

to the action of the digestive enzymes and become broken up into their assimilable cleavage products, and, secondly, the rapidity with which these enzymes are liable to attack the food owing to its condition when eaten. That is, a dry substance like Egg-O-Sec cannot be swallowed without thorough chewing, in the course of which it is reduced to small fragments and easily penetrated by the digestive fluids, while bread on the other hand, especially fresh bread, is much more easily bolted in large pieces and only partially masticated.

The usual procedure in artificial digestion was followed. Carefully weighed amounts of the substances to be tested were taken, the percentage of proteids in each being first determined. These substances were placed in a quantity of distilled water and equal amounts of pancreaticatin and a dilute solution of sodium carbonate added, the whole being put into flasks and the flasks placed in an incubator at 37.5° C. (body) temperature, the digestive process being permitted to act for one and one-half hours for one test and three hours for another series. At the expiration of these periods the digestive process was stopped and the flasks were turned over to Professor Keiser, Professor of Chemistry, for chemical analysis. Professor Keiser first filtered the solution from each flask and after washing the residue with distilled water, dried it and determined its weight. The difference between this weight and the weight of the original substance in each experiment gave the weight of the substance digested and from this was calculated the percentage of digestion.

From these results it was found that in the same period of time and under the same conditions in which 23 per cent. of bread or of crackers is digested, 47 per cent. of Egg-O-Sec is digested. In other words, Egg-O-Sec is twice as easy to digest as bread or crackers. This ratio is not materially altered when the digestion is carried on for a longer time as is seen in the second table.

In the liquid filtered off from the undigested portion in each flask Professor Keiser made careful determinations of the amount of sugar present and found, that the amount of sugar in the digested Egg-O-Sec was four times as great as the amount in digested bread and twelve times as great as the amount obtained from the soda crackers.

Comparing Egg-O-Sec with soda crackers it was evident that the greater digestibility of Egg-O-Sec cannot be due alone to the mechanical factor of its dried condition.—James Francis Abbott, Professor of Zoology, Washington University, St. Louis, Mo.

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