

process of cooking the corn, and it is certain that only very minute traces can remain in the article as served at the table. While I do not think that we are in possession of incontrovertible evidence to justify legislative interference in the matter of the employment of sulphites in food, I believe the question to be of such consequence as to demand further, and very careful investigation; and in the meantime I would recommend that, in all cases where acid sulphites, or sulphurous acid has been used in the preparation of food products, a declaration of such fact should appear on the label.

The question of the employment of saccharin (or a similar article) to give sweetness to the product, is another moot point. In this case also, I am unable to regard the evidence in the matter as conclusively proving danger to the health of the consumer. Germany has forbidden the use of saccharin, but this is evidently a matter of fiscal policy, rather than a declaration of the dangerous character of the article. The United States has declared against the use of saccharin in foods, basing its action upon the report of a Board of Consulting Scientific Experts. (See F. I. D. 135, of April 26, 1911.) This decision was to have come into force on July 1, 1911; but an inhibiting decree was issued on May 23, postponing the operation of the decision against saccharin, until July 1, 1912.

Saccharin (or other non sugar sweetener) is present in 29 samples, now reported; i.e. in 20 per cent of the collection. Here also, I consider it desirable that manufacturers employing saccharin in food products should be required to announce the presence of the article; since, while the evidence available is not such as to justify the condemnation of saccharin, there exists among physicians and other qualified judges, a conviction that, in some cases, it is capable of doing harm.

I beg to recommend the publication of this report as Bulletin 226.

I have the honour to be, sir,

Your obedient servant,

A. MCGILL,
Chief Analyst.