

LABORATORY  
OF THE  
INLAND REVENUE DEPARTMENT  
OTTAWA, CANADA

BULLETIN No. 403

GROUND ALLSPICE

OTTAWA, May 20, 1918.

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Deputy Minister of Inland Revenue.

SIR,—I beg to hand you a report upon 188 samples purchased for Allspice, by our inspectors throughout Canada, between August and November of last year. Instructions were issued to purchase Allspice only, but through mistakes on their part, certain inspectors have obtained other spices, so that the report actually comprises the following:—

Ground Allspice.....	164 samples.
Cayenne Pepper.....	10 "
Paprika .....	5 "
Mixed Spices (ground) ..	3 "
" (whole).....	6 "
	188 "

Allspice, Pimento or Jamaica Pepper, has never been systematically examined in these laboratories. A few samples (16) were reported among other spices, in February, 1904 (Bulletin No. 95).

Attention has recently been called to the matter by advices of the importation into Canada of Allspice described as "Spent" in the sense that the characteristic volatile oil, to which Allspice owes its value, had been more or less fully removed by extraction. A sample of this material, representing Customs Entry No. E, 14764C = Toronto, showed on analysis:—

Volatile Oil.....	1.72 per cent.
Fixed Oil.....	6.46 "
Total Alcohol Extraction.....	11.30 "

The following description of Allspice is quoted from Parry, Foods, and Drugs, p. 227, and Leach, Food Inspection, p. 421:—