From MONSANTO CHEMICAL COMPANY

IN 10

At St. Louis, Mo.

cc Dr. R. M. Hitchens-MO
Mr. C. H. Sommer-MO
Mr. L. A. Watt-MO

Date 1-27-48

To Mr. J. Darby

Reference

At Research

Subject SWIFT AND COMPANY

Polyvinyl Chloride Hot Melts

Swift and Company have been extremely interested in non-toxic meat wrappings and they have tested a great variety of hot melts and thin films. They much prefer hot melts for their ease of application and the appearance of the finished product but thus far have found that all such compositions impart an odor or taste to the meat. (Presumably plasticizer used does this.) They would like very much to test some compositions containing Santicizer B-16 but have no facilities for making them up.

Would you please prepare a series of hot melts containing from 60% to 90 or 95% by weight of Santicizer B-16 and the remainder whatever polyvinyl chloride or chloride acetate seems practical? Since the commercially used stabilizers may be suspect on the counts of odor, taste and toxicity, it would be best to leave them out at this stage of the game, however, materials such as calcium glyceryl phosphate might be utilized. There is no need to make up more than 100 grams of each at first, but Swift will need roughly five pounds for their evaluation. They would like to have melting points in the range of 125°F to 135°F for application to frozen meat. If it is possible to obtain this with Santicizer B-16 we should then proceed to make up a five pound sample and submit it to Swift. May we have your estimate on when this work will be completed?

Ken Craver

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Ken Craver

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