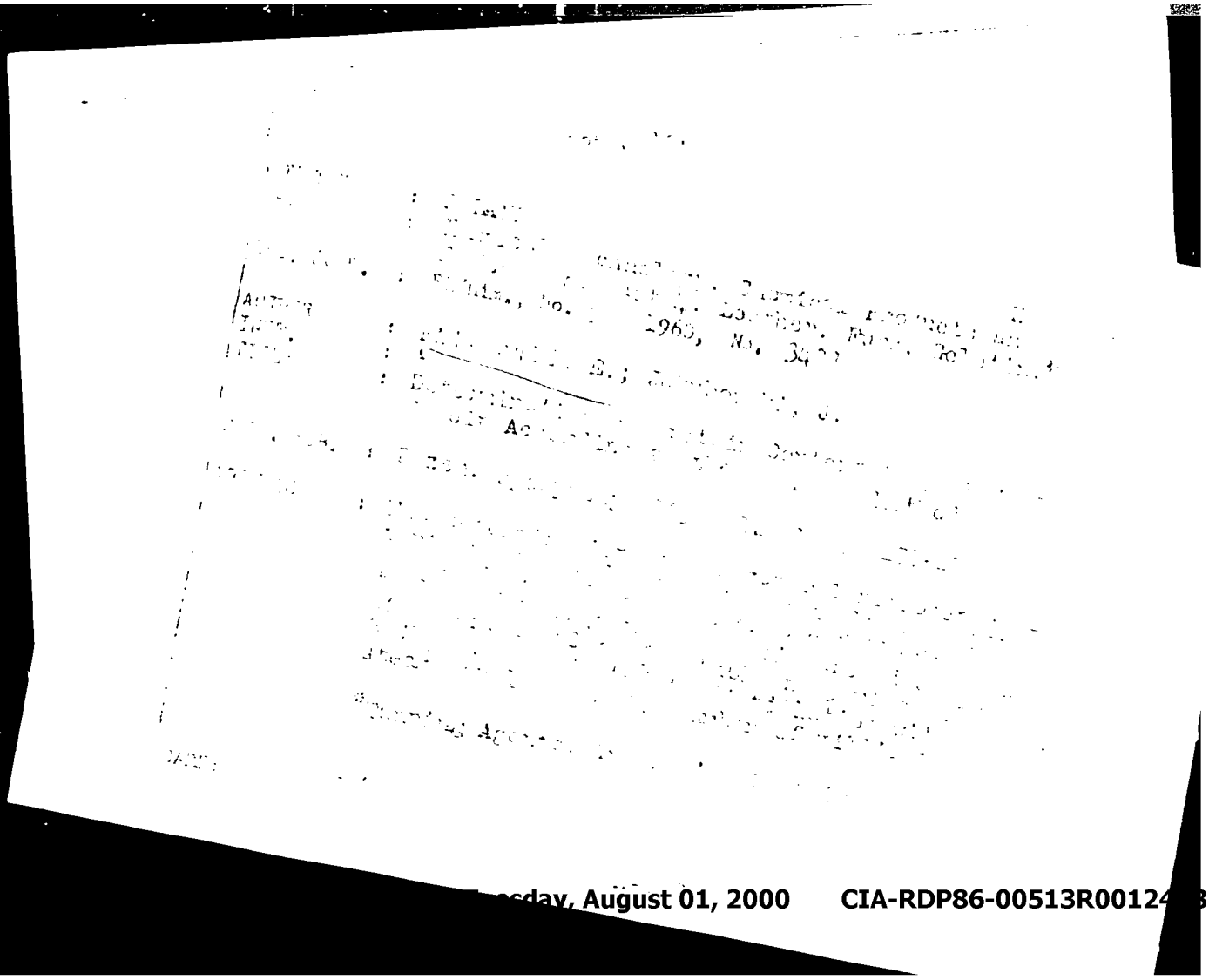
PIJANOWSKI, E.

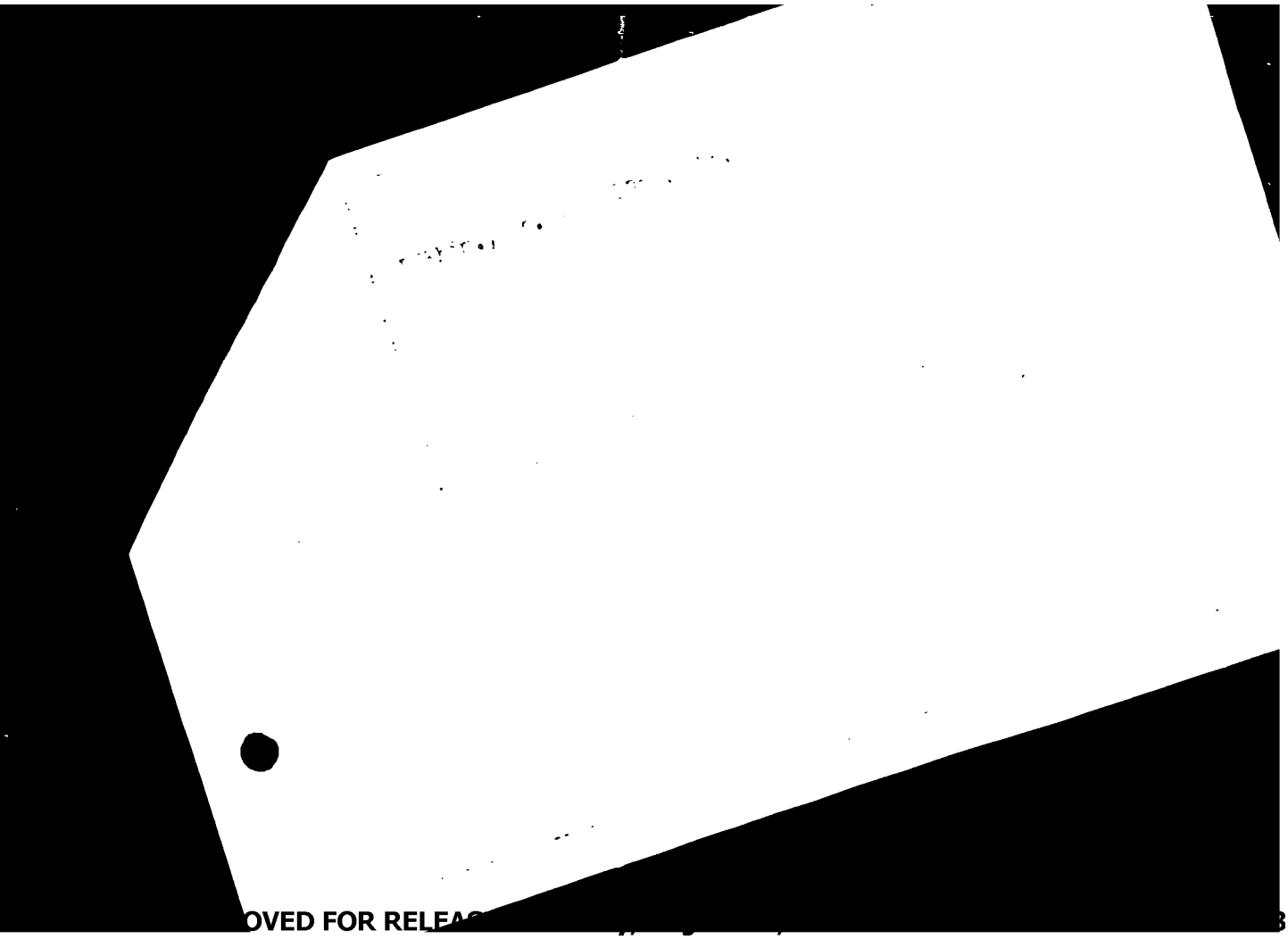
Storage of raw materials and in the dairy industry. (Conclusion) p.99

PRZEMYSL SPOZYWCZY. (Stowarzyszenie Naukowo-Techniczne Inzynierow i Techników Przemyslu Spozywczego) Warszawa, Poland
Vol.9, no.3, Mar. 1955

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

Uncl.





PI[illegible]SKI, Z.

The tasks and directives for the [illegible] industry. [illegible]
the light of the [illegible]

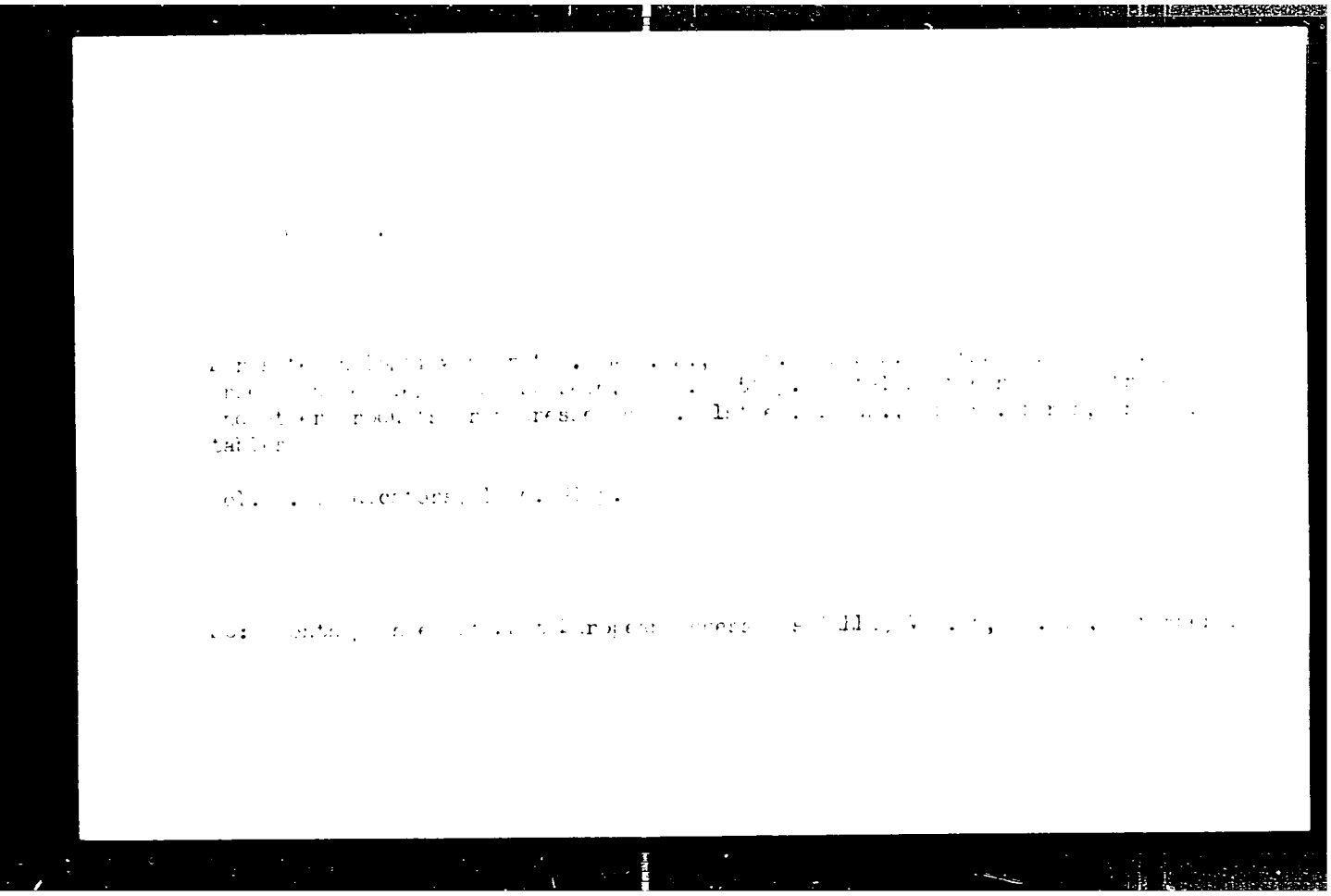
PRZEMYSL SPOZYWCZY. (Stowarzyszenie Naukowo-Techniczne Inzynierow i Technikow Przemyslu Spozywczego) Warszawa, Poland
Vol. 13, no. 3, 19[illegible].

Monthly list of East European Accessions (EEAI), LC, Vol. 8, no. 1, [illegible].

Incl.

PILSHANOWSKI, E.

Production of reducing preparations from whey, fruit juices, and sugar solutions and their application in food technology. E. Pilanowski, J. Strauch, K. Myszkowska, and B. Lepiula (Zaklad Technol. Zywnosci SGGW, Warsaw). *Przemysl Spożywczy* 7, 316–18(1953).—Heating for 10–15 min. at temps. of 85–90° and strict control of the amt. of alkali resulted in the highest reducing powers for the neutralized prepns. About 0.4 g. of NaOH was required for each g. of hexose. The various prepns. obtained (pure whey, whey plus sugar, apple or strawberry juices alone or with sugar, lactose and invert sugar solns.) showed reducing powers of 5–10 ml. of 0.1*N* I/10 ml., the highest value corresponding to 50% invert-sugar solns. The oxidation-reduction potentials were slightly neg. at pH 5–6. Heating of the sugars with alkali enolized 11–12% of the total amt. of treated sugars (as shown by the direct I titration). About 75% of the added alkali was bound to the acids formed during heating, and the equiv. of 15% of the bound alkali is recovered in the form of the salts of acetic and formic acids. Good prepns. showed a strong and permanent antioxidative action when added to butter either during the churning, or even better, in the proportion of 0.1–0.2%, to the cream just before churning. At this concn., the rather unpleasant odor and resinous flavor of the prepns. was not evident, while the butterfat was prevented from peroxide formation. Higher concns. more effectively checked peroxide formation and development of "oiliness." Expts. with the prepns. as antioxidants in fruit technology and as preservatives gave neg. results. W. Szybalski



POLAND / Chemical Technology. Chemical Products and Their Application - Food industry J-14

Abs Jour : Referat Zhur - Khimiya, No 2, 1958, 6204

Author : Pijanowski Eugenius

Inst : Not given

Title : Polish Researches Pertaining to the Canning Industry

Orig Pub : Przem. spozywczy, 1957, 11, No 8, 321-325

Abstract : A review. Bibliography 26 references.

Card 1/1

PIJANOWSKI, E.

Polish researches in the canning industry. II.

P. 367 (PRZEMYSL SPOZYWCZY) (Warsaw, Poland) Vol. 11, no. 9, Sept. 1957

SO: Monthly Index of East European Accession (EEAI) LC Vol. 7, No. 1, 1958

PIJANOWSKI, E.

Pijanowski, E. Zarys technologii winiarstwa. Warszawa, Panstwowe Wydawn. Techniczne, 1950. 176 p. (Outline of the technology of wine making. Illus., bibl., index, tables)

SO: Monthly list of East European Accessions, LC, Vol. 3, No.1, Jan. 1954, Uncl.

PIJANOWSKI, E.

Development of scientific and technical achievements in dairying. p. 234. (PRZEMYSL ROLNY I SPOZYWCZY, Vol. 3, No. 7, July 1954, Warszawa, Poland)

SO: Monthly List of East European Accessions, (EEAL), LC, Vol. 3, No. 12, Dec. 1954, Uncl.

PIJANOWSKI, Eugeniusz; JASIEWSKI, Jerzy

Experiments with the use of lemon juice as antioxidant in butter. Rocz tech chem zywn 8:19-30 '61.

