

as such, yet as results of digestion of sugar and starch. There can be no sufficient reason, on the ground of wholesomeness for objecting to commercial glucose as a component of jam or marmalade.

Owing, however, to the fact that jams and marmalade were known long before glucose, it is right and proper to define jam and marmalade in conformity with accepted usage, as consisting of fruit and sugar only. If, as is claimed by many manufacturers, the addition of glucose actually improves the quality of jams and marmalades, there can be no reason for withholding a statement of the fact of its presence. The improved character of the article (if this is fact) should be sufficient justification for the introduction of the new ingredient.

In the meantime, it is necessary to describe jams which contain glucose without declaration of the fact, as adulterated under the Act, in that a cheaper substance than sugar has been in part substituted for sugar. (Sec. 3*h*). This is merely technical adulteration, and does not mean that, as an article of food, the jam or marmalade is less nutritious or wholesome.

I beg to recommend the publication of this report as Bulletin No. 233.

I have the honour to be, sir,

Your obedient servant,

A. MCGILL,
Chief Analyst.