

Continuous Process for Peach Flavor Extraction Developed by USDA

Continuous process for producing a peach puree concentrate and a frozen peach nectar concentrate has been developed through research at the U. S. Department of Agriculture's Eastern Utilization Research and Development Division, Philadelphia.

In this process the volatile flavors that normally would be lost in processing the fruit are recovered, and the products have excellent natural fruit flavor. They also retain good color, due to rapid inactivation of browning enzymes early in processing. This

research on peaches followed work on methods of preserving the flavor essences of strawberries, grapes, apples and other fruits.

Ice-cream manufacturers are especially interested in the peach puree concentrate because peach flavor is so delicate, it is difficult to make a full flavored ice cream using only the fresh or frozen fruit.

Nelson Eisenhardt and his co-workers of the Philadelphia laboratory are reporting on the new process at the annual meeting of the Institute of Food Technologists this week in Pittsburgh. The process is not yet in commercial use.

Peach concentrates are made pureeing the peaches and inactivating the browning enzymes by a high-speed heat treatment. Next the juice and pulp are separated, and the pulp is held for later use. In a flavor-essence recovery unit the volatile flavors are recovered from the juice and, simultaneously, the juice is concentrated. Finally the pulp and essence are blended with the juice concentrate, and the product is homogenized. For best flavor and color retention, the four-fold beverage nectar concentrate and the seven-fold puree concentrate should be kept in frozen storage.

Unbalanced Ration May Cause Swine Edema

Unbalanced ration has been advanced as the principal cause of edema disease in swine, according to a report in the Journal of the American Veterinary Medical Association.

Thrifty pigs, 6 to 16 weeks old, developed the disease symptoms after having been fed wheat, wheat bran, rye bran or leftovers of bread. Some were also nursing, the report said.

Twenty-four to 48 hours after the diet change, they showed diarrhea followed by inability to coordinate, progressive paralysis and swelling of the eyelids. None of the animals showed any loss of appetite and temperatures remained normal or slightly subnormal. Affected pigs died a few hours after paralysis began.

Symptoms are similar to those for infectious gastroenteritis, although edema disease is not transmissible between animals. Some consider it to be an enterotoxemia. Apparently veterinary authorities said, the condition is a metabolic disease.

When such symptoms appear in pigs, the veterinary Association suggested, a veterinarian should be consulted to determine the exact cause of the symptoms and prescribe treatment.

Trip To 4-H Congress Offered State Youths

Pennsylvania's tree farmers of tomorrow are competing for one of 12 expense-paid trips to the 36th National 4-H Club Congress in Chicago which are being offered by wood-using industries to 4-H forestry project winners.

The awards are being furnished by American Forest Products Industries, Inc., the national Tree Farm sponsor, and were announced today by E. O. Ehrhart, chairman of the Pennsylvania Forest Industries Committee, state representative of AFPI.

In addition to the expense-paid trips, four for U. S. sectional winners and eight for national winners at large, the awards include gold-filled medals to county winners and a pen-and-pencil set to the state winner, Ehrhart said. Purposes of the program are to develop an appreciation of forest resources, to acquaint future landowners with the value of well managed woodlots, and to promote protection from grazing and forest fires.

Last year, Ehrhart said, 221,777 boys and girls received training in 4-H forestry and 63,328 in 45 states competed for national awards. More than 460,000 farm acres were involved—more than in any other 4-H project.

To participate in the program, a 4-H member must take an active part in a forestry project. The state extension service, county extension offices and local 4-H Club leaders are providing detailed information.

State Milk Production Ahead Of March Figure, Below Year Ago

HARRISBURG — In preparation for peak production before and during June Dairy Month, Pennsylvania dairy cows came through with increased output of milk during April as they sifted from low quality dry feed to lush pastures, the State Department of Agriculture announced today.

Crop Reporting Service surveys showed April milk production from an average of 951,000 milk cows totaled 580 million pounds. This was 13 million pounds more than in March, but 10 million pounds below the milk output for April of last year. The State production mark was two per cent above the previous month while the national output advanced only one per cent.

In some Pennsylvania herds, milk production increased sharply, the survey showed. In the northern and western counties pastures were not ready for grazing and the effects of poor quality in last year's hay were evident in the northwestern and central areas. The condition of pastures on May 1 was 91 per cent of normal, five points above a year previous.

Milk production for the first four months of this year was more than two billion pounds, three per cent under the 1956 production for the same three months.

Heavy rainfall the first 10 days of April in most of the State helped vegetation growth, but slowed

down field work, the survey report showed. Precipitation for the remainder of the month was well below average, enabling farmers to plant oats and plow for corn seeding.

Although pastures greened quickly because of the warm weather, farmers still were faced with an onslaught of spittlebugs and alfalfa weevil. Most farmers were kept busy in late April spraying for these pests.

Quality of 1956 hay still on farms was low, the report stated, and some of it was being sold for bedding or mulch. Holdings were estimated at about 40 per cent above a year earlier and 31 per cent above average.

Tokyo Exhibit Shows U. S. Farm Products

The International Trade Fair in Tokyo which opened for a two week run beginning May 4, is featuring a display of U. S. cotton, wheat, tobacco, soybeans, dairy products, tallow, popcorn and dried fruit.

In fact, samples of U. S. cheese, dry milk solids, and popcorn are being distributed to those who visit the U. S. agricultural pavilion at the fair.

The Tokyo display is the first overseas market promotion exhibit in which foreign trade groups have assumed major responsibility for promoting the sale of American farm commodities.



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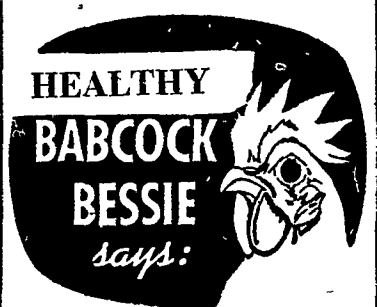
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