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**PANOPEPTON** has qualities and characteristics which distinguish it from all other foods, native, cooked, or in any manner prepared, (beef, flesh, cereal or milk).

There is no other food that contains 22% of soluble solids with a "nutritive balance" of 1 of proteins derived by physiological hydrolysis to 2 of carbohydrates derived by pancreatic hydrolysis of cooked farinaceous substance; no other food whose constituents are in the particular non-coagulable, highly diffusible and wholly assimilable form characteristic of Panopepton. Panopepton is also peculiarly rich in those soluble-nitrogenous extractives which are believed to stimulate the various secretions concerned in digestion and metabolism.

PANOPEPTON is absolutely free from cane sugar or any artificial sweetening; has a wholesome characteristic flavor, savory and stomachic qualities, due to the "blend" of the basic materials from which it is derived—beef, wheat and genuine fortified Spanish Sherry wine.

And it is evident from abundant clinical data that panopepton renders service of peculiar value in the nutrition of the sick.



FAIRCHILD BROS, & FOSTER  
New York