1. Chair of Food and Agricultural Industries, Central College of Agriculture, Warsaw.

DLUZEWSKI, Mieczyslaw; PIJANOWSKI, Eugeniusz; ZMARLICKI, Stanislaw

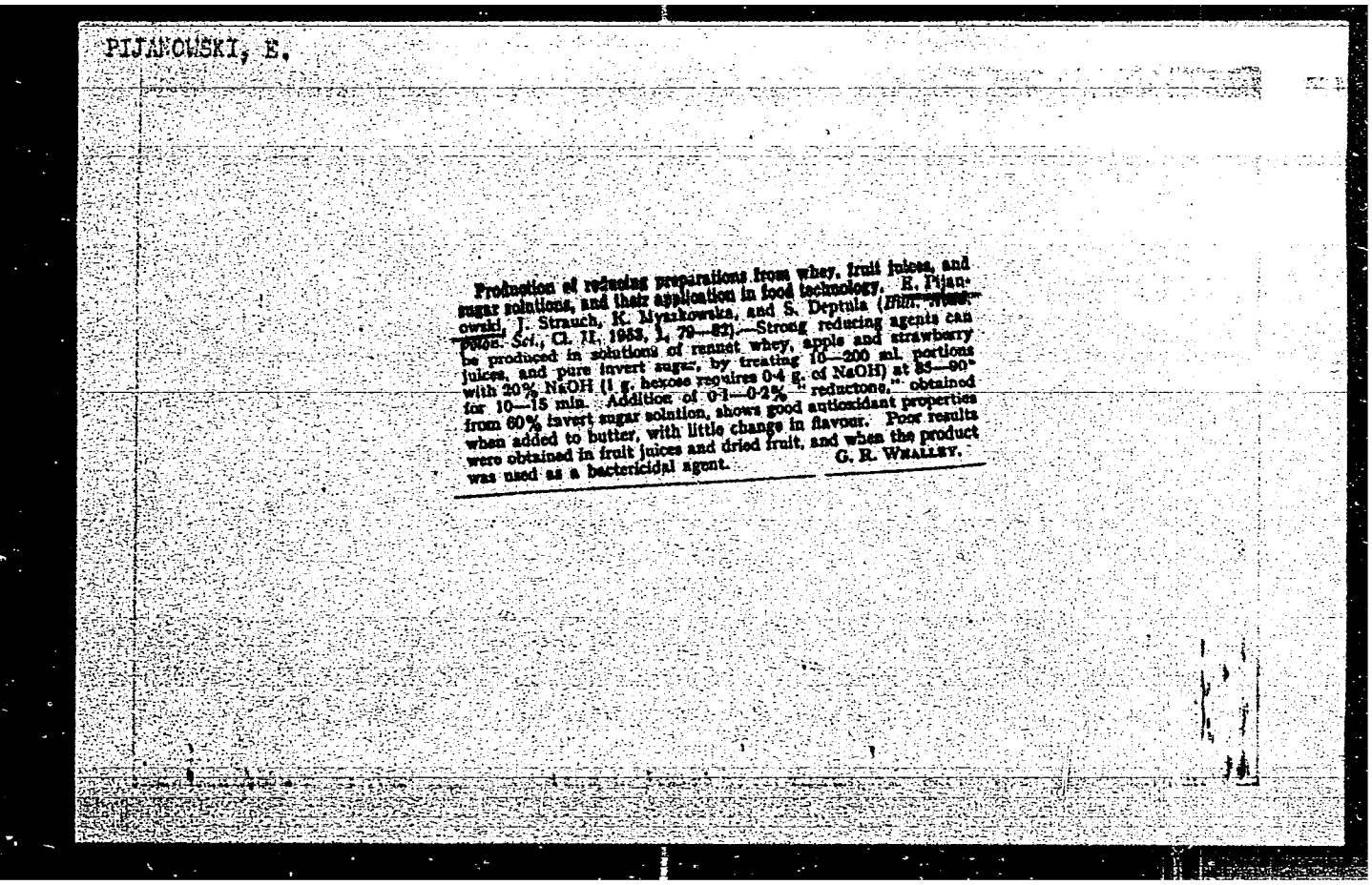
Studies on the increasing of the nutritional value of full milk cottage cheese by Oospora lactis. Rocz tech chem zywn 8:127-142 '61.

1. Chair of Food and Agricultural Industries, Central College of Agriculture, Warsaw.

WOJTOWICZOWA, M.; PIJANOWSKI, E.

Further studies on the lipoxidative action of cows' milk globulins. Bul Ac Pol Biol 9 no.11:453-457 '61.

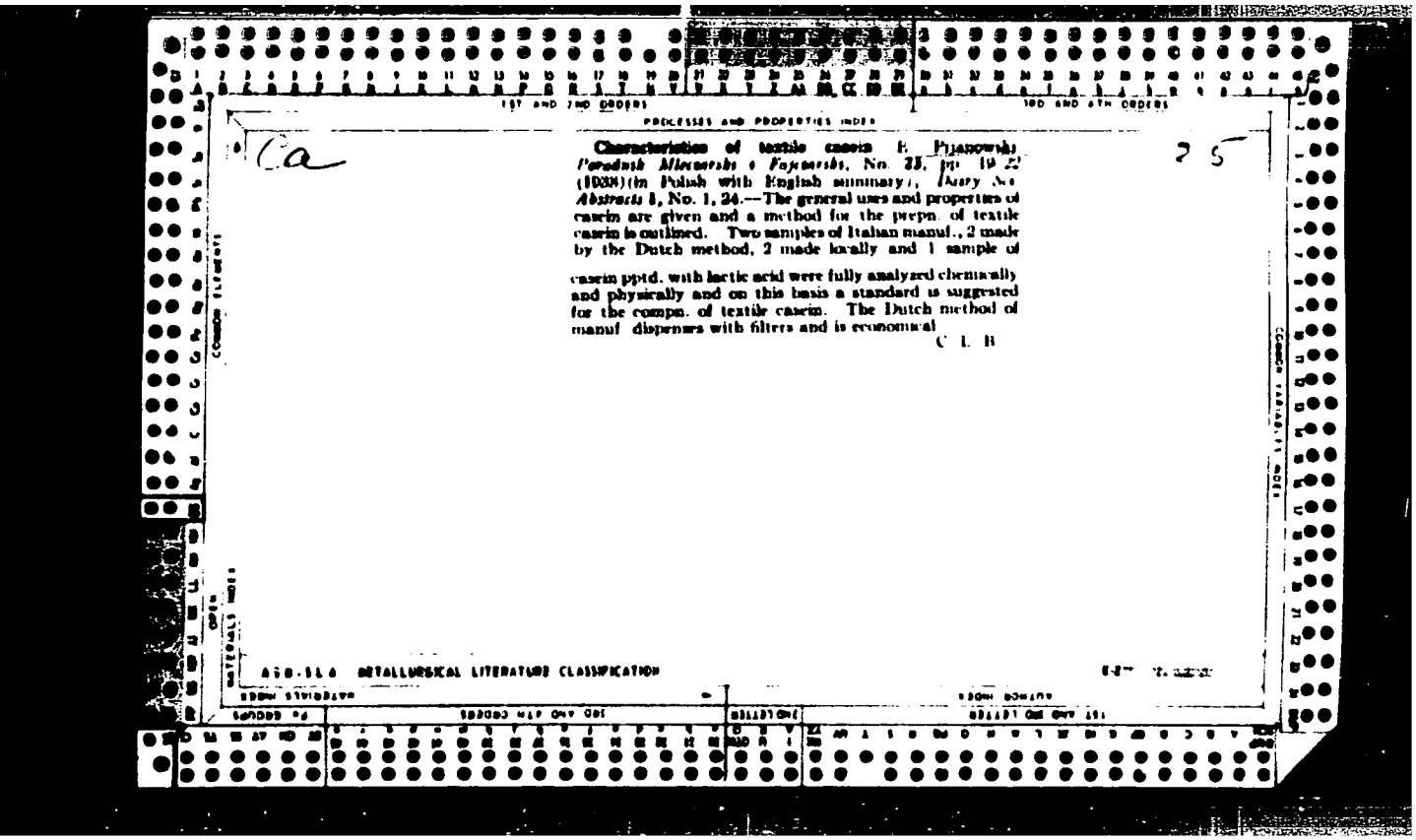
1. Department of Agricultural Industries, Central College of Agriculture, Warsaw. Presented by E.Pijanowski.



PIJANOWSKI, E.

Production of reducing preparations from whey, fruit juices, and sugar solutions, and their application in food technology. E. Pijanowski, J. Strauch, K. Myszkowska, and S. Deptula (*Pijanowski*). *Polon. Sci.*, Cl. II, 1953, 1, 79—82).—Strong reducing agents can be produced in solutions of rennet whey, apple and strawberry juices, and pure invert sugar, by treating 10—200 ml. portions with 20% NaOH (1 g. hexose requires 0·4 g. of NaOH) at 85—90° for 10—15 min. Addition of 0·1—0·2% "reductone," obtained from 60% invert sugar solution, shows good antioxidant properties when added to butter, with little change in flavour. Poor results were obtained in fruit juices and dried fruit, and when the product was used as a bactericidal agent.

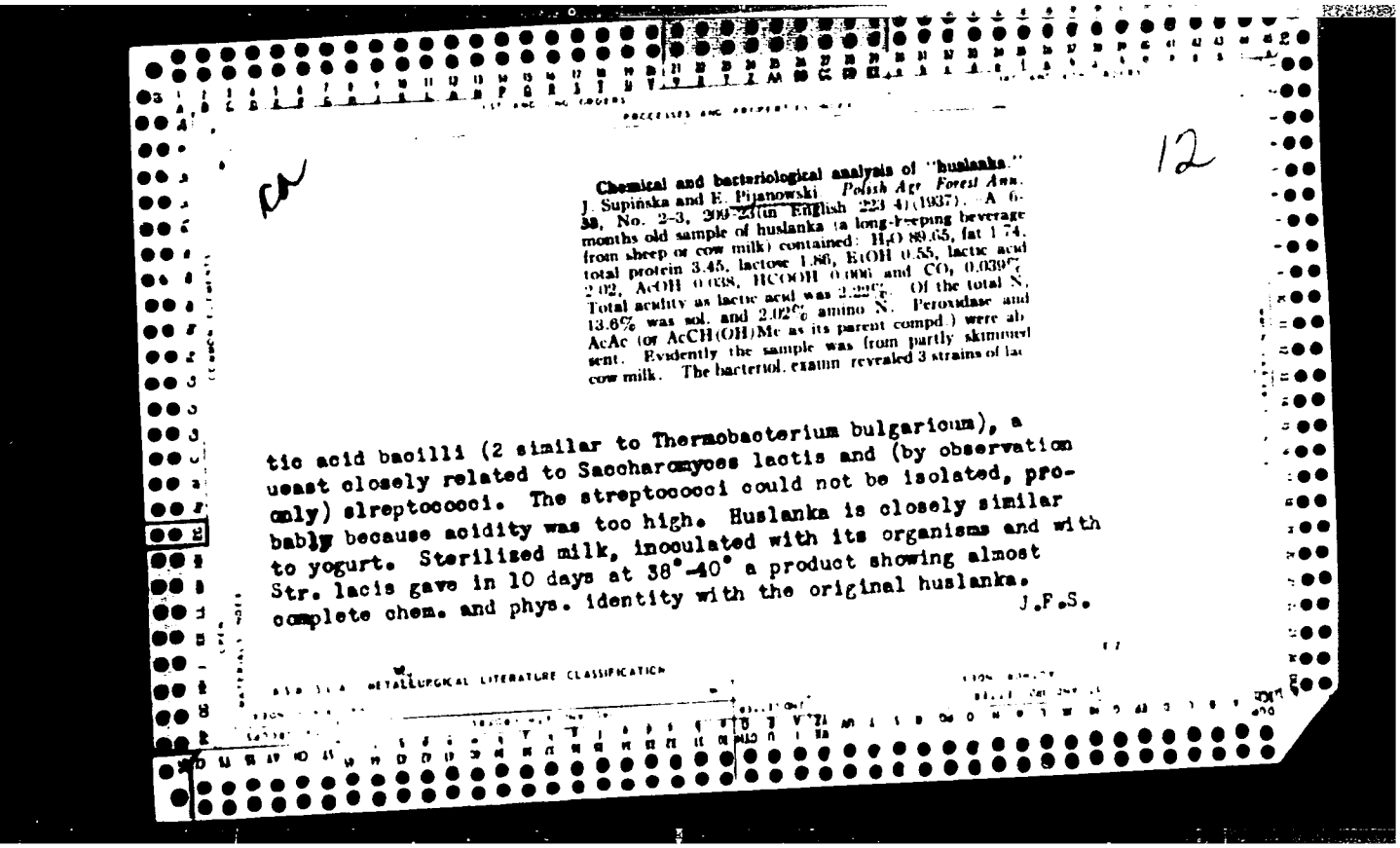
G. R. WHALLEY.



PROCESSES AND PROPERTIES INDEX

Characterization of textile casein. E. Pijanowski. *Przedmiot Włókienniczy i Papierniczy*, No. 23, pp. 19-22 (1938) (in Polish with English summary); *Textile Abstracts* 3, No. 1, 24.—The general uses and properties of casein are given and a method for the prepn. of textile casein is outlined. Two samples of Italian manuf., 2 made by the Dutch method, 2 made locally and 1 sample of casein ppted. with lactic acid were fully analyzed chemically and physically and on this basis a standard is suggested for the compn. of textile casein. The Dutch method of manuf. dispenses with filters and is economical. C. L. B.

