

TABLES SHOWING DETAILS OF DIGESTIVE EXPERIMENTS—(Continued).

Farina (Short Cooking) (Sample No. 45.)	Total Organic Matter.	Protein.	Fat.	Carbo- hydrates.	Heat of Com- bustion.
<i>Experiment No. 1. Subject, R.J.M.</i>	Gms.	Gms.	Gms.	Gms.	Cals.
Food materials: farina.....	977.58	106.98	14.86	852.10	4,257
cream.....	353.84	26.09	303.75	24.00	3,077
sugar.....	300.00			300.00	1,230
Total.....	1,631.42	132.07	318.61	1,176.10	8,564
Feces from total food.....	51.60	21.82	12.98	14.09	307
" " cream and sugar.....		.78	14.97	6.48	172
" " farina alone.....		21.04		7.61	135
Amount digested from total food..	1,579.82	110.25	305.63	1,162.01	8,257
" " farina alone.....		84.94		844.49	
Energy of urine from total food...					138
" " farina alone.....					101
Co-efficients of digestibility:	per cent.	per cent.	per cent.	per cent.	per cent.
Of total food.....	96.8	83.5	95.9	98.8	94.8
" farina alone.....	97.1	80.1		99.1	94.4
<i>Experiment No. 2. Subject, H.C.W.</i>	Gms.	Gms.	Gms.	Gms.	Cals.
Food materials: farina.....	1,050.10	113.92	15.98	915.70	4,575
cream.....	388.45	30.22	330.25	28.00	3,364
sugar.....	300.00			300.00	1,230
Total.....	1,738.55	144.14	346.23	1,243.70	9,169
Feces from total food.....	83.30	32.96	16.23	22.77	439
" " cream and sugar.....		.90	16.51	6.56	186
" " farina alone.....		32.06		16.21	253
Amount digested from total food..	1,655.25	111.18	330.00	1,220.93	8,730
" " farina alone.....		81.83		899.49	
Energy of urine from total food...					139
" " farina alone.....					102
Co-efficients of digestibility:	per cent.	per cent.	per cent.	per cent.	per cent.
Of total food.....	95.2	77.8	95.3	98.1	93.6
" farina alone.....	94.3	71.9		98.2	92.2
<i>Experiment No. 3 Subject, G.E.S.</i> Lost.					
Average co-efficients of digestibility	per cent.	per cent.	per cent.	per cent.	per cent.
Of total food.....	96.0	80.7	95.6	98.5	94.2
" farina alone.....	95.7	76.0		98.6	93.3