U. S. Standards (Leach, Foods Xc. 2nd Edn. p. 522) Refr. Index at 25° C 1.4690 to 1.4707 Iodine number 87 to 100

The mean composition of a number of samples analyzed at the Connecticut Agr. Expt. Station, and purchased as Peanut Butter, or Peanolia, is as below; (Wiley, Foods, etc., 2nd Edn. p. 421).

	Peanut	Butter	Peanolia
Water		2.10	1.98
Protein		28.66	29.94
Fat		46.41	46.68
Sugar and Dextrin		6.13	5.63
Starch		6.15	5.58
Insoluble cellulose		2.30	2.10
Common salt		3.23	4.95
Ash		0.80	1.08

The analysis of ground peanut cake is thus given by Bolton and Revis. (Fatty Foods, 1913, p. 204)

Moisture	10.68
Oil	
Carbohydrates	30.49
Proteids	45.12
Fibre	5.84
Ash	4.06
Sand	0.23

This represents the natural and unroasted nut, decorticated.

Peanut Butter is a highly nutritious and wholesome food material; and so far as this examination goes, it appears to be furnished, to the Canadian consumer, without any adulteration. This is the first occasion upon which the article has been subjected to inspection by this Department. I beg to recommend publication of this report as Bulletin No. 376.

I have the honour to be, Sir,
Your obedient servant,

A. McGILL, Chief Analyst.