MEAT PRODUCTS CONTINUED	CPS
Fish Egg Slurry	200
Herring Tidbits, Creamed	20,000
Meat Cooked With Gravy	2,000
Meat Emulsion (Semi-Frozen)	22,000
Meat Sauce	6,000
Monosodium Glutonate	50
Pork, Chopped Raw	30,000
Sausage Meat	20,000

MISCELLANEOUS FOOD PREPARATIONS	CPS
Coffee Extract	30
Cotton Seed Oil	40
Honey	5,500
Peanut Butter, Creamy	30,000
Peanut Butter, Crunchy	8,500
Salt Solution	1
Yeast	10,000
Yeast, Liquid	3,000
Yeast Slurry	180

OILS & FATS	CPS
Animal Fat	21
Caul Fat	20,000
Margarine	4-20
Oleic Stearic Acid	1,000
Vegetable Oil	30

CONVERSIONS FOR VISCOSITY-UNITS

DYNAMIC OR ABSOLUTE

MULTIPLY	BY	TO OBTAIN
LBF-SEC/FT^2	47880.26	CENTIPOISES
LBF-SEC/FT^2	47.8803	PASCAL-SEC
CENTIPOISES	0.000102	KG-SEC/M^2
CENTIPOISES	0.00000208854	LBF-SEC/FT^2 *
CENTIPOISES	0.001	PASCAL-SEC
PASCAL-SEC	0.0208854	LBF-SEC/FT^2
PASCAL-SEC	1000	CENTIPOISES

*** - SOMETIMES ABSOLUTE VISCOSITY IS GIVEN IN TERMS OF POUNDS MASS. INTHIS CASE, CENTIPOISES X 0.000672 = LBM / FT SEC**