

Stomach contents have frequently a sour rancid odour due to lactic acid (see above), and also to presence of butyric acid. To recognise the latter shake up with ether, evaporate the extract to dryness, add a drop or two of sulphuric acid, and a drop or two of ethyl alcohol. Warm on water bath, and note odour of ethyl butyrate (pineapples).

MILK PRESERVATIVES

1. *Borax or Boric Acid*.—Take a few grains borax, add in test tube or watch-glass 2 drops sulphuric acid, stir well ; add a little alcohol, stir again, and test colour of flame with drop on rod.

Evaporate about 50 c.c. milk marked B to dryness, then char residue, rub up thoroughly with 2 or 3 drops sulphuric acid to a paste to set free the boric acid, add about 1 c.c. alcohol ; mix thoroughly with rod, and hold wet rod in Bunsen flame ; green colour indicates boric acid or borax. In practice use 150 to 200 c.c. milk.

2. *Salicylic Acid*.—Add a drop of ferric chloride to a very dilute solution of sodium salicylate, note colour of ferric salicylate.

Evaporate about 50 c.c. of milk (C) to dryness, do not char ; rub up with 4 or 5 c.c. water, filter and test filtrate with ferric chloride. In practice use 150 to 200 c.c. milk.

3. *Formic Aldehyde (Formalin)*.—Reagent : 5 grms.