

DOMINION MEDICAL MONTHLY

AND ONTARIO MEDICAL JOURNAL

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Address all communications to DOMINION MEDICAL MONTHLY, 71 Grosvenor St., Toronto, Canada.

VOL. XV.

TORONTO, JULY, 1900.

No. 1.

ALUM IN BAKING POWDERS.

From the laboratory of the Department of Inland Revenue has recently been issued a bulletin on the subject of baking powders, giving in detail the results of the analyses of one hundred and fifty-six samples of these collected from the leading cities of the Dominion. The cream of tartar powders number 44, the alum and acid phosphate 88, and the alum 24, which goes to show that something over seventy per cent. of the baking powders sold in Canada contain alum, associated in the main with acid phosphate. Of the total number of samples collected fifteen per cent. of them were made up of bi-carbonate of soda and burnt alum without any other acid constituent. According to the analyst making these examinations of well-known baking powders, in judging of a baking powder the following points should be taken into consideration, and these are placed in what is deemed their order of importance: 1. The wholesomeness of the materials used in the powder both with regard to their characteristics individually and to the nature of the residues which they leave in the bread. 2. Efficiency as gas producers, having regard not only to the total quantity of gas which is evolved, but also to the conditions of temperature, moisture and time as affecting gas production. 3. Keeping qualities. We are herein told "that in order to a complete reaction of the components of a powder, not only must they be completely got into solution by the water (or milk) used in making the dough, but they must be present in the baking powder itself in exactly equivalent proportions. This assumes that the manufacturer took care to prepare his powders upon scientific principles, using properly proportioned ingredients, and thoroughly mixing these together, and also that no separation of these ingredients has since taken place." The wholesomeness of the cream of tartar baking powders may be taken as well established, as the use of this chemical with bicarbonate of soda was long in use before the commercial baking powders