

TABLE NO. 4: PERCENTAGE OF WATER SOLUBLE MATERIAL IN DIFFERENT SAMPLES OF THE SAME BRAND OF FOODS.—*Concluded.*

| Food.                           | Total Solids. | Alcohol ppt. (dextrin). | Cuprous oxide ppt. (sugar). | Soluble proteids. |
|---------------------------------|---------------|-------------------------|-----------------------------|-------------------|
| <i>Cooked Foods.—Con.</i>       |               |                         |                             |                   |
| 4. Quaker Wheat Berries .....   | 27.5          | 22.96                   | 3.30                        | 2.27              |
| 1. Toasted Corn Flakes .....    | 28.6          | 19.86                   | 5.16                        | .45               |
| 2. " " .....                    | 28.1          | 19.25                   | 5.81                        | .26               |
| 3. " " .....                    | 28.2          | 19.82                   | 6.64                        | .29               |
| 4. " " .....                    | 28.4          | 19.60                   | 5.38                        | .29               |
| <i>Malted and Cooked Foods.</i> |               |                         |                             |                   |
| 1. Canada Flakes .....          | 26.43         | 10.16                   | 12.53                       | *                 |
| 2. " " .....                    | 30.66         | *                       | *                           | *                 |
| 3. " " .....                    | 30.87         | *                       | *                           | *                 |
| 1. Malta Vita .....             | 29.01         | 13.72                   | 9.02                        | *                 |
| 2. " " .....                    | 30.81         | 10.19                   | 13.78                       | 1.20              |
| 3. " " .....                    | 25.09         | 9.35                    | 7.91                        | 1.51              |
| 4. " " .....                    | 22.37         | 7.72                    | 6.76                        | 1.36              |
| 5. " " .....                    | 19.97         | 8.86                    | 2.58                        | 1.44              |
| 1. Grape Nuts .....             | 41.84         | 12.67                   | 19.14                       | 1.64              |
| 2. " " .....                    | 44.51         | 13.00                   | 19.90                       | 1.84              |
| 3. " " .....                    | 44.83         | 13.36                   | 22.74                       | 1.76              |
| 4. " " .....                    | 43.78         | 12.80                   | 20.89                       | 1.76              |
| 5. " " .....                    | 46.14         | 12.97                   | 22.41                       | 1.68              |
| 1. Force .....                  | 14.08         | 5.30                    | .61                         | *                 |
| 2. " " .....                    | 18.08         | 8.73                    | 1.73                        | *                 |
| 3. " " .....                    | 17.40         | 8.31                    | 2.53                        | *                 |
| 4. " " .....                    | 15.34         | 11.06                   | 2.73                        | *                 |
| 5. " " .....                    | 16.59         | 11.67                   | 3.38                        | *                 |
| 6. " " .....                    | 20.34         | 9.01                    | 2.86                        | *                 |
| 7. " " .....                    | 16.70         | 10.22                   | 4.23                        | *                 |
| 1. Orange Meat .....            | 20.53         | 8.66                    | 7.43                        | *                 |
| 2. " " .....                    | 26.77         | *                       | *                           | *                 |

\* No determination made.

It is unnecessary to dwell on the results presented in the above table. As might be expected, there is very little variation in the amount and the make-up of the soluble matter in the various forms of farinas examined. There is, however, a noticeable difference in the amount of soluble matter extracted from the Tillson's oatmeal and the Quaker oats. If we are not mistaken, the former are kiln-dried by direct heat, whereas the latter are dried by means of steam. It would possibly be more difficult to control the temperature when the former method is used, and, as the greater the heat to which the oats are submitted, the greater the amount of the starch