A60-51A METALLURGICAL LITERATURE CLASSIFICATION

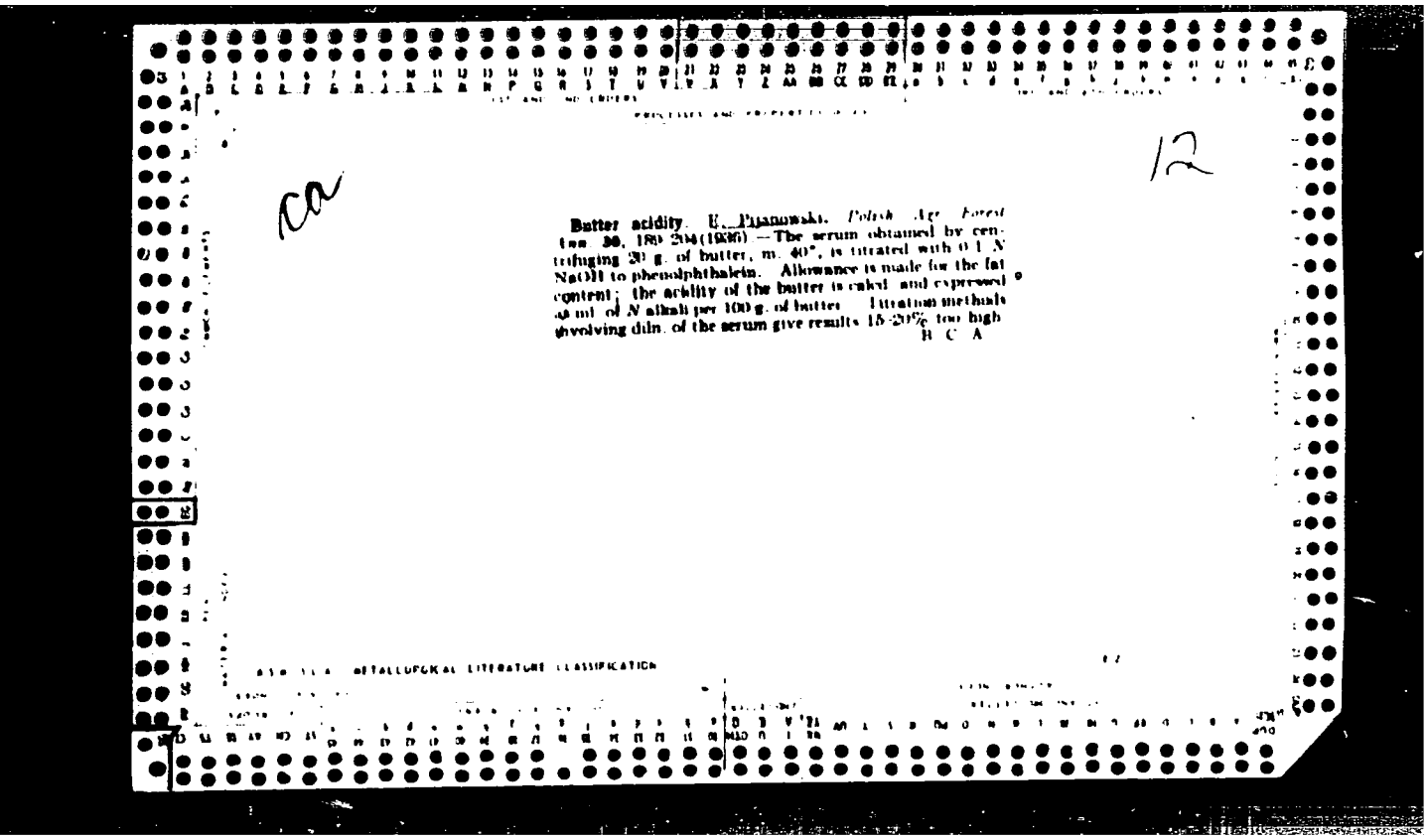


12

Chemical and bacteriological analysis of "huslanka." J. Supińska and E. Pijanowski. *Polish Agr. Forest Ann.* 38, No. 2-3, 209-23(in English 223-4)(1937). A 6-months old sample of huslanka (a long-keeping beverage from sheep or cow milk) contained: H_2O 88.65, fat 1.74, total protein 3.45, lactose 1.86, EtOH 0.55, lactic acid 2.02, AcOH 0.08, HCOOH 0.006 and CO_2 0.030%. Total acidity as lactic acid was 2.22%. Of the total N, 13.6% was sol. and 2.02% amino N. Peroxidase and AcAc (or AcCH(OH)Me as its parent compd.) were absent. Evidently the sample was from partly skimmed cow milk. The bacteriol. examn. revealed 3 strains of lactic acid bacilli (2 similar to Thermobacterium bulgaricum), a yeast closely related to Saccharomyces lactis and (by observation only) streptococci. The streptococci could not be isolated, probably because acidity was too high. Huslanka is closely similar to yogurt. Sterilized milk, inoculated with its organisms and with Str. lactis gave in 10 days at 38°-40° a product showing almost complete chem. and phys. identity with the original huslanka.

J.F.S.

METALLURGICAL LITERATURE CLASSIFICATION

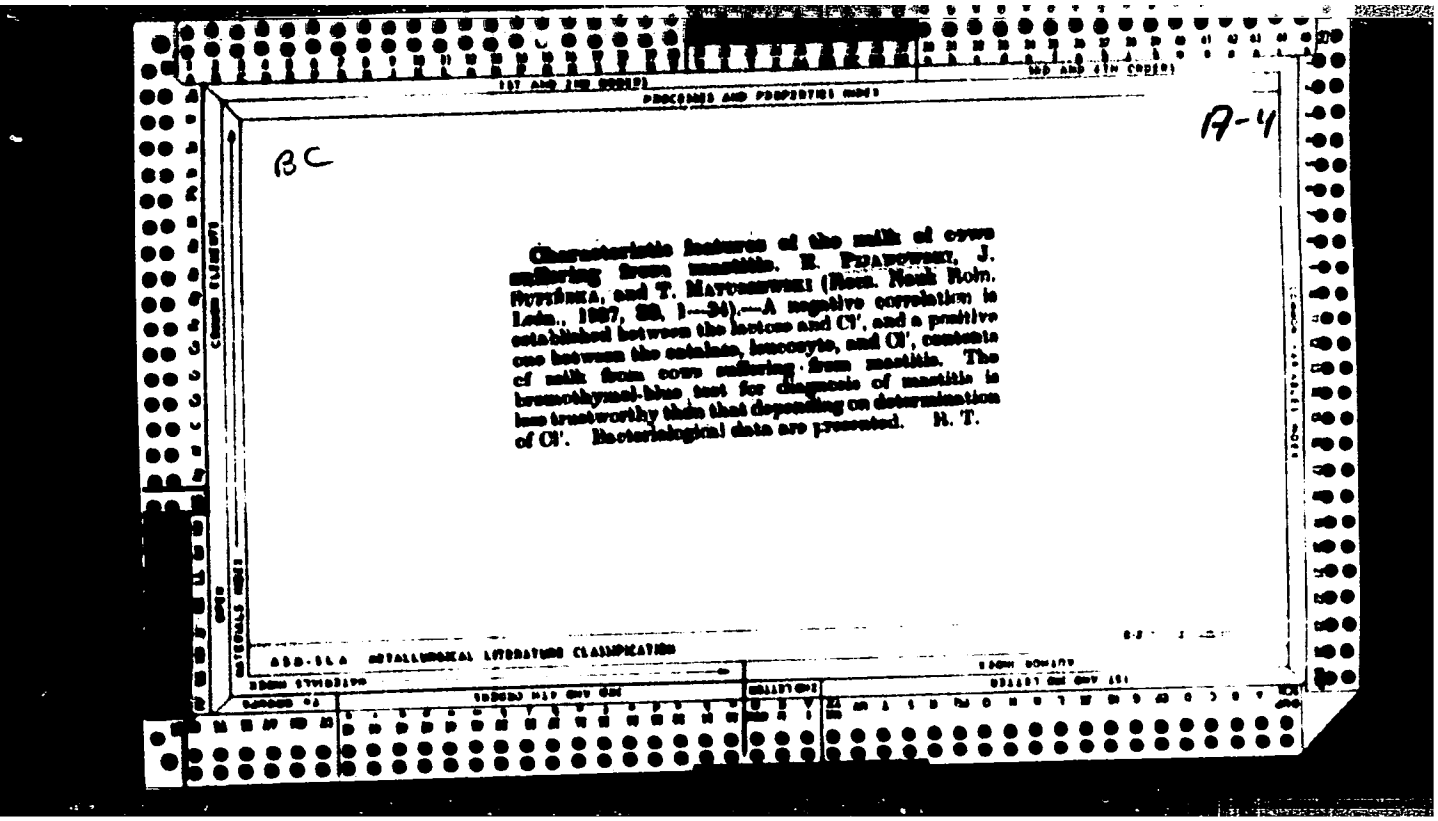


12

ca

Butter acidity. E. Pijanowski. *Polish Arch. Forest Inst.* **30**, 189-204 (1936).—The serum obtained by centrifuging 20 g. of butter, m. 40°, is titrated with 0.1 *N* NaOH to phenolphthalein. Allowance is made for the fat content; the acidity of the butter is calcd. and expressed as ml. of *N* alkali per 100 g. of butter. Titration methods involving dilu. of the serum give results 15-20% too high.

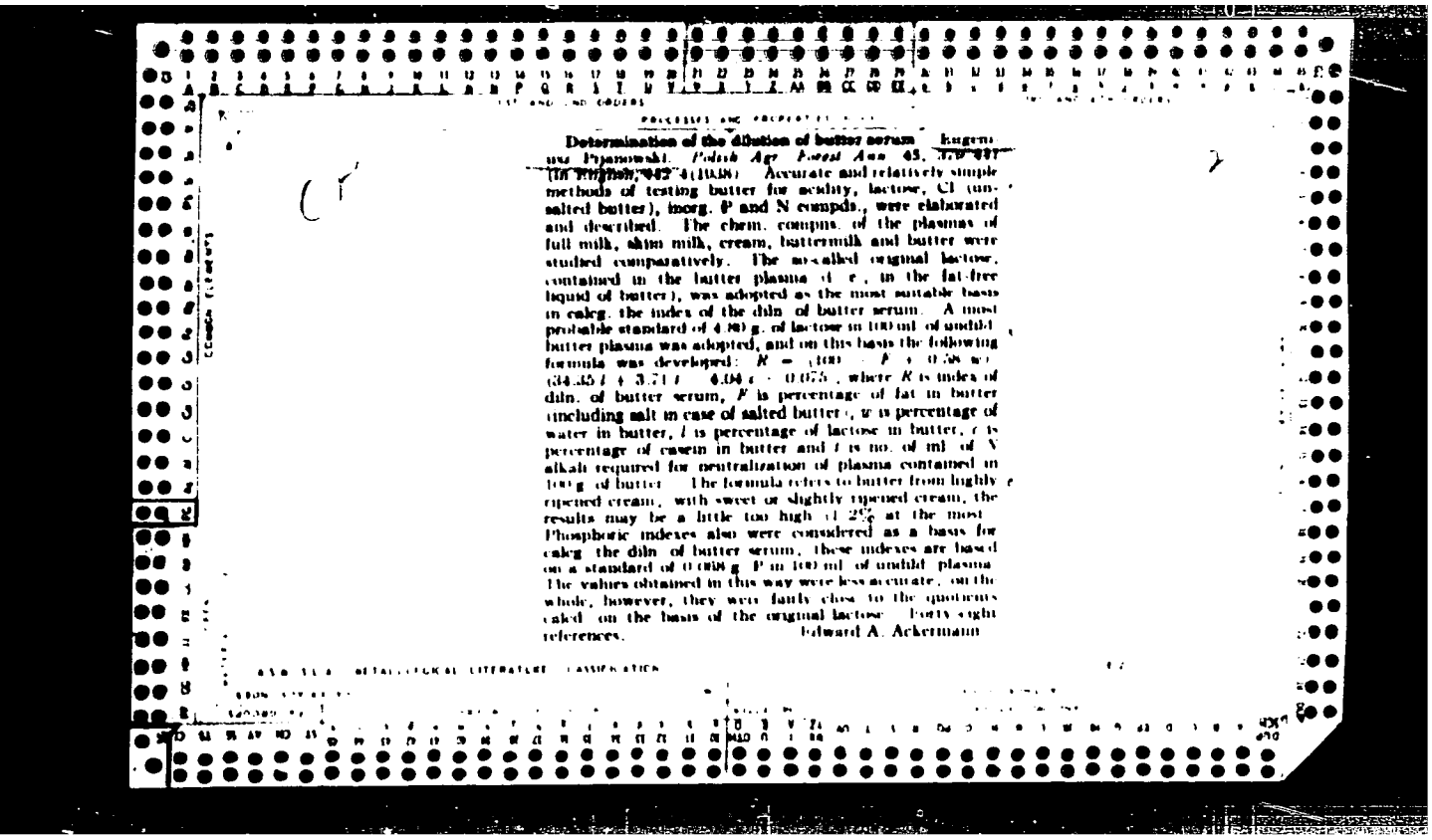
B C A



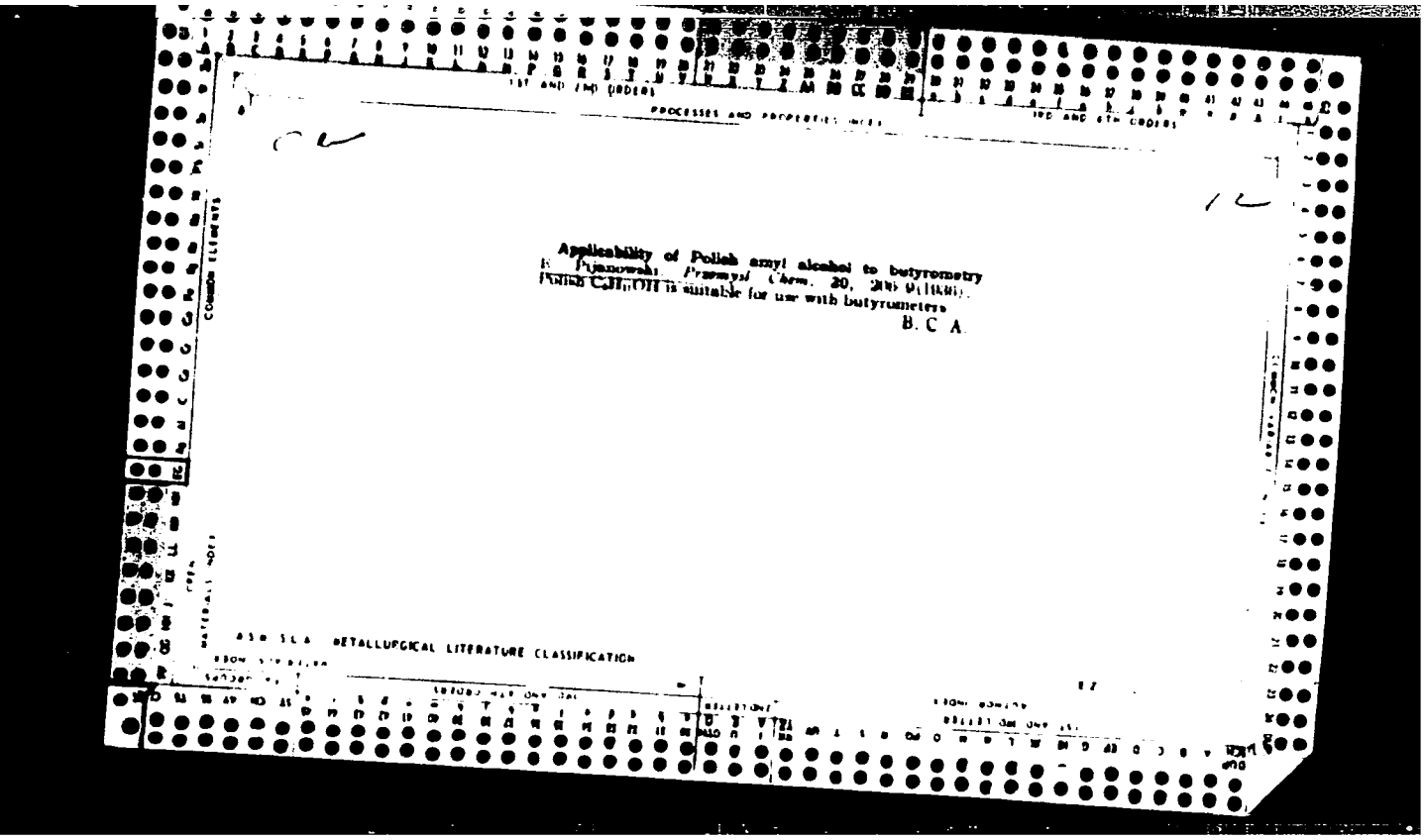
BC

A-4

Characteristic features of the milk of cows suffering from mastitis. R. PIJANOWSKI, J. PUPIŃSKA, and T. MATUSZEWSKI (Roczn. Nauk Roln. Leśn., 1957, 69, 1—34).—A negative correlation is established between the lactose and Cl', and a positive one between the catalase, leucocyte, and Cl', contents of milk from cows suffering from mastitis. The bromothymol-blue test for diagnosis of mastitis is less trustworthy than that depending on determination of Cl'. Bacteriological data are presented. R. T.



