

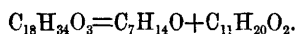
DISTILLATION OF CASTOR OIL, UNDER REDUCED PRESSURE.

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WHEN castor oil is distilled under a very low pressure, there passes over first a colourless oily distillate, equal to about one-third or one-half of the oil used, and then a small quantity of an oily liquid, whilst a slimy saponifiable mass remains in the retort. Half of the oily distillate consists of œnanthol, which is separated by distillation; after the œnanthol has distilled over, the temperature suddenly rises above 100° , and then remains stationery. The distillate which now comes over solidifies to a crystalline mass, the analysis of which led to the formula, $C_{11}H_{20}O_2$; this melts at 24.5° , and boils at $198-200^{\circ}$ under a pressure of 90 mm.

It appears to be a new member of the oleic series, forming a crystalline barium salt; on fusing with potash it gives acetic and nonylic acids; with bromine it forms a crystalline addition product, melting at 38° . The following equation represents the formation of œnanthol, and of the new acid from ricinoleic acid:



The remainder of the distillate obtained from the castor oil distilled under the above pressure chiefly at $250-265^{\circ}$, but has not yet been investigated.
