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## Milk prepared with Peptogenic Milk Powder contains no Digestive Ferment, no Pepsin, no Pancreatin.

**T**O talk about "pancreatin" in the milk prepared with Peptogenic Milk Powder by the ordinary method, for the feeding of the normal infant, is to talk about something that does not exist.

There is an enzyme in Peptogenic Milk Powder, viz., the proteolytic principle of the pancreas, which has an especial affinity for the proteids of milk, and its peculiar activity in this respect suggested its employment as a means of solving "the problem of the proteids" in adapting cows' milk to the digestion of the nursing infant.

In preparing the food, this enzyme is brought into action by applying heat; its energy is controlled by time and temperature; as soon as it has made the proteids soluble and non-coagulable like the albuminoids of mothers' milk, it is destroyed, *utterly removed*, by heating to boiling point.

From which is evident the absurdity of the talk, still persisted in, about the enzyme in milk prepared with Peptogenic Milk Powder.

Fairchild Bros. & Foster, *New York*