

三
食
料
油



E-2390





海外經濟
昭和 7 年 6 月 13 日
第 5 年 第 2 3 號

通商局

公第五六五號

昭和七年五月廿一日

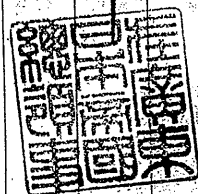
第一 高 簿

昭利七年五月廿七日 接受

別紙海關

食料油調査方ニ関スル件

在廣東
總領事代理須磨彌吉郎



外務大臣芳澤謙吉 敬

食料油調査方ニ関スル件

本件、南滿鐵、依頼ニ依リ別紙寫ノ通リ四卷ニ
置タルニ付、南滿鐵相成度此ノ致報告申進ス

本信寫送附先

商務参事 官

在廣東日本總領事館

買

諸公第五五號

昭和七年五月廿一日

在廣東

日本總領事館

南滿州鐵道株式會社

技術 部長 敬

食料油調査方ニ関スル件

本件、南滿鐵、依頼ニ依リ別紙寫ノ通リ四卷ニ
置タルニ付、南滿鐵相成度此ノ致報告申進ス

記

在廣東日本總領事館

E-2390

茶油(豆製)	一〇、八七五	五、三九四	四、九四〇	七、二七九	二〇、四八
桐油(豆製)	三、三二二	五、四九六	三、八七三	二、四二九	三、三六四
菜油(豆製)	二、六八〇	二、六二七	一、七六五	一、九三九	三、〇七八
桐油(豆製)	一、四一八	一、五五七	一、七四四	一、四八八	二、一一一
桐油(豆製)	一、九六	一、二六	二、一七	一、九三	三、〇六

在廣東日本總領事館

525 / 2的技、
2的技、

食料油調査

一箇年間に於て各種類別消費量(單位担)

年別	一九二六年	一九二七年	一九二八年	一九二九年	一九三〇年
大豆油	三二、〇〇〇	一七、〇〇〇	二八、〇〇〇	二五、〇〇〇	二二、〇〇〇
菜油	五、五〇〇	五、五〇〇	四七、〇〇〇	四七、〇〇〇	四三、五〇〇
桐油	八、五〇〇	六、〇〇〇	四、八〇〇	六、五〇〇	四、五〇〇
桐油	六、三〇〇	一、七〇〇	二、〇〇〇	一、五〇〇	一、八〇〇
年別	一九二六年	一九二七年	一九二八年	一九二九年	一九三〇年
大豆油(豆製)	三、三二二	五、四九六	三、八七三	二、四二九	三、三六四
菜油(豆製)	二、六八〇	二、六二七	一、七六五	一、九三九	三、〇七八
桐油(豆製)	一、四一八	一、五五七	一、七四四	一、四八八	二、一一一
桐油(豆製)	一、九六	一、二六	二、一七	一、九三	三、〇六

在廣東日本總領事館

**CERTIFICATE
OF ANALYSIS
OF
EDIBLE OIL PRODUCT**

K. KIMURA
PROFESSOR OF
THE TOKYO GOVERNMENT UNIVERSITY OF COMMERCE

HEREBY CERTIFIES:

1. That he has examined, analysed and tested all raw materials employed in the manufacture of this Edible Oil Product and that same are of Fish oil origin: i.e. hydrogenated Herring and Sardine oil. This Edible Oil Product is made in JAPAN.
2. That the Manufactures have allowed him free access to the Works during the whole mixing and manufacturing processes of the Edible Oil Product, that he has carefully supervised the composition, churning and further course of preparation and that the Edible Oil Product has been made exclusively of the hydrogenated fish oils referred to in paragraph 1.
3. That besides his personal supervision both of the raw materials and the manufacturing processes he has taken samples of the finished article, which he has analysed with the following result:

Fat	100 %
Moisture	Nihil
Salt	Nihil
Reichert Meissl Number	1.82
Polenske Number	1.50
Melting Point	100.4 ^o F
Solidifying Point f.a.	98.2 F

He further gladly states that the Edible Oil Product has been manufactured according to the latest scientific and hygienic methods, that this product is not touched by hand during its whole processes of manufacture and in his opinion can be confidently recommended as a thoroughly pure and wholesome article of food especially in tropical countries.

Certified by:

K. Kimura
Professor of the Tokyo Government
University of Commerce.

**CERTIFICATE
OF ANALYSIS
OF
HARDENED EDIBLE FISH OIL**

K. KIMURA
PROFESSOR OF
THE TOKYO GOVERNMENT UNIVERSITY OF COMMERCE

HEREBY CERTIFIES:

1. That he has examined, analysed and tested all raw materials employed in the manufacture of this Hardened Edible Fish Oil and that same are of Japanese Fish oils origin: i.e. hardened Herring and Sardine oil. This Hardened Edible Fish Oil is made in JAPAN.
2. That the Manufactures have allowed him free access to the Works during the whole mixing and manufacturing processes of the Hardened Edible Fish Oil, that he has carefully supervised the composition, churning and further course of preparation and that the Hardened Edible Fish Oil has been made exclusively of the hardened fish oils referred to in paragraph 1.
3. That besides his personal supervision both of the raw materials and the manufacturing processes he has taken samples of the finished article, which he has analysed with the following result:

Fat	100 %
Moisture	Nihil
Salt	Nihil
Reichert Meissl Number	0.68
Polenske Number	0.62
Melting Point	101.4 ^o F
Solidifying Point f.a.	98.0 F

He further gladly states that the Hardened Edible Fish Oil has been manufactured according to the latest scientific and hygienic methods, that this product is not touched by hand during its whole processes of manufacture and in his opinion can be confidently recommended as a thoroughly pure and wholesome article of food.

