

LABORATORY  
OF THE  
INLAND REVENUE DEPARTMENT  
OTTAWA, CANADA.

BULLETIN No. 163

PICKLES.

OTTAWA, September 21, 1908.

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Deputy Minister of Inland Revenue.

SIR,—I have the honour to hand you a report of work upon 149 samples of Pickles collected throughout the various inspectoral districts of Canada in July and August last.

With two exceptions, the vegetables were found to be in good condition. Both of the exceptional cases were evidently prepared with very weak vinegar, or the vegetables contained so much water as to dilute this, to respective strengths of 1·02 and 0·61 per cent. of acetic anhydride.

The acetic strength of the vinegar present in these samples was found to be as follows :—

	Samples.
Above 3 per cent. anhydride. . . . .	14
Between 3 and 2·5 p.c. " . . . . .	26
"    2·5 and 2·0 " " . . . . .	50
"    2·0 and 1·5 " " . . . . .	49
"    1·5 and 1·0 " " . . . . .	8
Below 1 per cent. " . . . . .	2
Total . . . . .	149

Alum is said to be sometimes employed to harden the vegetables, as well as to give them better keeping qualities, and to permit of the use of a weaker vinegar. All the samples were examined for soluble alumina, with the following results :—

	Samples.
Soluble Alumina absent in . . . . .	124
"    "    present in . . . . .	25
Total . . . . .	149