TABLE 2. DESIRABLE TEMPERATURES AND HUMIDITIES FOR INDUSTRIAL PROCESSING (Continued)

INDUSTRY	PROCESS	TEMPERATURE DEGREES FAHRENHEIT	RELATIVE HUMIDITY PER CENT
FUR	Drying of furs	110	
	Storage of furs	28 to 40	25 to 40
HOSPITAL	Operating Room	75 to 80	50 to 70
INCUBATORS	Chicken	99 to 102	55 to 75
	Human baby[a]		
	Room	75 to 88	59 to 65
	Incubator	76 to 100	59 to 65
LABORATORY	General analytical and physical	60 to 70	60 to 70
	Storage of materials	60 to 70	35 to 50
LEATHER	Drying of hides	90	
LIBRARY	Book storage (see discussion in this chapter)	65 to 70	38 to 50
LINOLEUM	Printing	80	40
LUMBER	Drying	180	30
MATCH	Manufacturing	72 to 74	50
	Storage of matches	60	
MUNITIONS	Fuse loading	70	55
PAINT	Drying of lacquers	60 to 80	25 to 50
	Drying of oil paints	60 to 90	25 to 50
	Brush and spray painting	60 to 80	25 to 50
PAPER	Binding, cutting, drying, folding, gluing	60 to 80	25 to 50
	Storage of paper	60 to 80	35 to 45
PHOTOGRAPHIC	Development of film	70 to 75	60
	Drying	75 to 80	50
	Printing	70	70
	Cutting	72	65
PRINTING	Binding	70	45
	Folding	77	65
	Press room (general)	75	60 to 78
	Press room (lithographic)	60 to 75	20 to 60
	Storage of rollers	60 to 80	35 to 45
RUBBER	Manufacturing	90	
	Dipping of surgical rubber articles	75 to 80	25 to 30
	Standard laboratory tests	80 to 84	42 to 48
SOAP	Drying	110	70
TEXTILE	Cotton— carding	75 to 80	50
	combing	75 to 80	60 to 65
	roving	75 to 80	50 to 60
	spinning	60 to 80	60 to 70
	weaving	68 to 75	70 to 80

[a]Application of Air Conditioning to Premature Nurseries in Hospitals, by C. P. Yaglou, Philip Drinker, and K. D. Blackfan (A.S.H.V.E. TRANSACTIONS, Vol. 36, 1930).

TABLE 2. DESIRABLE TEMPERATURES AND HUMIDITIES FOR INDUSTRIAL PROCESSING (Continued)

INDUSTRY	PROCESS	TEMPERATURE DEGREES FAHRENHEIT	RELATIVE HUMIDITY PER CENT
TEXTILE	Rayon— spinning	70	85
	twisting	70	65
	Silk— dressing	75 to 80	60 to 65
	spinning	75 to 80	65 to 70
	throwing	75 to 80	65 to 70
	weaving	75 to 80	60 to 70
	Wool— carding	75 to 80	65 to 70
	spinning	75 to 80	55 to 60
	weaving	75 to 80	50 to 55
TOBACCO	Cigar and cigarette making	70 to 75	55 to 65
	Softening	90	85
	Stemming or stripping	75 to 85	70

paper is independent of the relative humidity of the surrounding air. Low alkaline concentration spray water may be used in an air washer to neutralize the acid condition. Such an air washer must be especially constructed to resist corrosion.

BANANA RIPENING

Ripe bananas are very perishable and for this reason men who deal in them must depend mainly upon control of the ripening speed as a means of regulating their daily supply of the fruit. Knowledge and experience are required in regulating the ripening treatment and to control the ripening speed. An accurate appraisal must be based upon a careful examination of the fruit when received to determine its condition, and periodically, thereafter, to determine the rate of ripening.

Fast ripening may be accomplished in from three to four days after the green fruit is placed in a ripening room by adjusting the temperatures of the room until the pulp temperature reaches about 70 F. In warming up cool fruit, quick heating is recommended, and it is good practice to use sufficient heat to raise the average fruit temperature at the rate of 2 to 3 deg per hour. After the first 24 hours, the room should be held at 68 F until the fruit is colored and then reduced to 66 F and held at this temperature. A high relative humidity of from 90 to 95 per cent should be maintained until the bananas show color when it may be reduced to about 80 per cent. High humidity is important during the warming period. No ventilation should be used until the fruit has colored, after which, ventilation at a rate not to exceed four changes per hour may be used to assist in reducing the humidity and to freshen the air in the room. If the fruit shows slow or uneven ripening characteristics, one or two applications of ethylene gas of approximately 1 cu ft per 1000 cu ft of room space may be used.

Medium speed ripening of bananas in from five to seven days may be accomplished by holding the fruit at 64 F. The humidity and ventilation control should be the same as for fast ripening. A treatment with ethylene gas will seldom be necessary. For slow ripening in from nine to ten