

BAKING POWDER.

RESULTS OF ANALYSIS.					Character of Powder.	Style of Package.	Remarks and Opinion of the Chief Analyst.
Carbon Dioxide.			Starch.				
Avail- able.	Resid- ual.	Total.	percent	Kind.			

J. F. POWER, INSPECTOR—Concluded.

p. c.	p. c.	p. c.	p. c.			
12·07	1·34	13·41	43·80	Maize....	Alum Phosphate.....	Can.
7·12	1·40	8·61	50·64	" ...	"	"
12·44	1·00	13·44	28·83	"	Cream of Tartar	"
9·15	neutral reaction	9·15	22·08	"	"	"
3·30	0·86	4·16	47·20	" ...	Alum Phosphate.....	"
10·28	0·55	10·83	19·56	"	Cream of Tartar	"
10·66	1·80	11·74	41·04	"	Alum Phosphate.....	"

D. O'SULLIVAN, INSPECTOR.

11·80	1·04	12·64	28·28	Maize....	Cream of Tartar	Can.	Tartaric acid.
12·16	1·80	13·96	46·10	" ...	Alum Phosphate.....	"	
13·79	1·21	15·00	No.		Cream of Tartar	"	
12·41	2·10	14·51	37·05	Maize....	Alum Phosphate.....	"	
9·73	1·49	11·22	24·25	" ...	Cream of Tartar	"	
7·68	0·80	7·88	18·44	"	"	"	
8·44	0·90	9·34	40·63	"	Alum Phosphate.....	"	
5·75	Slightly acid re- action.	5·75	36·50	"	"	"	
11·58	0·96	12·54	18·43	"	Cream of Tartar	"	
11·17	0·78	11·95	30·29	"	"	"	