

# FOODS AND DRUGS

## LABORATORY

OF THE

## DEPARTMENT OF TRADE AND COMMERCE

OTTAWA, CANADA

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### BULLETIN No. 421

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## FLOUR SUBSTITUTES

OTTAWA, January 13, 1919.

F. O. T. O'HARA, Esq.,

Deputy Minister of Trade and Commerce.

SIR,—Owing to the abnormal conditions which have existed in Canada during the last three years, various substitutes for wheat flour have found considerable vogue. Rye, and Barley flours have always been in evidence, but never to such an extent as recently has been the case. Corn starch is a staple, but corn flour (maize flour) has always had a more or less restricted market.

Complaints having been made that instances occurred where these less usual types of flour were not in fact what they professed to be, I have caused a number of samples to be examined with results that disprove any widespread or indeed any notable evidence of fraud. In most instances these flours have shown a larger percentage of fibre (husk) than would be the case in normal times; but this merely means that the product was obtained under conditions of milling akin to those prescribed by the Board of Food Control for Wheat Flour; the intention being to obtain as large a yield of marketable flour as possible from the grain.