Determination of the dilution of butter serum Eugeniusz Pijanowski. *Polish Agr. Forest Ann.* 45, [illegible] (in English, 1962) 4 (1938). Accurate and relatively simple methods of testing butter for acidity, lactose, Cl (unsalted butter), inorg. P and N compds., were elaborated and described. The chem. compns. of the plasmas of full milk, skim milk, cream, buttermilk and butter were studied comparatively. The so-called original lactose, contained in the butter plasma (i. e., in the fat-free liquid of butter), was adopted as the most suitable basis in calcg. the index of the diln. of butter serum. A most probable standard of 4.80 g. of lactose in 100 ml. of undild. butter plasma was adopted, and on this basis the following formula was developed: $K = (100 - F + 0.56\,w)(44.45\,l + 3.71\,t - 4.04\,c - 0.075\,)$, where K is index of diln. of butter serum, F is percentage of fat in butter including salt in case of salted butter, w is percentage of water in butter, l is percentage of lactose in butter, c is percentage of casein in butter and t is no. of ml. of N alkali required for neutralization of plasma contained in 100 g. of butter. The formula refers to butter from highly ripened cream; with sweet or slightly ripened cream, the results may be a little too high (1-2% at the most). Phosphoric indexes also were considered as a basis for calcg. the diln. of butter serum; these indexes are based on a standard of 0.0108 g. P in 100 ml. of undild. plasma. The values obtained in this way were less accurate; on the whole, however, they were fairly close to the quotients calcd. on the basis of the original lactose. Forty-eight references. Edward A. Ackermann



Applicability of Polish amyl alcohol to butyrometry
[illegible] Przemysl Chem. 20, [illegible].
Polish C5H11OH is suitable for use with butyrometers.
B. C. A.

ASM SLA METALLURGICAL LITERATURE CLASSIFICATION

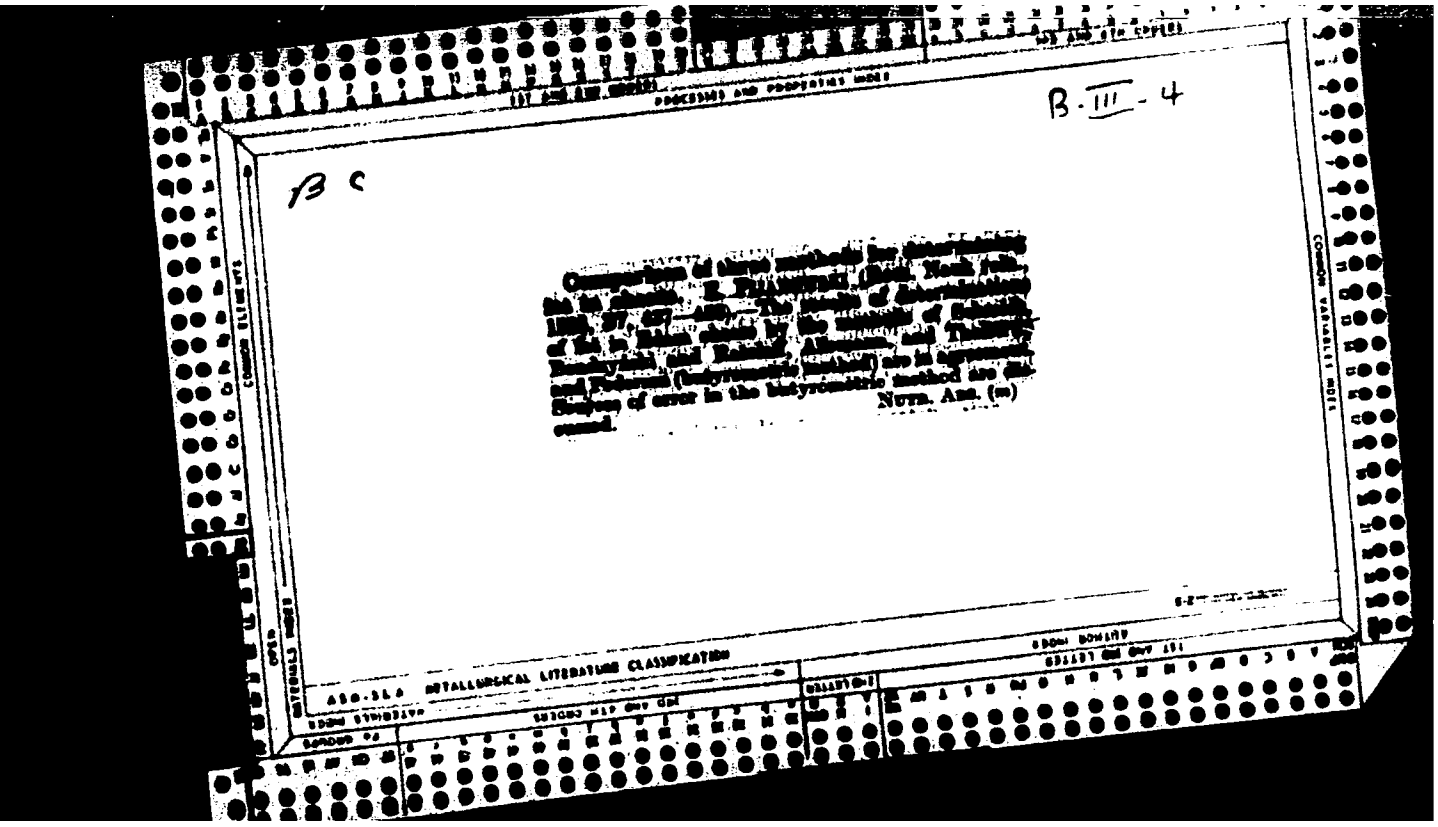
1ST AND 2ND ORDERS — PROCESSES AND PROPERTIES INDEX — 3RD AND 4TH ORDERS

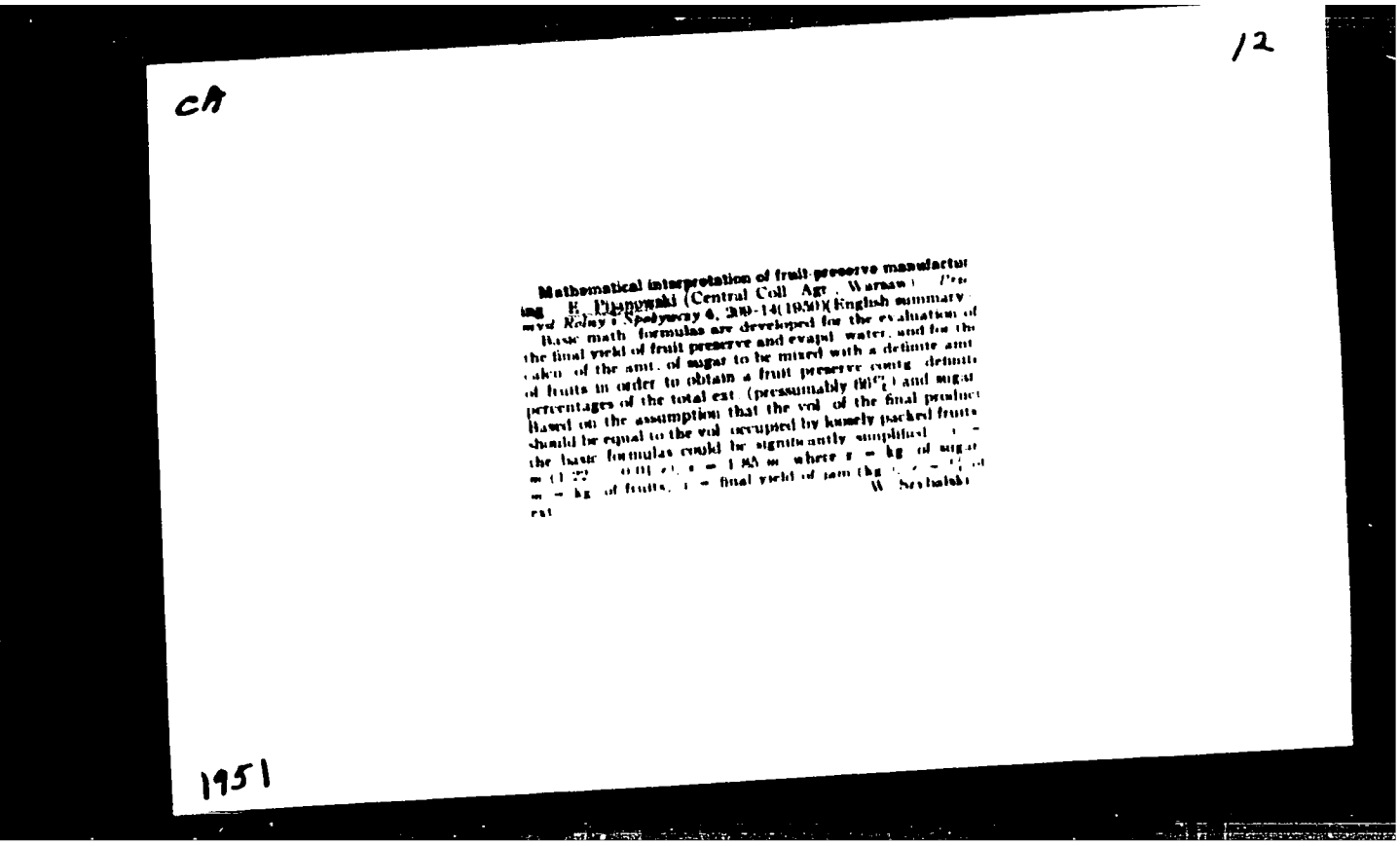
8C

B-III-4

Significance of washing of butter, from the viewpoint of chemical analysis. E. P[illegible] (Przemysl Chem., 19[illegible], [illegible], [illegible]).—The mean acidity, fat, protein, lactose, and lactic acid contents of unwashed and (in parentheses) of washed butter were, respectively: 1·[illegible] (1·[illegible]), [illegible]·72 ([illegible]), 0·674 (0·[illegible]), 0·[illegible] (0·[illegible]7), and 0·[illegible] (0·[illegible]); the corresponding vals. for the aq. phase were: acidity 11·42 (7·[illegible]), protein 4·72 ([illegible]), lactose 4·20 ([illegible]), and lactic acid 7·[illegible] (4·[illegible]). The fermentative acidity of washed rises more slowly than that of unwashed butter, and the final acidity is lower. The acidity of buttermilk plasma is < that of butter plasma; this is ascribed to the higher concn. of acidic proteins in the latter. R.T.

ASB-SLA METALLURGICAL LITERATURE CLASSIFICATION



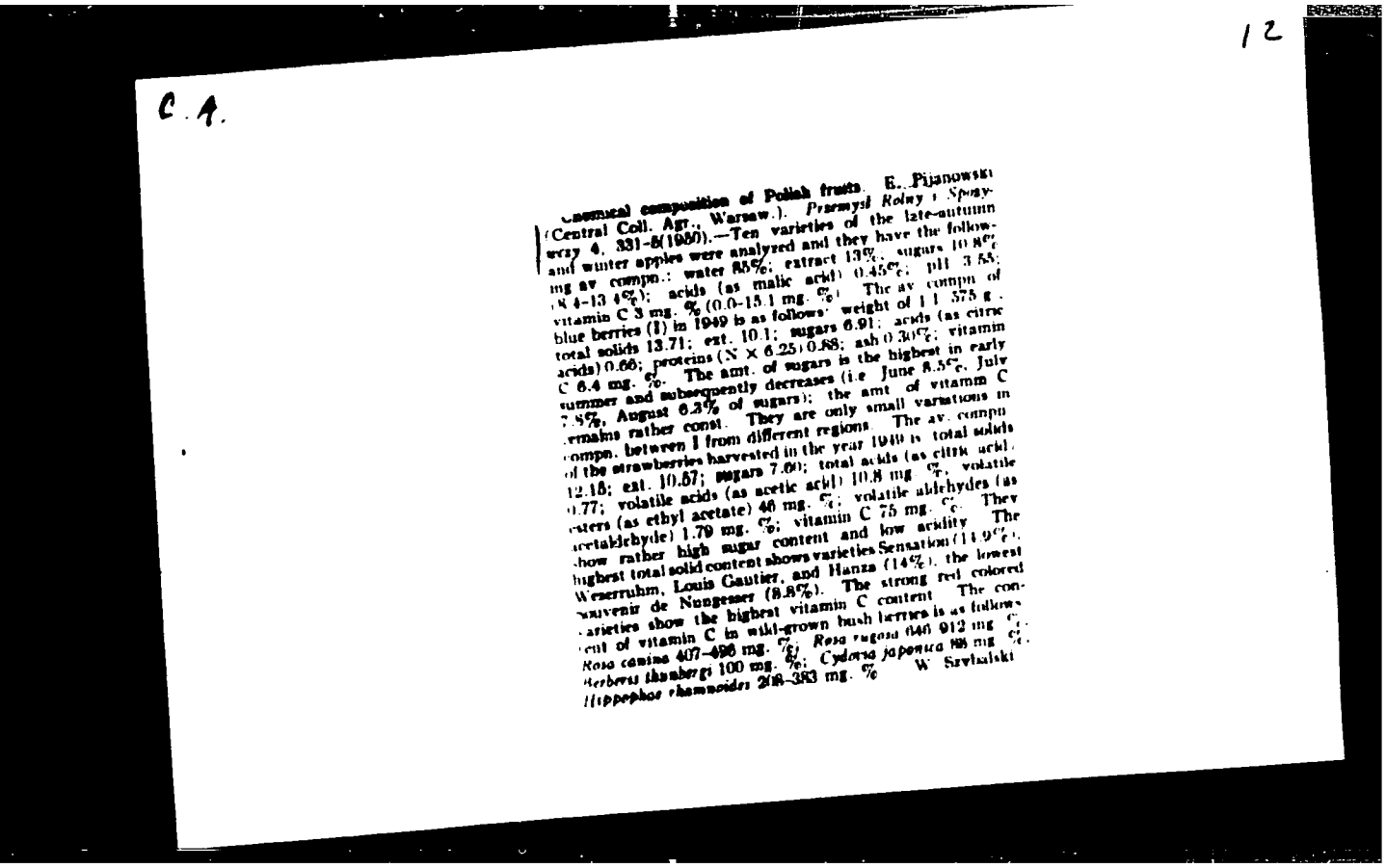


12

CA

Mathematical interpretation of fruit-preserve manufactur
ing. B. Lisowski (Central Coll. Agr., Warsaw). Prze
mysł Rolny i Spożywczy 6, 209-14(1950)(English summary
Basic math. formulas are developed for the evaluation of
the final yield of fruit preserve and evapn. water, and for the
calcn. of the amt. of sugar to be mixed with a definite amt
of fruits in order to obtain a fruit preserve contg. definite
percentages of the total ext. (presumably 66%) and sugar.
Based on the assumption that the vol. of the final product
should be equal to the vol. occupied by loosely packed fruits
the basic formulas could be significantly simplified [illegible]
[illegible] where x = kg. of sugar
w = kg. of fruits, r = final yield of jam (kg. [illegible]
W. Szybalski

