

	Hydrochloric.	Sulphuric.	Sol. Hydrox.	Ammonia.
Given.....	Slightly darker.	Violet to brownish.	Dull brownish.	Little change.
Found.....	Deep red.	Violet.	Red.	Red.

There is no doubt about the violet colour with sulphuric acid, as the table would lead one to believe; not only did the two samples of pure Amaranth 107 give a very decided violet colour but also five red compound colour (strawberry red, etc.) showing Amaranth to be the base dye used in their construction.

Several syrups contained dyes we were unable to identify; these we classed as "artificial" dyes and considered them uncertified. The subject of dyes and their identification is being further investigated and we hope soon to get out our own table of colour reactions and a more rigorous method than that described above. We are much indebted to Mr. W. H. Watkins, chief chemist of the Buffalo factory of the National Aniline and Chemical Company, Inc., for assistance on this subject.

In order to facilitate comparison, tables have been prepared in which the data on all samples of the same flavour is listed. This also permits more extended remarks and criticism than would be possible were the data given in one large table.

STRAWBERRY (27 SAMPLES.)

Sample No.	Analyzed at.	Dye.	Preservative.		Sucrose p. c.	Analyst's Description.
			Substance.	p. c.		
76902	Halifax...	Amaranth 107...	None			Genuine syrup.
76905	"	Ponceau 3R 56...	"			Doubtful syrup.
78015	"	None	"			Genuine syrup.
78016	"	"	"			Genuine fruit.
71216	"	Amaranth 107...	"			Genuine syrup.
65261	Ottawa...	None	Benzoic acid	0.0619	36.27	Genuine fruit.
65264	"	"	"	0.1135	7.02	Genuine fruit.
65269	"	Amaranth 107	"	0.2167	26.06	Genuine syrup.
72591	"	None	None		29.44	Genuine syrup.
75515	"	Artificial...	Alcohol	19.18	2.56	Synthetic syrup.
75534	"	Ponceau 6R 108	None		27.15	Genuine syrup.
75564	"	Amaranth 107...	Benzoic acid	0.0980	45.39	Genuine fruit.
75566	"	None	"	0.1342	24.86	Genuine syrup.
75965	"	"	Salic. acid	Trace.	12.90	Genuine fruit.
75966	"	Ponceau 3R 56	Benz. acid	0.0929	22.56	Genuine syrup.
75970	"	Amaranth 107	Formalin	0.0174	0.00	Synthetic syrup.
75971	"	None	Benz. acid	Trace.	37.14	Genuine fruit.
75972	"	"	Formalin	0.0054	13.28	Genuine fruit.
74081	"	Artificial	Salic. acid	0.0168	42.07	Genuine fruit.
75528	Winnipeg	Palatine Red 62	Benz. acid	Trace.	33.12	Genuine syrup.
82296	"	Amaranth 107	"	"	26.28	Genuine syrup.
82701	"	107	None		42.38	Genuine syrup.
68123	Vancouver	Ponceau 3R 56	Benz. acid	0.057	11.31	Genuine syrup.
75923	"	Erythrosin 517	"	0.001	59.50	Doubtful syrup.
75930	"	Ponceau 3R 56	"	0.144	13.38	Genuine fruit.
75963	"	Crystal Ponceau 64	"	0.0932	35.34	Genuine syrup.
75967	"	Palatine Red 62	"	0.0568	37.40	Genuine fruit.

In the 27 samples of strawberry flavour examined, 2 were found to be synthetic preparations, 2 doubtful, and 23 genuine, 8 samples contained no preservative, 14 small amounts of soda benzoate, 2 salicylic acid, 2 formaldehyde and 1 alcohol. Of the 18 samples which were artificially coloured, but six contained an uncertified dye.