

LABORATORY
OF THE
INLAND REVENUE DEPARTMENT

OTTAWA, CANADA

1902

BULLETIN No. 82

UNFERMENTED GRAPE JUICE.

OTTAWA, November 12, 1902.

W. J. GERALD, Esq.,
Deputy Minister of Inland Revenue.

SIR,—I beg to submit herewith a schedule giving the results obtained in this laboratory from the examination of certain samples of unfermented grape juice, collected in accordance with your instructions of July 3 last. Two additional samples were collected in the Calgary district, but lost in transit. Of the 18 samples actually examined it will be seen that three were fermented wines, no doubt taken by the food inspectors through inadvertence. Among the remaining samples of unfermented grape juice four contained small quantities of alcohol, and in three cases the quantity was higher than the legal limit allowed in England for 'herb, ginger and botanic beers,' which is 2 p. c. proof spirit. The samples in question are:—

No. 21233 with 3·30 p. c. proof spirit.

21235 " 3·03 " "

21679 " 2·34 " "

It has also to be pointed out that of the 15 samples of unfermented grape juice, 9 have been found genuine and 6 to contain salicylic acid as preservative. As to whether the use of salicylic acid in unfermented wine is permissible, it may be profitable to quote from a recent work on standards of purity for foods and drugs by C. J. Moor, a public analyst, and author of several works on food analysis in London, England. On preservatives generally Mr. Moor writes as follows:—

'The question as to the propriety of adding preservatives to foods is one which has excited much attention, and is still a source of frequent contention. Some analysts do not regard the addition of preservatives as constituting adulteration, while others do.

'The question appears to have a different bearing according to the kind of article in question, and preservatives should be allowed in some articles (but their presence should