

on the various objects which they meet. If it happens to be a substance containing the required dampness and nourishment, very tenuous threads will form, will penetrate into the mass and ramify. Within a comparatively short time new spores are produced and the multiplication goes on quickly.

This internal vegetation is not, however, as much prejudicial to packed goods as the work of bacteria and yeasts.

These spores are killed by exposing the food to a temperature of 150° to 212°F . after which they must be placed in a dry and cool place, and carefully covered, so that new spores carried by the wind will not deposit on their surface.

