

190 SAMPLES OF FRUIT PRESERVES—*Concluded.*

Chief Analyst's Remarks.	RESULTS OF ANALYSIS.										Remarks by Mr. McGill.
	Insoluble solids.	Dissolved solids.	SACCHARIMETER—NORMAL WEIGHT TO 100CC.			Residual cane sugar—(Clerget.)	Soluble matter, other than cane sugar.	Dextrine.	Preservatives.	Dyes.	
			Direct.	Invert.	Difference.						
	p. c.	p. c.	p. c.	p. c.	p. c.	p. c.	p. c.				
Unadulterated.....		62.34	+12.9	-17.8	30.7	22.9	39.44	None.	Benzoic acid.	None...	Genuine but contains a preservative.
Doubtful.....		62.52	+74.2	+46.5	27.7	20.6	41.92	Pre-sent.	Salicylic acid.	"...	Contains glucose and a preservative. Very little fruit.
Unadulterated.....		64.50	+19.9	-18.9	38.8	29.2	35.30	None.	None.....	"...	Genuine.
".....			+21.0	-15.9	36.9	27.4		"	"	Trace...	"
Doubtful.....		64.08	+30.8	+16.5	14.3	10.8	53.28	Pre-sent.	Benzoic acid.	Present.	Contains glucose, a preservative and is dyed.
Adulterated.....		60.80	+63.7	+53.9	9.8	7.3	53.56	Much.	Salicylic acid.	"...	"
Unadulterated.....		55.56	+6.1	-17.7	23.8	17.4	38.16	None.	Trace (benzoic acid).	None...	Genuine but contains a trace of a preservative.
".....		55.74	+19.2	-17.4	36.6	27.3	28.44	"	"	"	Very little fruit, otherwise is genuine.