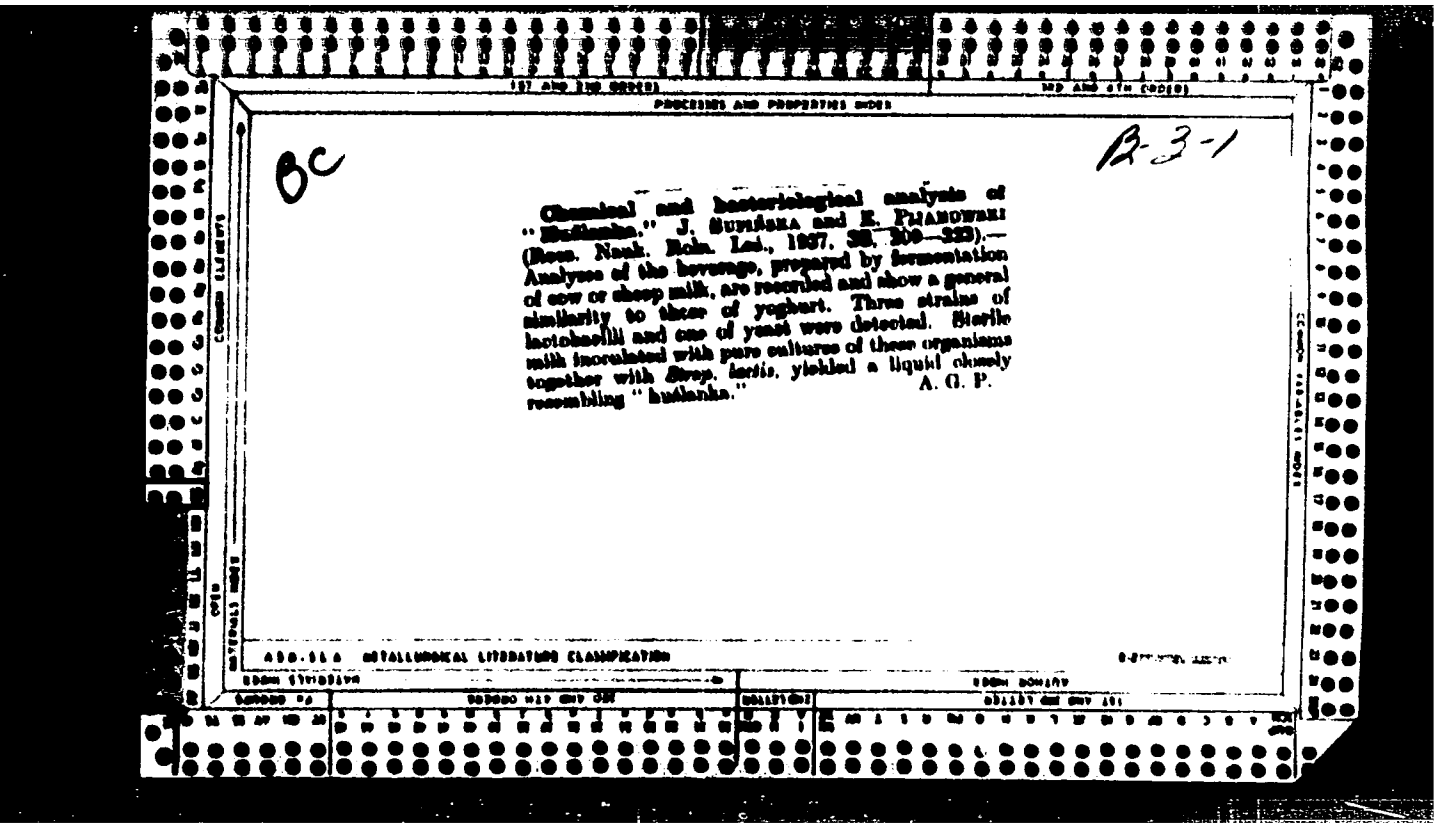
1951



12

C. A.

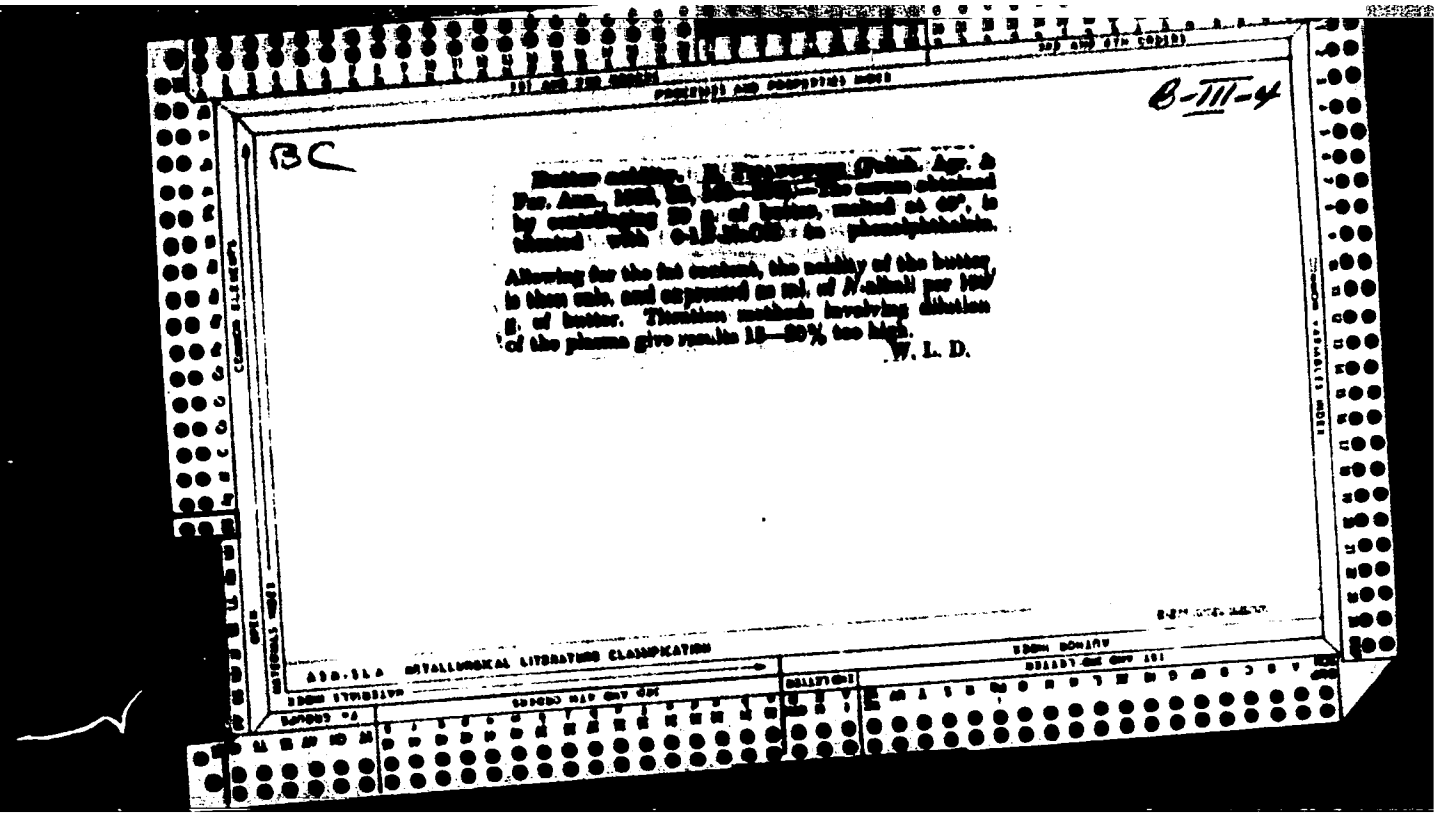
...emical composition of Polish fruits. E. Pijanowski (Central Coll. Agr., Warsaw.). *Przemysl Rolny i Spoży-wczy* 4, 331-8(1950).—Ten varieties of the late-autumn and winter apples were analyzed and they have the follow-ing av compn.: water 85%; extract 13%; sugars 10.8% (8.4–13.4%); acids (as malic acid) 0.45%; pH 3.55; vitamin C 3 mg. % (0.0–15.1 mg. %). The av compn of blue berries (I) in 1949 is as follows: weight of 1 l. 575 g.; total solids 13.71; ext. 10.1; sugars 6.91; acids (as citric acids) 0.66; proteins (N × 6.25) 0.88; ash 0.30%; vitamin C 6.4 mg. %. The amt. of sugars is the highest in early summer and subsequently decreases (i.e. June 8.5%, July 7.8%, August 6.2% of sugars); the amt. of vitamin C remains rather const. They are only small variations in compn. between I from different regions. The av. compn. of the strawberries harvested in the year 1949 is: total solids 12.18; ext. 10.67; sugars 7.00; total acids (as citric acid) 0.77; volatile acids (as acetic acid) 10.8 mg. %; volatile esters (as ethyl acetate) 46 mg. %; volatile aldehydes (as acetaldehyde) 1.79 mg. %; vitamin C 75 mg. %. They show rather high sugar content and low acidity. The highest total solid content shows varieties Sensation (14.9%), Weserruhm, Louis Gautier, and Hanza (14%), the lowest Souvenir de Nungesser (8.8%). The strong red colored varieties show the highest vitamin C content. The con-tent of vitamin C in wild-grown bush berries is as follows: *Rosa canina* 407–496 mg. %; *Rosa rugosa* 646–912 mg. %; *Berberis thunbergi* 100 mg. %; *Cydonia japonica* 88 mg. %; *Hippophae rhamnoides* 268–383 mg. %. W. Szwalski



8C

B-3-1

Chemical and bacteriological analysis of "Hutlanka." J. SUWIŃSKA and E. PIANOWSKI (Roczn. Nauk. Roln. Lei., 1937, 38, 309—323).—Analyses of the beverage, prepared by fermentation of cow or sheep milk, are recorded and show a general similarity to those of yoghurt. Three strains of lactobacilli and one of yeast were detected. Sterile milk inoculated with pure cultures of these organisms together with *Strep. lactis*, yielded a liquid closely resembling "hutlanka." A. G. P.



B-III-4

BC

W. L. D.

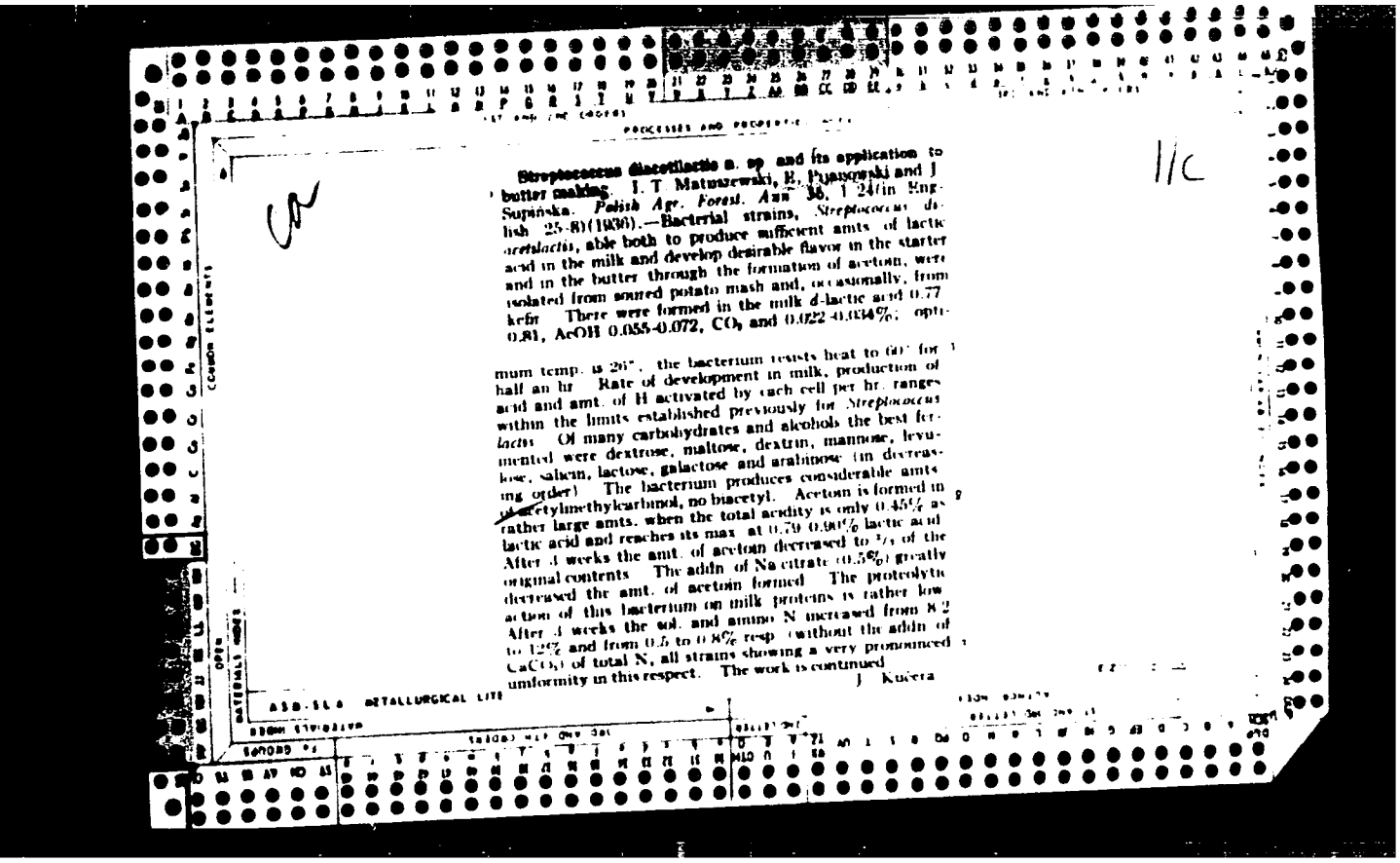
1ST AND 2ND COPIES — PROCESSES AND PROPERTIES INDEX — 3RD AND 4TH COPIES

B-III-4

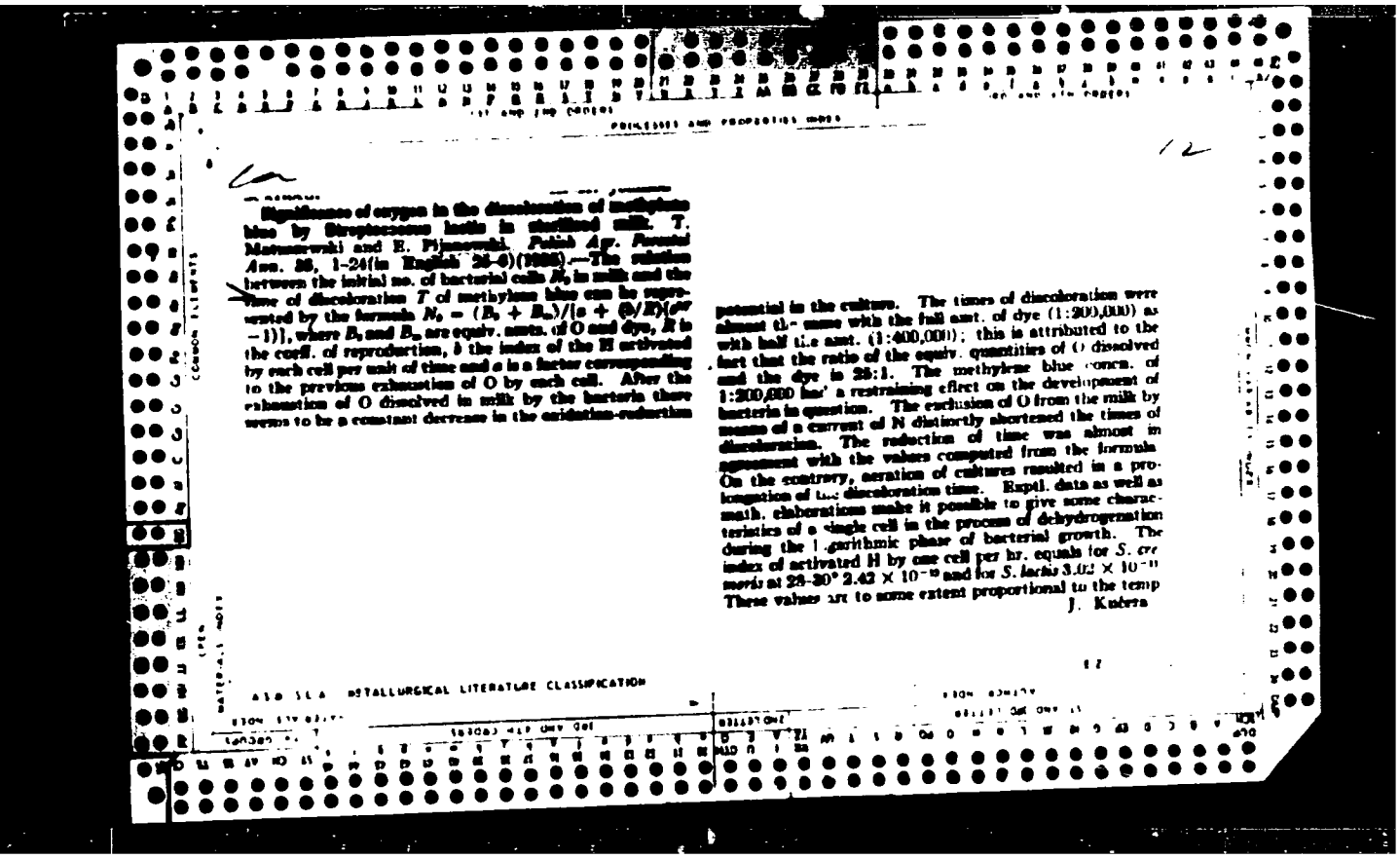
BC

Rôle of oxygen in the decolorisation of methylene-blue by bacteria of the Streptococcus lactis group in sterilised milk. T. Matsumuwaki and K. [illegible] ([illegible], 1938, 38, 1—39; Chem. Zentr., [illegible], 2794).—The reduction action follows the consumption of O_2 in the milk by bacteria. Relations are established between the no. and reproduction of bacterial cells, the amounts of methylene-blue (I) and O_2, and the period of decolorisation. The oxidation-reduction potential decreases after the exhaustion of O_2. Replacement of O_2 by N_2 in the milk lowers the reduction time. A. G. P.

