Letters to the Editor

Fatty Acid Content of Margarines and Other Table Fats

Dear Sir:

The Bernfeld, Homburger and Kelley article in the December issue of your *Journal*, entitled "Fatty Acid Content of Margarines and Other Table Fats" leaves the reader with false and misleading impressions as to the fatty acid content of Fleischmann's Margarines. There are two Fleischmann's Margarines in national distribution. One of the Fleischmann's Margarines is lightly salted, and the other is unsalted and sold in frozen form. The fatty acid content of both Fleischmann's Margarines is identical. The only oil used in making both of these margarines is 100 per cent natural corn oil, 51 per cent of which is in natural liquid form and the remainder of which has been partially hydrogenated.

In order to furnish the readers of the Bernfeld, Homburger and Kelley article with accurate information as to the fatty acid content of Fleischmann's Margarines as sold throughout the United States, we have analyzed a large number of random samples of Fleischmann's Lightly Salted Margarine (Official AOCS method, Cd 7-58). This analysis showed an average of 28.25 ± 0.33 per cent cis-cis linoleic acid and a P:S ratio of about 1.7. Using a high resolution gas liquid chromatographic procedure (Modified Wilkins Aerograph A-110 at 200°c. on a 20-foot, $^1/_4$ inch column, packed with 30 per cent ethylene glycol succinate on 30/60 chromosorb W), the average cis-cis linoleic acid content of these samples was 28.52 ± 0.32 per cent.

We would also like to point out that Tracing C in Figure 1 of the Bernfeld, Homburger and Kelley article is not a chromatogram of a Fleischmann's Margarine which was "labeled as containing liquid corn oil!"

LAWRENCE ATKIN
Director of Research
Standard Brands Incorporated
Stamford, Connecticut

Dear Sir:

In "The Fatty Acid Composition of Margarine and Other Table Fats" by P. Bernfeld, PH.D., F. Homburger, M.D. and T. F. Kelley, PH.D., in the December issue of this *Journal* the fatty acid composition of several Lever Brothers Company products was given. These products were collected at retail between October 1961 and March 1962. At about that time an important change in the composition of our shortening, Spry, was made. A new margarine, Golden Glow, has also been introduced in a large part of the country. In order to give your readers up-to-date information of the type presented in the article by Bernfeld et al., we are presenting here the data on the Spry and Golden Glow formulations now available in retail stores. The data are presented in the same form and on the same basis as that used in the article referred to.

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Lever Brothers Company
Edgewater, New Jersey

Brand Name	Saturated Fatty Acids						Mono-unsaturated Fatty Acids		Diunsaturated Fatty Acids	Poly-unsaturated Fatty Acids	I:S Ratio
	14	14	16	18	20	22	16:1	18:1	18:2		
Golden Glow	0.3	0.3	10.2	7.6	...	...	...	43.9	35.6	1.6	1.93
Spry	0.5	0.2	13.2	11.8	...	...	...	44.6	26.8	3.1	1.04