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## **Leo Baekeland Diary Volume 01, 1907-1908**

Extracted on Mar-29-2023 09:09:51

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1. NaCl: 10% solution

2. NaOH: 1% solution

I did the same thing with soy previously deprived of oil by extraction with CCl<sub>4</sub>.

Results: NaCl solution had dissolved a very small quantity of proteins precipitable by considerable dilution but even then the amount was so small as to cause only a slight precipitate.

Same result for Soy extracted with CCl<sub>4</sub>

NaOH had dissolved considerable amounts which were reprecipitated after adding acetic acid.

But I am inclined to think that fats may have been saponified

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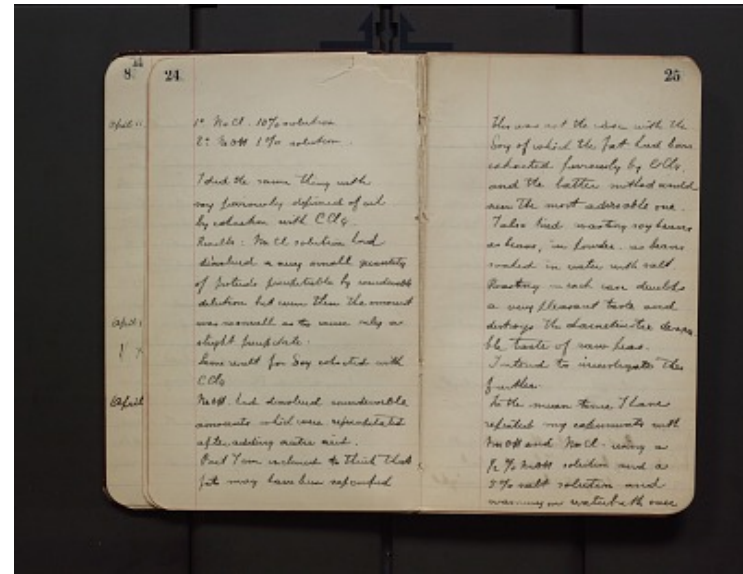
This was not the case with the Soy of which the fat had been extracted previously by CCl<sub>4</sub> and the latter method would seem the most advisable one.

I also tried roasting soy beans as beans, in powder, as beans soaked in water with salt. Roasting in each case develops a very pleasant taste and destroys the characteristic disagreeable taste of raw peas.

I intend to investigate this further.

In the mean time I have repeated my experiments with NaOH and NaCl using a 1/2% NaOH solution and a 5% salt solution and warming on waterbath over

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