NOTE.

The Editor desires to point out that the pages of the Journal are open for the inclusion of short notes dealing with analytical practice and kindred matters. Such notes are submitted to the Publication Committee in the usual manner.

DETECTION OF COAL-TAR DYES IN BUTTER AND MARGARINE.

THE presence of these dyes can be readily detected by the fact that they are more stable to heat than vegetable butter-dyes or the natural colouring matter in butter.

The author has found on heating the clear filtered fat from butter or margarine to a temperature of 180° to 190° C. that natural butter colour and vegetable colours are destroyed, whilst coal-tar colours are not.

The test is carried out as follows: About 1 c.c. of the clear filtered fat (this is separated at a temperature not above 100° C.) is placed in a test-tube and immersed in an oil-bath which is raised to about 185° C. The test-tube is removed occasionally, shaken and replaced. In the absence of coal-tar dye the fat will become colourless within ten minutes; if the fat remains coloured, then coal-tar dye is present.

It has been found that butter-fat separated at temperatures above 100° C. will not become colourless on heating.

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