ASM-SLA METALLURGICAL LITERATURE CLASSIFICATION

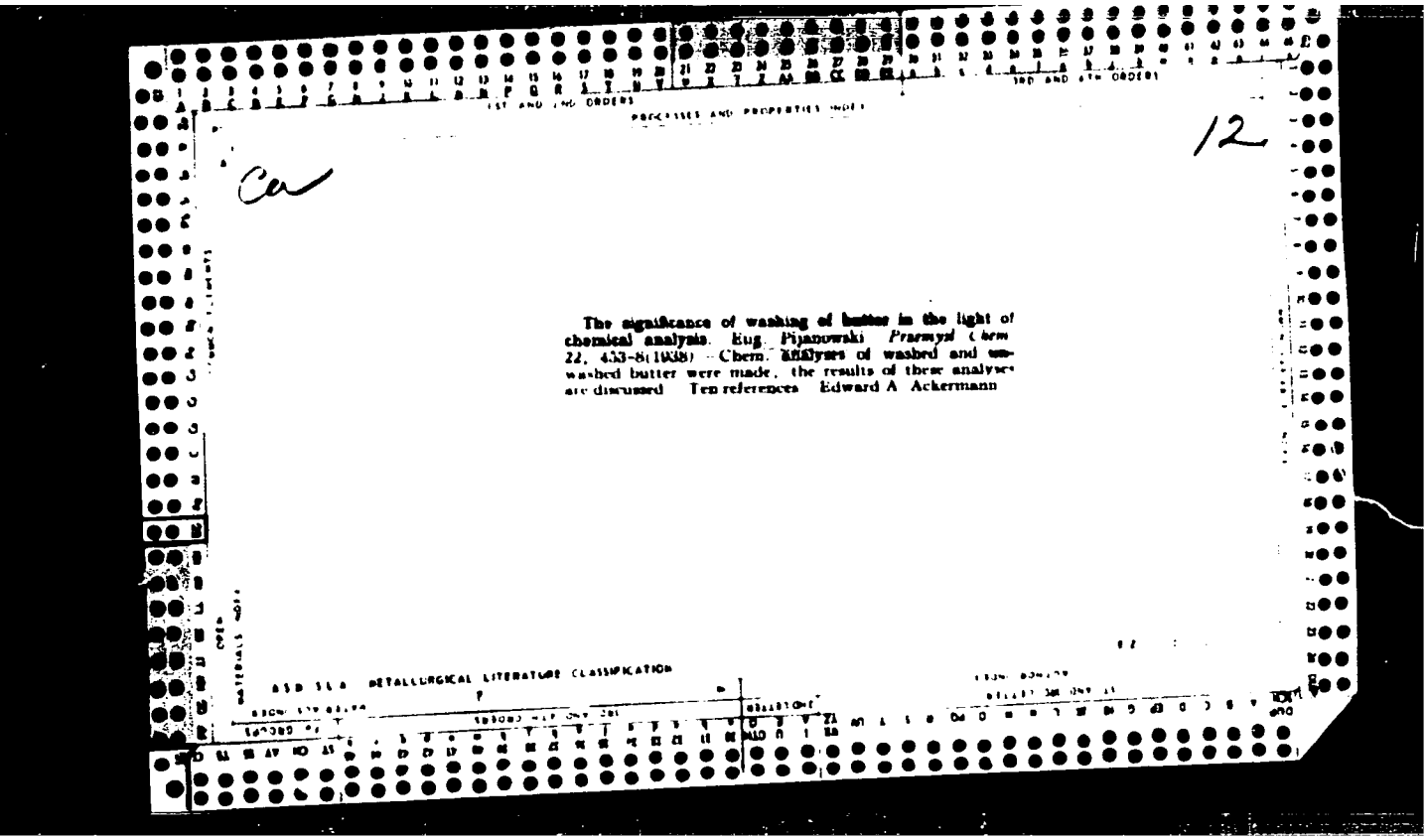


Streptococcus diacetilactis n. sp. and its application to butter making. J. T Matuszewski, E. Pijanowski and J Supińska. *Polish Agr. Forest. Ann.* 36, 1-24(in Engl. 25-8)(1930).—Bacterial strains, *Streptococcus diacetilactis*, able both to produce sufficient amts. of lactic acid in the milk and develop desirable flavor in the starter and in the butter through the formation of acetoin, were isolated from soured potato mash and, occasionally, from kefir. There were formed in the milk *d*-lactic acid 0.77-0.81, AcOH 0.055-0.072, CO_2 and 0.022-0.034%; optimum temp. is 26°, the bacterium resists heat to 60° for ½ hr. Rate of development in milk, production of acid and amt. of H activated by each cell per hr. ranges within the limits established previously for *Streptococcus lactis*. Of many carbohydrates and alcohols the best fermented were dextrose, maltose, dextrin, mannose, levulose, salicin, lactose, galactose and arabinose (in decreasing order). The bacterium produces considerable amts. of acetylmethylcarbinol, no biacetyl. Acetoin is formed in rather large amts. when the total acidity is only 0.45% as lactic acid and reaches its max. at 0.79-0.90% lactic acid. After 4 weeks the amt. of acetoin decreased to ⅓ of the original contents. The addn. of Na citrate (0.5%) greatly decreased the amt. of acetoin formed. The proteolytic action of this bacterium on milk proteins is rather low. After 4 weeks the sol. and amino N increased from 8.2 to 12% and from 0.5 to 0.8% resp. (without the addn. of $CaCO_3$) of total N, all strains showing a very pronounced uniformity in this respect. The work is continued. J. Kucera

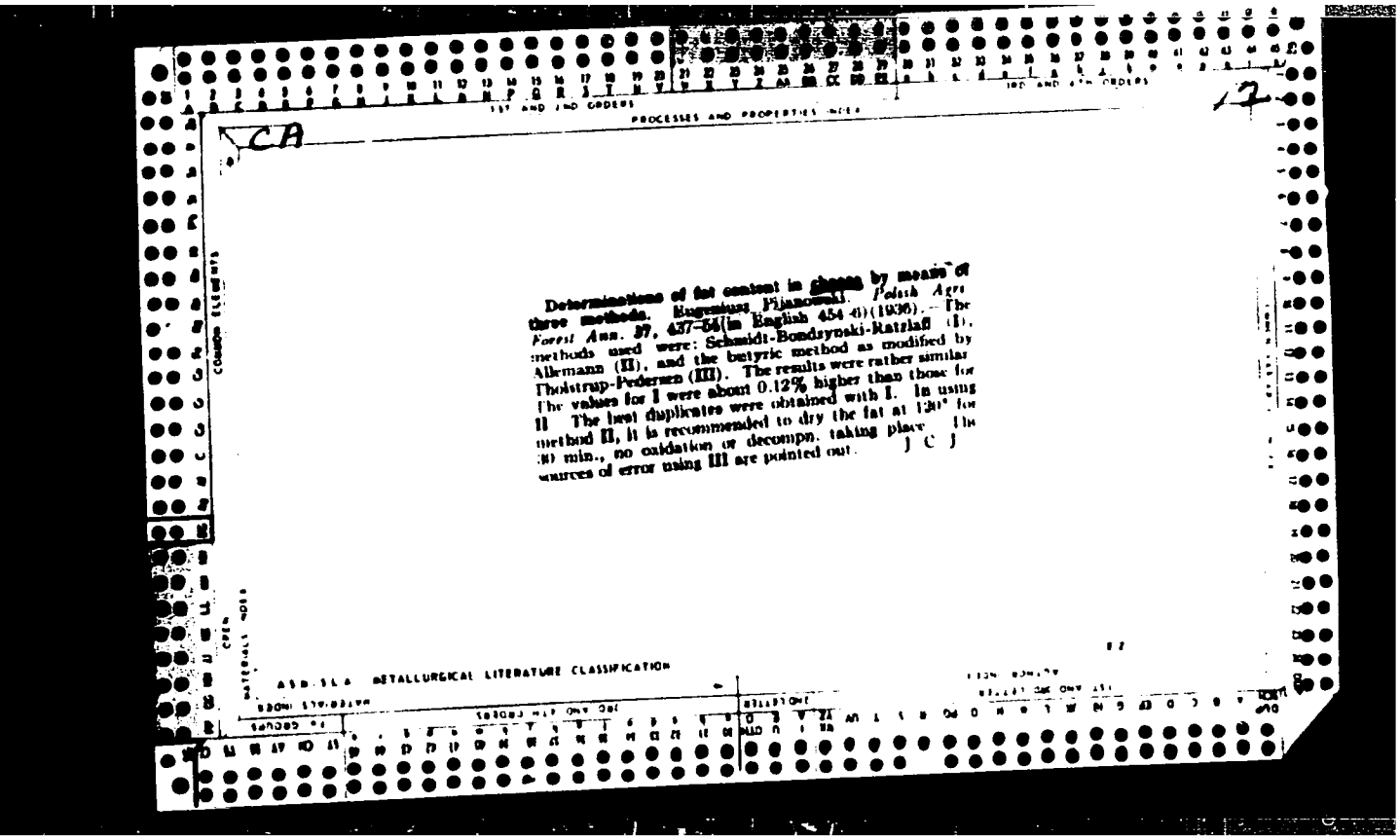


Significance of oxygen in the discoloration of methylene blue by Streptococcus lactis in sterilized milk. T. Matuszewski and E. Pijanowski. *Polish Agr. Forestal Ann.* 26, 1-24(in English 25-6)(1958).—The relation between the initial no. of bacterial cells N_0 in milk and the time of discoloration T of methylene blue can be represented by the formula $N_0 = (B_0 + B_m)/(a + (b/R)(e^{RT} - 1))$, where B_0 and B_m are equiv. amts. of O and dye, R is the coeff. of reproduction, b the index of the H activated by each cell per unit of time and a is a factor corresponding to the previous exhaustion of O by each cell. After the exhaustion of O dissolved in milk by the bacteria there seems to be a constant decrease in the oxidation-reduction potential in the culture. The times of discoloration were almost the same with the full amt. of dye (1:200,000) as with half the amt. (1:400,000); this is attributed to the fact that the ratio of the equiv. quantities of O dissolved and the dye is 25:1. The methylene blue concn. of 1:200,000 has a restraining effect on the development of bacteria in question. The exclusion of O from the milk by means of a current of N distinctly shortened the times of discoloration. The reduction of time was almost in agreement with the values computed from the formula. On the contrary, aeration of cultures resulted in a prolongation of the discoloration time. Exptl. data as well as math. elaborations make it possible to give some characteristics of a single cell in the process of dehydrogenation during the logarithmic phase of bacterial growth. The index of activated H by one cell per hr. equals for *S. cremoris* at 28-30° 2.42×10^{-10} and for *S. lactis* 3.02×10^{-11}. These values are to some extent proportional to the temp.

J. Kubera



The significance of washing of butter in the light of chemical analysis. Eug. Pijanowski *Przemysl Chem* 22, 433-8(1938) — Chem. analyses of washed and unwashed butter were made, the results of these analyses are discussed. Ten references. Edward A. Ackermann



CA

17

Determinations of fat content in cheese by means of three methods. Eugeniusz Pijanowski. *Polish Agric. Forest Ann.* 37, 437–54(in English 454-6)(1936).—The methods used were: Schmidt-Bondzynski-Ratzlaff (I), Allermann (II), and the butyric method as modified by Tholstrup-Pedersen (III). The results were rather similar. The values for I were about 0.12% higher than those for II. The best duplicates were obtained with I. In using method II, it is recommended to dry the fat at 120° for 30 min., no oxidation or decompn. taking place. The sources of error using III are pointed out. J C J

ASD-SLA METALLURGICAL LITERATURE CLASSIFICATION

POLAND / Chemical Technology. Chemical Products and Their Application. Food Industry. H-28

