

ated into the definition of ice cream, as may properly enough be done with the sugar, fruit, cocoa or nuts added, there would be no need of placing the word 'mixture' or 'compound' on the label. It is claimed by manufacturers that a prejudice against all articles so declared exists to a degree which would seriously interfere with the sale of an ice cream branded as 'compound'; although the addition of the thickener is made strictly in the interest of the consumer. Purchasers of ice cream desire a firm article, and manufacturers assert that this demand cannot be met unless a thickener is added.

On the other hand, it is evident that, by the use of a thickener, an ice cream which is very poor in cream, may be made to appear much better than it really is. Such articles as contain less than 10 per cent of fat may find sale when very hard frozen or when stiffened with starch or gelatine, but could not bear transportation, or be sold to discriminating customers. It will be noted that most of the samples reported herein, which contain not more than 10 per cent of fat, contain at the same time, a thickener or stiffener, which in such cases has evidently been added to conceal defect, or to give an apparent value greater than the real value. At the same time it is noteworthy that out of 58 samples which have more than 14 per cent of fat, 25 samples contain stiffeners. And in this connection I may say that the number of samples containing stiffeners may be larger than is shown by the analytical results, since it is known that other substances than those which were looked for, are capable of acting as stiffeners, and may have been present without detection.

It is fair to urge that makers of ice cream containing true fruit, or nuts or cocoa, have no objection to naming these ingredients.

Thus we find fruit ice cream, nut ice cream, chocolate ice cream, regular articles of commerce. But nobody advertises gelatine ice cream, or corn-starch ice cream, or gum tragacanth ice cream, or stiffened ice cream. This seems to point to a general impression that gelatine and other thickeners, are foreign to true ice cream; and are capable of being employed to the detriment of the purchaser.

It may be that the requirement of a minimum of 14 per cent of milk fat in ice cream, would justify the use of a stiffener as well. The stiffener could not be added to conceal defect if the required percentage of milk fat were also present. A very strict enforcement of the penalty for infringement of the Act, in the case of ice cream, would then be called for, since the public would be at the mercy of the manufacturer.

I beg to recommend the publication of this report as Bulletin No. 190.

I have the honour to be, sir,
Your obedient servant,

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Chief Analyst.