

All samples, with one exception (No. 62272, District of Toronto), have been found of good quality, and clean. The single exception referred to is claimed to be the manufacture of Di Nola & Gentile of Cragnano, Napoli, Italy. The sample was somewhat mouldy, but could not be described as dangerous to the health of the consumer.

It may be explained that the various Italian pastes known as Macaroni, Vermicelli and Spaghetti are made by mixing and kneading a flour of high gluten content, with water, and moulding the resultant dough by pressure through holes in iron plates, or otherwise. Macaroni is the larger of the pipe-shaped products. Vermicelli, the worm-shaped variety, and Spaghetti is a cord-like form, intermediate in size.

German Noodles are much similar in composition to the above pastes, but may contain eggs when they are known as Egg-noodles.

Shredded Wheat is a food material of very similar character, so far as nutrition is concerned; but is usually furnished as a biscuit.

All these foods are highly nutritious, containing as they do, the whole of the proteid matter from wheats selected because of a high gluten content, as well as the whole of the carbohydrates. It is evident that the same variation in actual value may be expected as occurs in the wheats from which they are made. Recorded analyses show the protein to vary from about 11 to 13 per cent, while the carbohydrates average about 75 per cent.

I am not aware that any country has established standards for these foods. Germany has recommended for Egg-noodles, that they should show at least 0.045 p.c. of lecithin-phosphoric acid, and 2 p.c. of Ether Extract. The recommendation has not received legal sanction as yet; and its object is rather the ascertainment of the presence of eggs, than a determination of the value of the food. So long as the (Egg-less) article is sound and does not vary in nutritive value beyond the limits of normal wheats, there is no reason to regard any of these articles as other than true to name. Where eggs are claimed to be present, confirmatory evidence may be required; and it may be necessary to make some further inspection along this line.

In the meantime, I beg to recommend publication of this report as Bulletin No. 299. It may be noted that I have thought it unnecessary to furnish all the details of sale, etc., as is usual; but may state in a general way, that the following manufacturers are represented in the collection; information being furnished by the vendor.

Jos. Travers, Limited.	London, England.
Pfaffman Egg Noodle Co.	Cleveland, Ohio.
Codon.	Marseilles, France.
Bertrand & Cie.	Lyons, France.
Chas. H. Ductory.	Syracuse, N.Y.
Talbot Frères.	Bordeaux, France.
La Cie C. H. Catelli, Ltd.	Montreal.
Cleveland Macaroni Co.	Cleveland, Ohio.
Freihofers Baking Co.	Philadelphia.
Auger Baking Co.	New York.
Vermicelli Factory.	Aix en Provence, France.
Blanc et Fils.	Valence.
A. Carapoli.	Cragnano.
Calo. Salvatore.	Sansoni Termini, Sicily.
Di Nola et Gentile.	Napoli, Italy.
Puccinni.	Lyons, France.
Flower City Macaroni Co.	Rochester, N.Y.
Ferrand & Renaud.	Lyons, France.
Domenico Aula.	Trapani, Italy.
Globe Macaroni Co.	Toronto.
Geo. Foster & Sons, Limited.	Brantford.
Rodier, Fils et Cie.	Bordeaux, France.