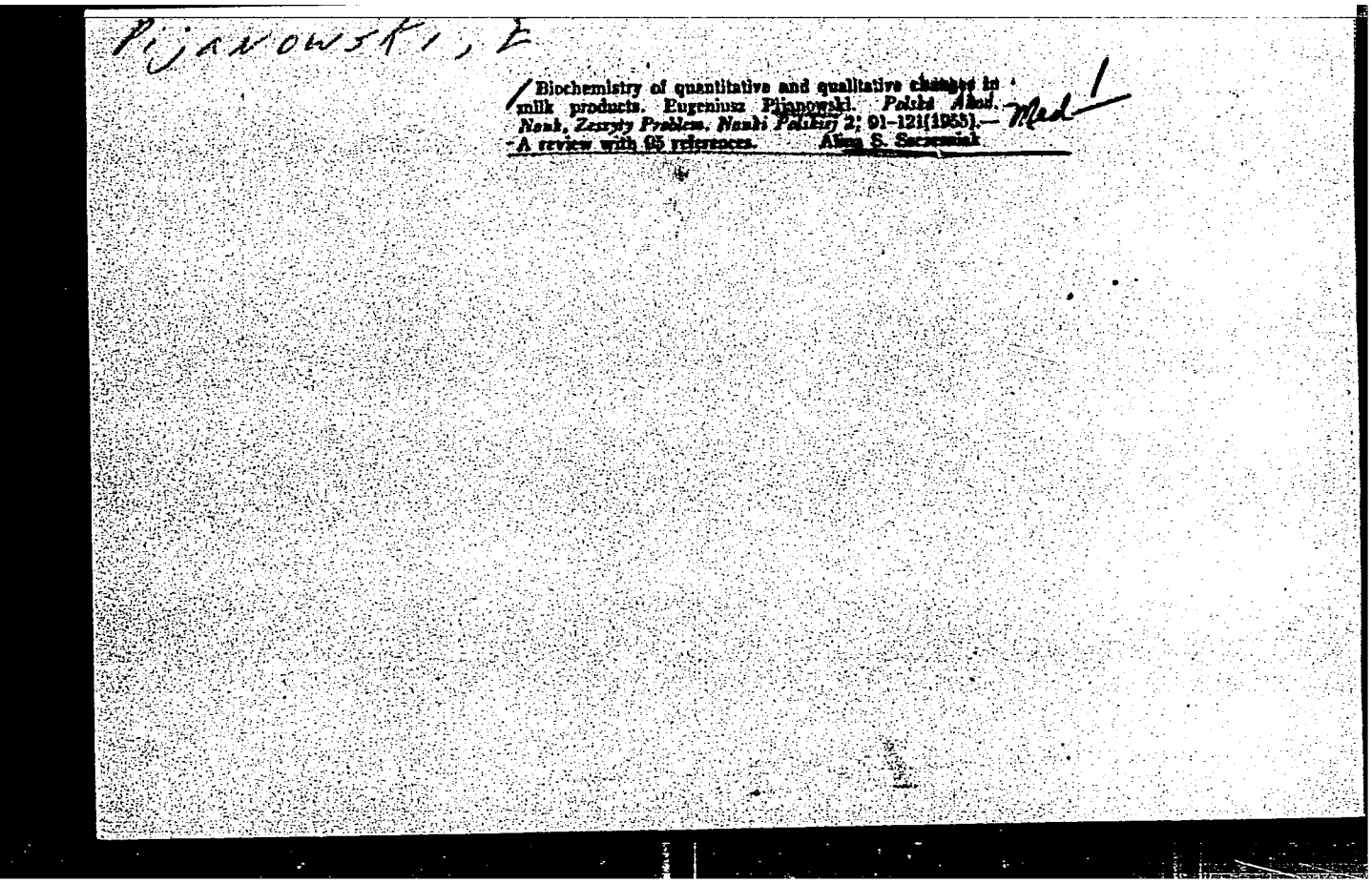
Abs Jour: Ref Zhur-Khimiya, No 1, 1959, 2869.

Author : Pijanowski, E., Poturaj, S.
Inst : Not given.
Title : Experiments Concerning Speeding of Drying of "Kal'e" in the Preparation of a Cheese Mass.

Orig Pub: Przem. spozywczy, 1957, 11, No 2, 75-76.

Abstract: Experiments were conducted in regard to reducing the time required for treating "Kal'e". It was was established that the "Kal'e" must be crushed finer than usual, selecting an acidity and temperature to provide for an instantaneous preparation of a mass ready for pressing. A chart is given which represents the relationship between the acidity of milk, temperature and content of dry material in the cheese mass. -- Z. Fabinskiy.

Card 1/1



Pijanowski, E

Biochemistry of quantitative and qualitative changes in milk products. Eugeniusz Pijanowski. *Polska Akad. Nauk, Zeszyty Problem. Nauk. Polskie* 2: 91–121(1955).— A review with 95 references. Alina S. Szczesniak

Mad

PIJANOWSKI, E.

1 3

2830. A quick iodimetric reduction of dehydro-ascorbic acid. E. Pijanowski (*Bull. Acad. Polon. Sci.*, 1953, 1 [Cl. II], 39–40).—Dehydroascorbic acid can be conveniently reduced by means of acidified Na_2S and $HgCl_2$ solutions, and subsequently titrated with an indophenol dye. To 4 ml of ascorbic acid solution (containing not more than 1·5 mg of vitamin) are added 1·4 to 1·5 ml of *N* HCl or H_2SO_4 and 0·7 ml of *M* Na_2S soln. The soln. is mixed and set aside for 10 to 15 min.; 1 ml of *M* $HgCl_2$ soln. is added, and the soln. is made up to 10 ml with H_2O, shaken and filtered. One to five-ml portions of the filtrate are titrated with 0·001 *N* 2:6-dichlorophenolindophenol until a permanent pink colour (15 sec. duration) is obtained (1 ml of 0·001 *N* indophenol dye = 0·088 mg of ascorbic acid). The procedure may be applied to milk, ensilages and sauerkraut. G. R. WHALLEY

PIJANOWSKI, E.

637.131 : 663.813

3005
Pijanowski E., Strauch J., Myszkowska K., Deptula S. The Production of Reducing Preparations from Whey, Fruit Juice and Sugar, and Application in Food Technology.

„Otrzymywanie preparatów redukujących z serwatki, soków owocowych i cukru oraz ich praktyczne zastosowanie w przemyśle spożywczym". Przemysł Rolny i Spożywczy. No. 9, 1953, pp. 316-328, 34 figs., 7 tabs.

Optimum conditions were determined for the preparation of reducing substances from whey, fruit juices and pure sugar solutions. It was observed that the best results were obtained with a temperature of around 85°C, a heating time of 10—15 minutes, and using 0.4 grams of NaOH per gram of sugar (invert). The following determinations were made in the substances obtained: 1) reducing capacity, by volumetric analysis with a n/10 solution of iodine; 2) oxide reducing potential; 3) pH; 4) reducing capacity in the presence of various copper reagents; 5) total and volatile acidity. The results obtained are presented graphically. Under practical applications the substances showed a strong and permanent antioxidative action in butter. Against lactic acid bacteria, yeast and mould, however, they show a checking action.

Poland/Chemical Technology - Chemical Products and Their Application. Food Industry
I-26

Abst Journal: Referat Zhur - Khimiya, No 19, 1956, 63626

Author: Bijarowski Eugeniusz

Institution: None

Title: Significance of Raw Materials in the Food Industry

Original
Periodica.: Znaczenie surowca w przemyśle spożywczym. Przem. spożywczy, 1955, No 4, 99-100; Polish; Russian and English resumés

Abstract: A review. Bibliography of 7 titles.

Card 1/1

PIJANOWSKI, Mieczyslaw (Warszawa)

Tendencies for finding and producing new food stuffs. Przem spoz 15 no.12 p.1-19 '61.

RECZEK, Wlodzimierz; PIJANOWSKI, R.

Problems of motor touring. Motor 11 no.49:3 9 D '62.

1. Przewodniczacy Glownego Komitetu Kultury Fizycznej, Warszawa (for Reczek). 2. Prezes Zarzadu Glownego Polskiego Zwiazku Motorowego, Warszawa (for Pijanowski).

PIJANOWSKI, Tadeusz, mgr

In the interest of the community and pharmacy. Farmacja Pol [illegible]
no.19:476-477 10 0 '62.

1. Wiceprzewodniczacy Glownej Sekcji Farmaceutycznej,
Zwiazku Zawodowego Pracownikow Sluzby Zdrowia, Warszawa.

*

PIJANOWSKI, Tadeusz, mgr.farmacji i ekonomii

Impressions [redacted]n meeting of the College Committee of the Polish United Workers Party of the Department of Pharmacy of the Medical College in Danzig. Farmacja Polska 18 no.7:161-163 Ap '62.

1. Wiceprzewodniczacy Sekcji Glownej Farmaceutycznej Zwiazku Zawodowego Pracownikow Sluzby Zdrowia, Warszawa.

(7)

Warsaw, Farmacja Polska, Vol 18, No 7, 10 April 1962.

1. "Progress and Actuality of the Drug Analysis Problem in the Pharmacy," Kazimierz KALINOWSKI, Prof. Dr.; pp 153-155.

2. "Leuco-anthocyanins," Adam MICHALUK of the Pharmacognosy Research Office (Zaklad Farmakognozji) of the Medical Academy (AM, Akademia Medyczna) at Krakow; pp 156-157.

3. "Some Remarks Concerning Post-graduate Courses for Graduate Pharmacists," Henryk ELLERT, Prof. Dr. Scientific Director of Post-Graduate Studies in Pharmacy (Szkolenie podyplomowe magistrow Farmacji) at Gdansk; pp 157-159.

4. "Cooperation of the Drug Institute with the Regional Control and Wojewodztwo Analytical Laboratories," Marceli HAJDUK, Magister, of the Division of Methods and Organization (Dzial Metodyczno-Organizacyjny) of the Drug Institute (Instytut Lekow) at Warsaw; pp 159-160.

5. "Impressions on the Public Session of the Polish Worker Party Educational Committee at the Pharmaceutical Faculty of the Medical Academy in Gdansk," by Magister of Pharmacy and Economics Tadeusz PLJANOWSKI, pp 161-163

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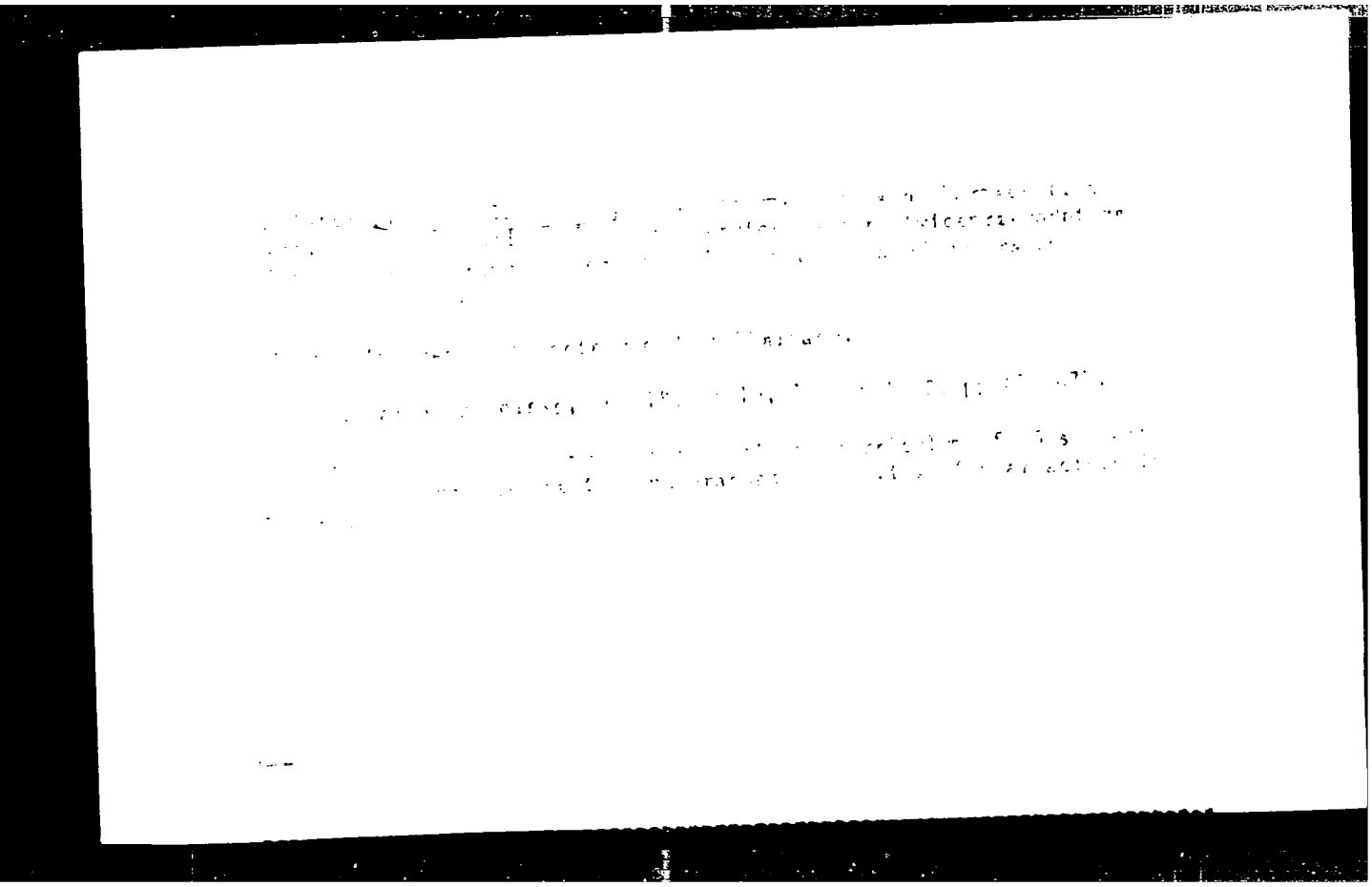
— 1/1 —

PIJAROWSKI, A.

Movement in fresh air is a condition of the proper growth of bacon hogs. p. 16

GOSPODARKA MIESNA (Polskie Wydawnictwa Gospodarcze) Warszawa, Poland.
Vol. 10, no. 12, Dec 1958

Monthly List of East European Accessions (EEAI) LC, Vol. 8, no. 9, September 1959
Uncl.



BIAHA, K.; HUBEK, J. (Jr); KOVAR, J.; PIJEWSKA, L.; SANTAVY, F.

Data on the configuration of nitrogen containing compounds. Pt. 12.
Coll Cz Chem 29 no.10:2328-2340 O '64.

1. Laboratorium fur heterocyclische Verbindungen, Tschechoslowakische Akademie der Wissenschaften, Prague und Institut fur Chemie, Medizinische Fakultat, Palacky-Universitat, Olomouc.

COUNTRY : POLAND
CATEGORY : Chemical Technology. Chemical Products and Their Application. Pharmaceuticals. Vitamins. Antibi-*
ABS. JOUR. : RZhKhim., No 17, 1959, No. 61794

AUTHOR : Pijewska, L.
INSTITUTE : -
TITLE : Extraction of Protoveratrine from Veratrum Album

ORIG. PUB. : Acta polon. pharmac., 1958, 15, No 3, 219-221

ABSTRACT : Developed is a method of extraction of purified veratrine having 241-243° melting point with the yield of 0.025%. By subsequent separation and purification the isomer A of 262-263° melting point (approx. 40%), isomer B of 265-266° melting point (approx. 8%) and an alkaloid, most probably germerin, of 187-189° melting point (approx. 15%) are obtained. -- Ya. Shteyinberg.

*otics.

Card: 1/1

B - 60

JERZMANOWSKA, Zofia; PIJEWSKA, Lucyna

Condensation of phenylpyruvic acid with ethyl malonate.
Rocz chemii 36 no.4:653-663 '62.

1. Institute of Organic Chemistry, Medical Academy, Lodz.

S/081/63/000/004/021/051
B187/B208

AUTHORS: Jerzmanowska, Zofia, Pijewska, Lucyna

TITLE: On the condensation reaction of phenyl pyruvic acid with ethyl malonate

PERIODICAL: Referativnyy zhurnal. Khimiya, no. 4, 1963, 249 - 250, abstract 4Zh153 (Roczn. chem., v. 36, no. 4, 1962, 653 - 663 [Pol.; summaries in Russ. and Eng.])

