

OF SAMPLES OF BREAKFAST FOODS—*Continued.*—E. B. PARKINSON, INSPECTOR—*Continued.*

Additional Observations and Quotations from Label.	RESULTS OF ANALYSIS.								No. of Sample.	Remarks by Analyst. (Microscopical Examinations.)
	Total Proteins N x 6.25.	Moisture.	Petrolic Ether Extract (Fat).	Alcohol Extract. (Sugars, &c.)	Water Extract (Dextrines).	Crude Fibre.	Total Ash.	Starch approxi- mately by dif- ference.		
	p. c.	p. c.	p. c.	p. c.	p. c.	p. c.	p. c.	p. c.		
Labelled "Do not cook."	14.00	7.44	0.21	6.48	18.72	0.80	1.30	51.02	28188	Starch granules much broken.
"Requires no cooking all ready to eat."	11.37	8.00	0.28	7.01	12.16	1.50	1.80	57.85	28189	Starch granules much broken; apparently wheat starch.
"The system will absorb a greater amount of nourishment from 1 lb. grape nuts than from 10 lbs meat, wheat, oats or bread."	11.67	5.00	0.00	15.68	27.84	1.00	1.42	37.39	28190	Starch granules much broken.
.....	11.06	9.84	0.00	0.16	5.56	0.60	1.08	71.70	28191	Wheat starch.
Directions given for cooking.	8.31	9.00	0.00	0.00	6.40	1.15	0.68	74.46	28193	Wheat starch.
It is so perfectly prepared that it needs no further cooking and can be eaten dry.	9.17	6.72	0.64	10.40	20.00	0.35	1.00	51.72	28195	Wheat or barley.
Directions given for cooking.	13.25	9.44	0.00	2.40	6.00	1.25	1.28	66.38	28196	Wheat starch.