

CANADIAN

PHARMACEUTICAL JOURNAL

VOL. X, No. 9.

TORONTO, APRIL, 1877.

WHOLE No. CVI

Original and Selected Papers.

ON THE REACTION OF IODINE WITH STARCH.

SCRAPS BY MONAD.

Having examined a sample of butter in which the presence of starch was suspected, I have learned that the sensibility of iodine as a test for that body may be destroyed by the presence of certain nitrogenized organic matters. Of this class is albumen; the cloudy whey drained from coagulated milk behaves like a solution of white of egg. This is proven by the following experiments:—

If albumen is added to iodide of starch suspended in water the color disappears.

If albumen is added to a solution of starch, water saturated with iodine will not produce therein any coloration, unless a very large excess be added.

The albumen acts probably by seizing upon definite proportions of iodine, either before or after the combination of the latter with starch; indeed when albumen is poured into an aqueous solution of iodine, the color disappears. It is scarcely necessary to add that the decolorized solution of iodine will not color starch blue. The same fact may also be shown by operating with starch triturated in a mortar; if care be taken in triturating to incorporate a little albumen, and then iodine be added in drops, each drop will produce a blue spot, which will soon disappear according as the drop, in passing over a large surface, meets with a sufficient quantity of albumen.