TEXT: If unsaturated tricarboxylic acid is to be obtained by reaction of $C_6H_5CH_2COCOOH$ (I) with $CH_2(COOC_2H_5)_2$ (II) in the presence of a catalyst (CAT) consisting of 1 part $ZnCl_2$ and 2 parts $(CH_3CO)_2O$, the anhydride of 4-acetoxy-naphthalene-2,3-dicarboxylic acid (III; IV acid) along with some $C_6H_5CH = C(OCOCH_3)COOH$ (V) are formed but the expected $C_6H_5COCH_2C(COOH)=C(COOC_2H_5)_2$ (VI) is not obtained. If there are traces of water in the reaction mass the anhydride of the 4-hydroxy-naphthalene-2,3-dicarboxylic acid (VII; VIII acid) and the ethyl ester of the 7-hydroxy-7,8-dehydro-naphthacene-1-carboxylic (or-2-carboxylic acid (IX)) are formed. Attempts

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On the condensation reaction of ...

to synthesize VI in accordance with Knöwenagel's reaction in alkaline medium (pyridine, alcohol, KOH) were also unsuccessful. VII is converted to III by acetylation. Substance III is rather unstable. Its hydrolysis under very mild conditions gives VII again. Hydrolysis of III under more rigorous conditions, as well as boiling of VII with water, give 4-hydroxy-naphthoic-2 acid (X). Under the action of a catalytic amount of CH_3ONa in CH_3OH III is converted to the methyl ester of X. Reaction of III with $N_2H_4 \cdot H_2O$ (XI) or $C_6H_5NHNH_2$ (XII) in glacial CH_3COOH gives corresponding derivatives of naphthalazine-2,3 (XIII) and of naphthalazine-2,3-dione-1,4 (XIV). 10.3 g $NaHCO_3$ in 30 ml water are added to 20 g I, m.p. 150 - 151°C, in 70 ml alcohol; the precipitated Na-salt of I (Ia) is dried; 20 g of the latter, 27 g II and 42 ml CAT are boiled for 3 hrs, 100 ml ether are added, washed with water until no more Cl^- ions are present; the precipitate is washed with ether, 20.8 % III, $C_{14}H_8O_3$, m.p. 205 - 206°C (from benzene) is obtained. 4.5 g V, $C_{11}H_{10}O_4$, m.p. 171-173°C (from benzene-acetone) is separated from the ethereal mother lye. 20 g undried Ia is boiled with 27 g II in 50 ml CAT for 2.5 hrs, 100 ml ether

On the condensation reaction of ...

are added, washed with water; 4.35 % VII, $C_{12}H_6O_4$, m.p. 241 - 243°C (from dioxane) are separated from the organic layer. After separation of VII the filtrate is evaporated in vacuo to the half of the initial volume; (temperature of the bath up to 135°C); 1.1 g IX, $C_{15}H_{12}O_3$, m.p. 172-174°C (from CCl_4-acetone) results. 0.05 g VII is boiled in 1 ml $(CH_3CO)_2O$ for 5 min, 0.04 g III separates after cooling; 0.5 g III is boiled in 10 ml diluted HCl (1:1) for 1 hr, after cooling 97.3 % VIII, $C_{11}H_8O_3$, m.p. 224 - 225°C (from water) is obtained. 15 ml VII are boiled in 1 ml water for about 15 min (until complete dissolution occurs), and after cooling VIII is obtained. 1 ml 0.1 N CH_3ONa is added to 0.2 g III in 2 ml absolute CH_3OH and 18 ml anhydrous $CHCl_3$, after 2 hrs at ~20°C it is acidified with 20 % CH_3COOH, the solvent evaporated at ~20°C, and 0.15 g methyl ester of VIII, $C_{12}H_{10}O_3$, m.p. 158 - 160°C (from water) is obtained. 0.3 g III is dissolved in 10 ml hot alcohol, cooled, the solvent evaporated, the precipitate washed with C_6H_6. 68.6 % monoethyl ester of IV, $C_{16}H_{14}O_6$

Card 3/5

On the condensation reaction of ...

m.p. 143 - 145°C (decompos.; from CCl_4), is obtained. 0.5 g III and 0.08g urea are heated at 200°C for 40 min, 4 ml water are added, 85.7 % imide of VIII, $C_{12}H_7NO_3$, m.p. 295 - 296°C, is separated (from dioxane). 0.3 g III is mixed with 1 ml 22 % NH_4OH; after 2 min 31.3 % diamide of IV, $C_{14}H_{12}N_2O_4$, m.p. 191 - 192°C, is separated at ~20°C (decompos.; from water). 0.5 g III are mixed with 0.5 ml $C_6H_5NH_2$, dissolved in hot acetone after ~15 min, by adding C_6H_6, 63.5 % of the phenylimide of VIII, $C_{18}H_{16}NO_3$, m.p. 167-168°C (from acetone-benzene) are obtained. 0.5 g III are mixed with 0.15 g $NH_2OH \cdot HCl$ and 0.2 g $NaHCO_3$ with 2 ml water and 2 ml alcohol, acidified with CH_3COOH after 0.5 hrs at ~20°C, 38.8 % monooxime of III, $C_{14}H_9NO_5$, m.p. 253 - 254°C (decompos.) is obtained. 1 g III is dissolved in 20 ml hot glacial CH_3COOH, 6 drops of about 85 % XI are added, this is boiled for 2 hrs, and after cooling 0.86 g XIII, $C_{16}H_{12}N_2O_5$, m.p. 258 - 260°C (from CH_3COOH-dioxane-water) is separated. In an analogous

RASTIC, J.;SMODLAKA, Jakov; NIKOLIC, Milisov; PIJUKOVIC, Magdalena

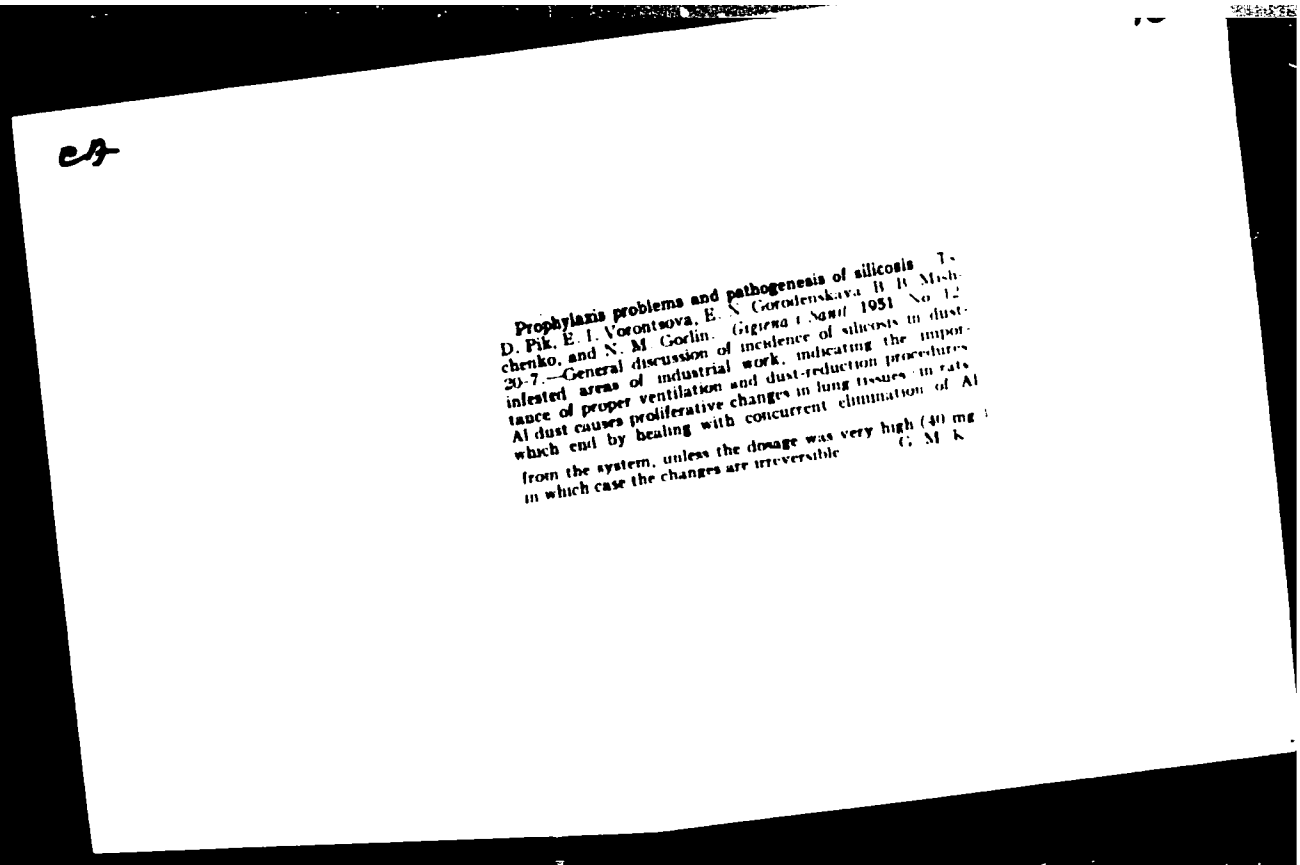
Five cases of Datura stramonium poisoning. Srpski arh. celok. lek. 84 no.5:616-622 May 56.

1. Neuropsikhijatriska klinika Medicinskog fakulteta u Beogradu. Upravnik: prof. dr. Uropi Jekic.
(STRAMONIUM, poisoning, case reports (Ser))

PIK, Artur

New frontiers of the civil air fleet of the German Democratic Republic. Grazhd. av. 17 no.8:18-20 Ag '60. (MIRA 13:9)

1. Glavnyy direktor "Deyche Lyuftganzy (Deutche Lufthansa)," Germanskaya Demokraticheskaya Respublika.
(Germany, East--Aeronautics, Commercial)



Prophylaxis problems and pathogenesis of silicosis. I. D. Pik, E. I. Vorontsova, E. S. Gorodenskaya, B. B. Mishchenko, and N. M. Gorlin. *Gigiena i Sanit.* 1951 No. 12: 20-7.—General discussion of incidence of silicosis in dust-infested areas of industrial work, indicating the importance of proper ventilation and dust-reduction procedures. Al dust causes proliferative changes in lung tissues in rats which end by healing with concurrent elimination of Al from the system, unless the dosage was very high (40 mg.) in which case the changes are irreversible. G. M. K.

PIK, I.

Produkcja Wyrobow z Tworzyw Sztucznych (Production of Manufactured Articles from Artificial Substance). Warsaw: Panstwowe Wydawnictwa Technicze, 1956.

PIK, I. Sh.

PHASE X TREASURE ISLAND BIBLIOGRAPHICAL REPORT AID 662 - X

BOOK Call No.: AF653017

Authors: PIK, I. SH., LEVIN, A. N.

Full Title: FUNDAMENTALS OF THE MANUFACTURE OF ARTICLES FROM PLASTIC MATERIALS

Transliterated Title: Osnovy proizvodstva izdeliy iz plastmass

PUBLISHING DATA

Originating Agency: None

Publishing House: Vsesoyuznoye kooperativnoye izdatel'stvo (All-Union Cooperative Publishing House)

Date: 1954 No. pp.: 320 No. of copies: 6,000

Editorial Staff

Editor: Rutovskiy, B. N., Professor

PURPOSE AND EVALUATION: This book is intended for foremen and technicians working in industrial cooperatives. It can be used also by engineers and technologists in plastics industry plants, and by students who wish to enter this field. The book is interesting because it contains information on plastics materials used in the USSR and practical engineering data on Soviet manufacturing methods and equipment. However, as a basic work, it does not compare favorably with American or English publications (e.g., SPI Handbook, Modern Plastics, by H. Barron, Plastics Molding, by J. Delmonte, etc.) which are more extensive and have a more scientific approach.

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plastics production and equipment. Special attention is given to various manufacturing methods, the design of compression molds, presses, casting machinery and of the equipment for injection molding, and the shaping, drawing, blowing, stamping, and [illegible] are described. Causes of spoilage are analyzed and ways to avoid waste are suggested. The book is provided with numerous illustrations, tables and diagrams.

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1. Stamping 306
2. Glueing 309
3. Welding 311
4. Manufacture of articles from cast resins 315
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No. of References: 30 Russian, 1934-1952.

Facilities: K. A. Andrianov, Corr. Mem., Academy of Sciences, USSR, the first in the Soviet Union to obtain organo-silicon resins; Engineers Pruzhinin and Shokhin, inventors of a special type of device for controlling temperature in compression molds; Plastics Scientific Research Institute im. Frunze, where a slightly different kind of thermoregulator was designed.

BOGOSLOVSKIY, B.M.; ZMIY, P.N.; ZYKOV, D.D., dotsent; PIK, I.Sh.; STRE-PIKHEYEV, A.A.; YUKEL'SON, I.I.; AVRAMOVA, N.S., redaktor; LUR'YE, M.S., tekhnicheskiy redaktor.

[General chemical technology of organic substances] Obshchaia khimicheskaia tekhnologiia organicheskikh veshchestv. Pod red. D.D.Zykova. Moskva, Gos. nauchno-tekhn.izd-vo khim. lit-ry, 1955. 463 p. (MIRA 8:4)
(Chemistry, Technical)

PIK, I.Sh.; YERMAKOVA, A.I.

Relation of the mechanical characteristics of molding materials to tablet form. Khim.prom. no.8:484-485 D '55. (MLRA 9:5)

1. Karacharovskiy zavod plastmass.
(Plastics--Testing)

AUTHORS: Pik, I. Sh., Zaytseva, A. M. 63-58-2-13/14
in Collaboration with Iofe, L. L.

TITLE: Intensification of the Process of Pressing Aminoplastics (Intensifikatsiya protsessa pressovaniya aminoplastov)

PERIODICAL: Khimicheskaya Promyshlennost', 1958, Nr 2, pp. 54-56 (USSR)

ABSTRACT: In the below mentioned plant for plastics it was decided upon to introduce a differentiation of the pressing exposure, a tableting, high-frequency heating as well as higher temperatures and lower specific pressure in the pressing of aminoplastics for the purpose mentioned in the title. Corresponding to the mentioned hardening velocities it was found that the use of differentiated exposures gives the possibility of increasing the productivity by 6%. The tableting carried out with the investigated aminoplastics showed that at various temperatures of pressing a shortening of the exposure could be obtained. Then it is pointed out that the tableting of aminoplastics must be improved, and besides it was mentioned that tableting

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Intensification of the Process of Pressing Aminoplastics

64-58-2-13/16

can cause unfavorable phenomena in some articles. The use of high-frequency current for heating aminoplastics showed that also a considerable shortening of the period of pressing exposure was achieved. no degradation of the physico-chemical and physico-mechanical properties, respectively, of finished products having been observed. The investigations of the influence of the pressing temperature showed that the shortest period of pressing exposure is at 150±3°C, differentiations being mentioned referring to the quality and individual properties, respectively, of the finished product. Data in tables are given on the results obtained just as well as investigations of the quality of the finished product. The experiments carried out at various specific pressure (265, 250, 200 and 100 kg/cm^2) yielded positive results with the exception of the last lowest value at which the sample showed a gap after the experiment. It is recommended to employ the above mentioned ideas; at the same time it is necessary to carry out a reinforcement of the presses as well as the

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Intensification of the Process of Pressing Aminoplastics 64-58-2-13/19

supply of the high-frequency plants with control apparatus, an improvement of the quality and a standardization of the aminoplastics.
There are 5 tables and 0 references.

ASSOCIATION: Karacharovskiy zavod plastmass (Plant for Plastics)

AVAILABLE: Library of Congress

1. Plastics--Processing 2. Plastics--Temperature factors
3. Plastics--Electrical factors 4. Materials--Production

Card 3/3

PIK, I.Sh.; ZAYTSEVA, A.M.

Intensification of the molding of aminoplasts. Khim. prom. no.2: 118-120 Mr '58. (MIRA 11:5)

1. Karacharovskiy zavod plastmass.
(Plastics--Molding)