Table 2. Regain of Hygroscopic Materials

Moisture Content Expressed in Percent of Dry Weight of the Substance at Various Relative Humidities—Temperature, 75 F

Classification	Material	Description	Relative Humidity—Percent 10	20	30	40	50	60	70	80	90	Authority
Natural Textile Fibers	Cotton	Sea island—roving	2.5	3.7	4.6	5.5	6.6	7.9	9.5	11.5	14.1	Hartshorne
	Cotton	American—cloth	2.6	3.7	4.4	5.2	5.9	6.8	8.1	10.0	14.3	Schloesing
	Cotton	Absorbent	4.8	9.0	12.5	15.7	18.5	20.8	22.8	24.3	25.8	Fuwa
	Wool	Australian merino—skein	4.7	7.0	8.9	10.8	12.8	14.9	17.2	19.9	23.4	Hartshorne
	Silk	Raw chevennes—skein	3.2	5.5	6.9	8.0	8.9	10.2	11.9	14.3	18.8	Schloesing
	Linen	Table cloth	1.9	2.9	3.6	4.3	5.1	6.1	7.0	8.4	10.2	Atkinson
	Linen	Dry spun—yarn	3.6	5.4	6.5	7.3	8.1	8.9	9.8	11.2	13.8	Sommer
	Jute	Average of several grades	3.1	5.2	6.9	8.5	10.2	12.2	14.4	17.1	20.2	Storch
	Hemp	Manila and sisal—rope	2.7	4.7	6.0	7.2	8.5	9.9	11.6	13.6	15.7	Fuwa
Rayons	Viscose Nitrocellulose	Average skein	4.0	5.7	6.8	7.9	9.2	10.8	12.4	14.2	16.0	Robertson
	Cupramonium											
	Celulose Acetate		0.8	1.1	1.4	1.9	2.4	3.0	3.6	4.3	5.3	Robertson
Paper	M. F. Newsprint	Wood pulp—24% ash	2.1	3.2	4.0	4.7	5.3	6.1	7.2	8.7	10.6	*NBS*
	H. M. F. Writing	Wood pulp—3% ash	3.0	4.2	5.2	6.2	7.2	8.3	9.9	11.9	14.2	*NBS*
	White Bond	Rag—1% ash	2.4	3.7	4.7	5.5	6.5	7.5	8.8	10.8	13.2	*NBS*
	Com. Ledger	75% rag—1% ash	3.2	4.2	5.0	5.6	6.2	6.9	8.1	10.3	13.9	*NBS*
	Kraft Wrapping	Coniferous	3.2	4.6	5.7	6.6	7.6	8.9	10.5	12.6	14.9	*NBS*
Misc. Organic Materials	Leather	Sole oak—tanned	5.0	8.5	11.2	13.6	16.0	18.3	20.6	24.0	29.2	Phelps
	Catgut	Racquet strings	4.6	7.2	8.6	10.2	12.0	14.3	17.3	19.8	21.7	Fuwa
	Glue	Hide	3.4	4.8	5.8	6.6	7.6	9.0	10.7	11.8	12.5	Fuwa
	Rubber	Solid tires	0.11	0.21	0.32	0.44	0.54	0.66	0.76	0.88	0.99	Fuwa
	Wood	Timber (average)	3.0	4.4	5.9	7.6	9.3	11.3	14.0	17.5	22.0	Forest P. Lab.
	Soap	White	1.9	3.8	5.7	7.6	10.0	12.9	16.1	19.8	23.8	Fuwa
	Tobacco	Cigarette	5.4	8.6	11.0	13.3	16.0	19.5	25.0	33.5	50.0	Ford
Foodstuffs	White Bread		0.5	1.7	3.1	4.5	6.2	8.5	11.1	14.5	19.0	Atkinson
	Crackers		2.1	2.8	3.3	3.9	5.0	6.5	8.3	10.9	14.9	Atkinson
	Macaroni		5.1	7.4	8.8	10.2	11.7	13.7	16.2	19.0	22.1	Atkinson
	Flour		2.6	4.1	5.3	6.5	8.0	9.9	12.4	15.4	19.1	Bailey
	Starch		2.2	3.8	5.2	6.4	7.4	8.3	9.2	10.6	12.7	Atkinson
	Gelatin		0.7	1.6	2.8	3.8	4.9	6.1	7.6	9.3	11.4	Atkinson
Misc. Inorganic Materials	Asbestos Fiber	Finely divided	0.16	0.24	0.26	0.32	0.41	0.51	0.62	0.73	0.84	Fuwa
	Silica Gel		5.7	9.8	12.7	15.2	17.2	18.8	20.2	21.5	22.6	Fuwa
	Domestic Coke		0.20	0.40	0.61	0.81	1.03	1.24	1.46	1.67	1.89	Selvig
	Activated Charcoal	Steam activated	7.1	14.3	22.8	26.2	28.3	29.2	30.0	31.1	32.7	Fuwa
	Sulfuric Acid	H_2SO_4	33.0	41.0	47.5	52.5	57.0	61.5	67.0	73.5	82.5	Mason

