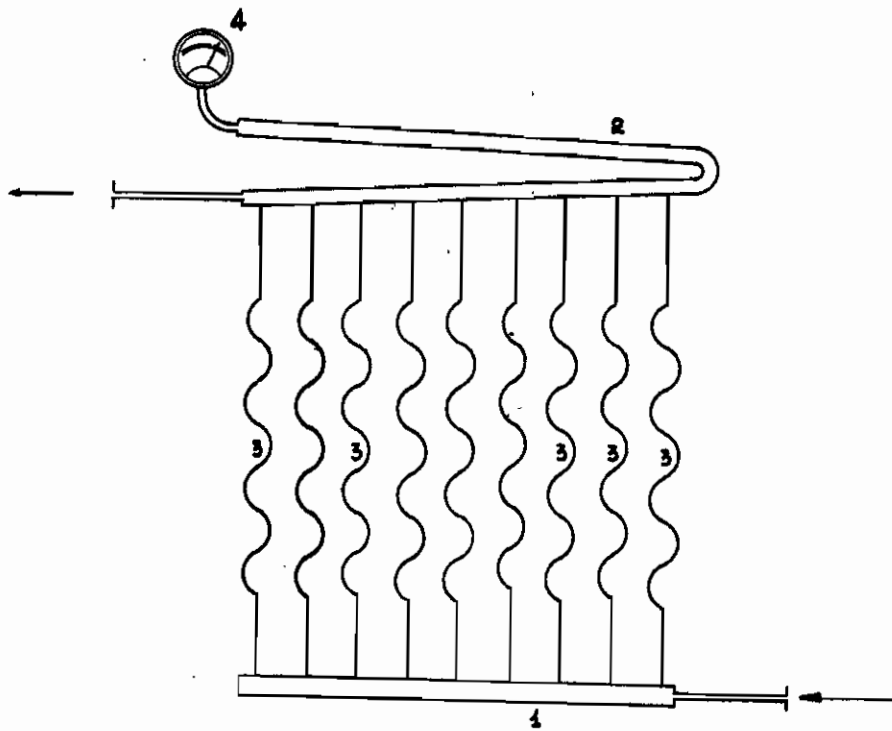


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PROCESS FOR THE DISSOCIATION OF FATS  
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# ALIEN PROPERTY CUSTODIAN

## PROCESS FOR THE DISSOCIATION OF FATS

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vested in the Alien Property Custodian

Application filed January 26, 1940

In the U. S. A. patent application Serial No. 255,603 a process for the dissociation of fats has been described, in which an emulsion of water and fat is caused to pass continuously through a tube, for instance in the form of coil, in which a high pressure and a high temperature are kept constant.

It has now been experienced that the process can be operated with greater speed and completeness if the single tube is replaced by a number of tubes having a relatively small diameter, connected in parallel by two collecting tubes of a proportionally larger diameter; in this manner one succeeds in increasing the advantages already pointed out in the above patent application, especially as far as the large subdivision of the mass and the large surface of transmission of the heat to the mass are concerned.

In the annexed drawing, 1 shows the charging collector and 2 the discharging collector, whilst 3 indicates the tubes of small diameter connecting these two collectors; the mixture of fat, water and catalyst, previously obtained according to the pending patent application mentioned above, is introduced by means of a compressor into the stated apparatus, heated in an oil bath; it enters the collector 1, is distributed along the tubes 3 and leaves the apparatus by means of the collector 2 after the reaction has taken place. Subsequently the fatty acids and the glycerine containing water are separated as described in the U. S. A. patent application Serial No. 255,603.

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