## PREPARED MUSTARD.

,											
Y	Results of Analysis.									TO BE	
Inspector's Report. (Is not an expression of opinion.)	Total Solids.	Total Ash.	Salt Na Cl.	Acetic Acid.	Fat.	Starch by Acid Con- version.	Protein N x 6 · 25.	Nature of Dye.	Microscopical Examination.	No. of Sample,	Remarks and Opinion of the Chief Analyst.
F. X. W. E.	BELA	ND,	INS	PEC	TOR						
-				1	1						
	17 51		1					meric.		56741	
	16 15	2.79	1.80	2.16	3:49	3 31	3 50	11		56742	
	17:71	2.95	1.85	2.41	4.00	3.85	3.23			56743	
	12:05	3-09	2.20	2.24	1.88	1.89	2.61	- 0		56744	
	12.53	2 75	1.80	2.19	2.12	1.89	2 61			56745	
		-	-	-		'	-	-			
N. CADIEUX	, T. (	GEN	DRE	AU,	A. P	ELLET	PIER,	TEMPO	DRARY INSPEC	TORS	3.
		1	1			Starch					
	14:34	2.32		2 35					Mustard, starch, turmeric and	5331	
	22:04	3.42		1:94		1.22		******	spices.	5342	
										5346	
	14.00					1			Mustard and	5350	100 100
						4:17			spices. Mustard, tur-	5352	
	20 00	202		, 20		1	1		meric, starch	0002	
	20.00	2.80		2.65		3.40			n n	4307	
	16:04	2.90		2 75		2.23				4311	
	17:94	2.88		2.65		2.77			11	4315	
	12:30	3.74		2.64					Mustard and	4319	
	20.68	3.18		2.24		3.18			spices. Mustard, tur- meric, starch	4321	
	13.3	2.10		3.00					and spices, Mustard and	396	
	16:74	3.50		3.24			+40+		spices.	5719	
	13.90	2.26		3.96		4.72			Mustard, maize, starch, tur-	5720	
	17:12	2 4 - 72	2	2.04			,,,,		meric, spices and annato dye Mustard, tur- meric and	72260	
	18:96	3 14		2.40		2.11			spices. Mustard, starch, turmeric and	72264	
	15.16	3-12		3.36					spices. Mustard, tur- meric and spices.	72270	