varnish from within. This produces a surface free from bubbles and a homogeneous film throughout. Desirable temperatures for *drying* varnish vary with the type. A relative humidity of 65 percent is beneficial.

Control of Rate of Biochemical Reactions

In the field of biochemical control, industrial air conditioning has been applied to many different and well-known products. All problems involving fermentation are classed under this heading. As biochemistry is a subdivision of chemistry, subject to the same laws, the rate of reaction may be controlled by temperature. An example of this is the dough room of the modern bakery. Yeast develops best at a temperature of 80 F. A relative humidity of 70 percent is maintained to hold the surface of the dough open to allow the carbon dioxide gases formed by the fermentation to pass through and produce a loaf of bread, when baked, of even, fine texture without large voids.

The curing of fruits, such as bananas and lemons, also comes under this classification. Bananas require a cycle of temperatures and relative humidities for ripening. The starches in the pulp of the fruit must be changed and the skin cured and colored, after which the fruit is cooled to maintain as low a rate of metabolism as possible. Ideal storage conditions range between 56 and 60 F, with about 85 percent relative humidity, and ventilation at the rate of three or four air changes per hour.

The curing of lemons is an entirely different problem. Bananas are cured for a quick market, while lemons are held for a future market. The process, therefore, varies in the temperature used. Temperatures from 54 to 59 F have been found to be best suited for this process. A high relative humidity of 84 to 88 percent is necessary to hold shrinkage to a minimum and, at the same time, develop the rind so it will be sufficiently tough to permit handling.

Tobacco from the field to the finished cigar, cigarette, plug or pipe tobacco, offers another interesting example of what may be done by industrial air conditioning in the control of color, texture and flavor. In the processing of tobacco, control of moisture regain, and of chemical and biochemical reactions, is involved, and only through close atmospheric control can the best quality of leaf be developed.

Control of Rate of Crystallization

The rate of cooling of a saturated solution determines the size of the crystals formed. Both dry- and wet-bulb temperatures are of importance, as the one controls the rate of cooling, while the other, through evaporation, changes the density of the solution.

In the coating pans for pills, gum, and nuts, a heavy sugar solution is added to the tumbling mass. As the water evaporates, each separate piece is covered with crystals of sugar. A smooth, opaque coating is only accomplished by blowing into the kettle the proper amount of air at the right dry- and wet-bulb temperatures. If the cooling and drying are too slow, the coating will be rough and semi-translucent, and the appearance unsightly; if too fast, the coating will chip through to the interior. Only by balancing temperature, relative humidity, and volume of air to the sugar solution, can the proper rate be obtained and a perfect coating assured.

Control of Temperature for Close Machining Tolerances

Where tolerances must be held within 2 or 3 ten-thousandths of an inch, as in the manufacture of precision instruments, tools, and high quality