Certified by:

K. Kimura
Professor of the Tokyo Government
University of Commerce.

**CERTIFICATE
OF ANALYSIS
OF
PURE VEGETABLE PRODUCT**

**K. KIMURA
PROFESSOR OF
THE TOKYO GOVERNMENT UNIVERSITY OF COMMERCE**

HEREBY CERTIFIES:

1. That he has examined, analysed and tested all raw materials employed in the manufacture of this Vegetable Product and that same are all of vegetable origin and that none of them are animal or mixed with animal fats. This Vegetable Product is made in JAPAN.
2. That the Manufacturers have allowed him free access to the Works during the whole mixing and manufacturing processes of the Vegetable Product, that he has carefully supervised the composition, churning and further course of preparation and that the Vegetable Product has been made exclusively of the choicest vegetable fat referred to in paragraph 1.
3. That besides his personal supervision both of the raw materials and the manufacturing processes he has taken samples of the finished article, which he has analysed with the following result:

Vegetable Fat	100 %
Moisture	Nihil
Salt	Nihil
Reichert Meissl Number	1.96
Polenske Number	1.04
Melting Point	101.5° F
Solidifying Point f. a.	98.6° F

He further gladly states that the Vegetable Product has been manufactured according to the latest scientific and hygienic methods, that this product is not touched by hand during its whole process of manufacture and in his opinion can be confidently recommended as a thoroughly pure and wholesome article of food and as a high class substitute for the Ghee as used in INDIA and other tropical countries.

The melting point of the Phyto-stearine acetate is . . . 128° C . . . which proves that this Product is exclusively Vegetable in composition.

It further appears that the unsaponifiable matter present crystallizes in the form which is characteristic of phytosterol. In spite of careful and minute examination he could not detect any cholesterol crystals from which fact he concludes that absolutely no admixture with animal fat has taken place.

Certified by:

K. Kimura
Professor of the Tokyo Government
University of Commerce.

**CERTIFICATE
OF ANALYSIS
OF
VEGETABLE PRODUCT**

**K. KIMURA
PROFESSOR OF
THE TOKYO GOVERNMENT UNIVERSITY OF COMMERCE**

HEREBY CERTIFIES:

1. That he has examined, analysed and tested all raw materials employed in the manufacture of this Vegetable Product and that same are mostly of Vegetable origin: i. e. soya bean oil and cocoa nut oil. This Vegetable Product is made in JAPAN.
2. That the Manufacturers have allowed him free access to the Works during the whole mixing and manufacturing processes of the Vegetable Product, that he has supervised the composition, churning and further course of preparation and that the Vegetable Product has been made mostly of the choicest soya bean oil and cocoa nut oil referred to in paragraph 1.
3. That besides his personal supervision both of the raw materials and the manufacturing processes he has taken samples of the finished article, which he has analysed with the following result:

Fat	100 %
Moisture	Nihil
Salt	Nihil
Reichert Meissl Number	2.73
Polenske Number	2.10
Melting Point	100.8° F
Solidifying Point f. a.	97.9° F

He further gladly states that the Vegetable Product has been manufactured according to the latest scientific and hygienic methods, that this product is not touched by hand during its whole processes of manufacture and in his opinion can be confidently recommended as a thoroughly pure and wholesome article of food and as a high class substitute for the Ghee as used in INDIA and other tropical countries.

Certified by:

K. Kimura
Professor of the Tokyo Government
University of Commerce.

昭和八年八月拾貳日
 文書課長
 高井

分類 E 4. 1. 1. 0. 2

飛入

公用信案
 外務省
 昭和八年八月拾貳日
 文書課長 高井
 主 通商局長 第三課長
 任 主
 通二普通書 第四九號
 昭和八年八月拾貳日 附屬
 淨書
 正校(原稿)
 昭和八年八月拾貳日
 別紙

件名 本部製食用固形油、品類ニ昇シ注意方付
 名 人 信 受 市之着 寺尾貿易部長
 名 人 信 發 市栖通商部長
 記 録 件 名 食料ニ昇シ注意方付
 今般在「ニコソ」里木領事代理同地方ニ移
 入セリ、本部製食用固形油中ニ不純含
 有物アルヤ、ノ原評了ルヲ以テ別紙算ノ
 通 批書申出ルニ就テ、同信局署長
 二注意方付可シ、作可計有テ、申出ル
 件、其旨合格、且、批書申出ル旨、同信局
 増補如シ申出ス

公用信案
 外務省
 昭和八年八月拾貳日
 文書課長 高井
 主 通商局長 第三課長
 任 主
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 淨書
 正校(原稿)
 昭和八年八月拾貳日
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