

.542 per cent. of dextrose or grape sugar, or .81 per cent. of maltose. As generally carried out, the malting and cooking processes will not decompose starch into compounds simpler than maltose, and if dextrose is present, it may, under ordinary conditions, be looked upon as an added product. The amount of nitrogen was obtained by the Kjeldahl method and multiplied by the factor 5.7 to convert to protein. It is obvious that the results may not indicate the amount of the several constituents present in a soluble form in the food as purchased, but they do show the amount that is brought into solution under a similar method of treatment and may be used for purposes of comparison. The results obtained are embodied in the following table:

TABLE NO. 3; PERCENTAGE OF WATER SOLUBLE MATERIALS IN FOODS EXAMINED.

Food.	No. of samples analysed.	Total solids.	Alcohol ppt. (dextrin).	Cuprous oxide ppt. (sugar).	Soluble Proteids.
<i>Uncooked Foods.</i>					
Wheat Farinas	13	6.60	.97	1.18	2.42
Wheat Germ	2	7.06	2.45	3.03	1.93
Granulated Oatmeals	4	6.55	*	none.	*
<i>Partially Cooked Foods.</i>					
Rolled Oats	19	6.68	2.53	none.	.74
Swiss Food (rolled wheat)....	1	5.95	*	*	*
<i>Cooked Foods.</i>					
Shredded Wheat	7	13.71	8.26	2.03	*
Quaker Wheat Berries	4	27.00	22.58	3.47	2.28
Toasted Corn Flakes	4	28.3	19.63	5.77	.32
Quaker Puffed Rice	1	41.61	41.82	2.11	1.34
<i>Malted Foods.</i>					
Malt Breakfast Food	1	14.77	.66	10.63	.86
<i>Malted and Cooked Foods.</i>					
Orange Meat	2	23.65	†8.66	†7.43	*
Grape Nuts	5	44.20	12.96	21.02	1.73
Malta Vita	5	25.45	9.97	8.01	1.39
Canada Flakes	3	28.60	†10.16	†12.53	*
Force	7	17.08	9.16	2.73	*
Life Chips	1	18.92	9.84	2.53	.86
Gusto	1	25.14	8.14	2.01	.53
Norka	1	28.17	12.42	10.89	*

* No determination made.

† One result only.