ing process, *V. cholerae* MPNs of oyster meats sampled after the prescribed contact period were essentially equivalent to those of oysters sampled at the end of the 18-hr exposure period. Chlorination of the water used in blower tanks did not eliminate *V. cholerae*, El Tor, Inaba, organisms from oyster meats.

INFLUENCE OF STORAGE ATMOSPHERE ON SEVERAL CHEMICAL PARAMETERS OF SUN-DRIED SHRIMP. S.L. BIEDE, B.H. HIMELBLOOM & J.E. RUTLEDGE, Dept. of Food Science, Louisiana Agricultural Experiment Station, Center for Agricultural Sciences & Rural Development, Louisiana State Univ., Baton Rouge, LA 70803.

J. Food Sci. 47, 1030–1031 (1982).

Sun-dried shrimp from Taiwan and Louisiana were stored at 22°C for 8 months in modified atmospheres of air or vacuum. Packages were randomly selected at 2-month intervals and analyzed for moisture, water activity (a_w), total volatile nitrogen, ammonia and pigment oxidation. Moisture and a_w were shown to decrease during the storage period regardless of the package atmosphere; however, the amount of decrease was less in samples stored under vacuum than in air. Total volatile nitrogen and ammonia increased during the storage period, with samples stored in air showing the greatest increases. Pigment oxidation reached a maximum at 4 months, samples stored in a vacuum showed the least amount of oxidation.

FATE OF PIGMENTS AND PHYTATE DURING ISOLATION OF PROTEIN FROM DEFATTED GLANDLESS COTTONSEED FLOUR. Y.R. CHOI, E.W. LUSAS & K.C. RHEE, Food Protein R&D Center, Texas A&M Univ., College Station, TX 77843.

J. Food Sci. 47, 1032–1033 + 1035 (1982).

In sequentially extracting proteins from defatted glandless cottonseed flour with water, salt (5% NaCl) and alkali (0.2% NaOH) solutions, high concentrations of yellow pigments resulted in water-soluble isolate (WSI), while much of the dark-brown pigments and phosphorus were found in alkali-soluble isolate (ASI) and small amounts of pigments in salt-soluble isolate (SSI). The major protein fractions of WSI and SSI contained small amounts of sugar and pigments and no phosphorus, while that of ASI contained high levels of bound sugar, dark-browh pigments and phosphorus. Yellow pigments were preferentially bound to small molecular weight proteins, but dark-brown pigments were bound to large protein molecules.

EFFECTS OF PROCESSING ON AMINO ACID AND MINERAL CONTENTS OF PEAS. C.Y. LEE, G.F. PARSONS, & D.L. DOWNING. Institute of Food Science, New York State Agricultural Experiment Station, Cornell Univ., Geneva, New York 14456.

J. Food Sci. 47, 1034–1035 (1982).

Changes in amino acid and mineral contents of peas (*P. sativum* L.) at various stages of commercial processing were studied. Samplings were made during the 1975–1979 seasons, on four cultivars, on different grade sizes of peas, at various stages of the canning process, and at three processing plants. Amino acids were analyzed by ion-exchange column chromatography, and minerals were determined by an atomic absorption spectrophotometer. Significant differences were found in certain amino acids in different cultivars and grade sizes, and during canning but not in different canning plants. Differences in minerals in different cultivars, growing seasons, grade sizes, and processing plants were minor, but the canning process significantly affected the Na, K, P, and Mg content of canned peas.

LIPID COMPOSITION OF HIGH SOLIDS CABBAGE. A.C. PENG, Dept. of Horticulture, The Ohio State Univ., Columbus, OH 43210.

J. Food Sci. 47, 1036–1037 (1982).

High solids cabbage lipids were investigated. Crude lipids were extracted and separated by column chromatography into neutral lipids, glycolipids and phospholipids. Fatty acids were analyzed by gas-liquid chromatography. Consistent with other plant lipid patterns, palmitic, palmitoleic, stearic, oleic, linoleic, and linolenic acids constituted the major fatty acids. High solids cabbage cultivars were 1.8–2.0% higher in dry matter than the standard cultivars.

A SELECTIVE MEDIUM FOR THE ISOLATION AND DIFFERENTIATION OF *GLUCONOBACTER* AND *ACETOBACTER*. M.C. CIRIGLIANO, Microbiological Services Dept., T.J. Lipton, Inc., 800 Sylvan Ave., Englewood Cliffs, NJ 07632.

J. Food Sci. 47, 1038–1039 (1982).

A new medium permits selective isolation of acetic acid bacteria within 3 days and differentiation between *Gluconobacter* and *Acetobacter* within 48 hr. Dextrose Sorbitol Mannitol (DSM) Agar was devised to provide differentiation of *Gluconobacter* and *Acetobacter* based on the preferential oxidation of carbon sources. Selectivity is achieved by acidification and the incorporation of cycloheximide to inhibit yeast and mold growth. To minimize interference by other acid tolerant gram positive bacteria, best results were obtained with the addition of 29.5 micrograms of brilliant green or 0.1g of sodium desoxycholate per liter of medium. D.S.M. has been used in our laboratory as both a selective and differential medium in beverage and fermentation quality control procedures.