

# MALTINE;

OR

## Extract of Malted Barley, Wheat and Oats.

MALTINE is the only perfect food remedy ever offered to the Medical Profession. It is rapidly superseding the use of Extracts of Malt, both in this country and Europe.

### CHEMICAL REPORTS ON MALTINE.

By R. OGDEN DOREMUS, M.D., LL.D.

PROFESSOR OF CHEMISTRY AND TOXICOLOGY, BELLEVUE HOSPITAL MEDICAL COLLEGE: PROFESSOR OF CHEMISTRY AND PHYSICS, COLLEGE OF THE CITY OF NEW YORK.

NEW YORK, April 17th, 1879.

I have visited the works at Cresskill, on the Hudson, where MALTINE is prepared, and spent portions of two days in witnessing the chemical processes for making the same. I was particularly impressed with the thorough cleanliness observed, as well as with the completeness of the apparatus employed for accomplishing the desired result—from the first treatment of the grains, to the concentration of the liquid product by evaporation *in vacuo*. The operation is effective in extracting the whole of the nutritive constituents of the grains of malted Barley, Wheat and Oats, with but a slight residue, and is the most complete method yet devised, with which I am acquainted, for accomplishing this object.

MALTINE is superior in therapeutic and nutritive value to any Extract of Malt made from Barley alone, or to any other preparation of any one variety of grain. From a chemical and medical standpoint, I cannot commend too highly to my professional brethren this unique and compact variety of vegetable diet and remedial agent, nutritive to every tissue of the body, from bone to brain,

Respectfully,

R. OGDEN DOREMUS.

By PROFESSOR. JOHN ATTFIELD, F.C.S.,

PROFESSOR OF PRACTICAL CHEMISTRY TO THE PHARMACEUTICAL SOCIETY OF GREAT BRITAIN; AUTHOR OF A MANUAL OF GENERAL MEDICAL AND PHARMACEUTICAL CHEMISTRY.

To Messrs. Reed & Carnrick:  
GENTLEMEN,

LONDON, 17 BLOOMSBURY SQUARE, W. C.,  
October 28th, 1878.

I have analysed the extract of malted Wheat, malted Oats and malted Barley, which you term MALTINE. I have also prepared, myself, some extract from these three malted cereals, and have similarly analysed it, and may state at once that yours corresponds in every respect with the Maltine made by myself. As regards the various Malt Extracts in the market, I may remark that your MALTINE belongs to the non-alcoholic class, and is far richer, not only in the directly nutritious materials, but in the farina digesting Diastase. In comparison, your MALTINE is about ten times as valuable, as a flesh former; from five to ten times as valuable, as a heat producer; and at least five times as valuable, as a starch digesting agent. It contains, unimpaired and in a highly concentrated form, the whole of the valuable materials which it is possible to extract from either malted Wheat, malted Oats or malted Barley.

Yours Faithfully,

JOHN ATTFIELD,

### LIST OF MALTINE PREPARATIONS.

MALTINE—plain.  
MALTINE with Alteratives.  
MALTINE with Beef and Iron.  
MALTINE with Cod Liver Oil and Pancreatine.  
MALTINE with Cod Liver Oil and Phosphates.  
MALTINE with Hops.  
MALTINE with Hypophosphites.

MALTINE with Pepsin and Pancreatine.  
MALTINE with Phosphates.  
MALTINE with Phos. Iron, Quinia and Strychnia.  
MALTINE Ferrated.  
MALTINE WINE.  
MALTINE WINE with Pepsin and Pancreatine.  
MALTO-YERBINE.

MALTINE is now in the hands of the Wholesale Trade throughout the United States and Canada. Send for a copy of our 20 page pamphlet, containing a full description of the manufacture of MALTINE, as well as the formulas of the different combinations.