

**BAKING POWDERS. A TREATISE OF THE
CHARACTER, METHODS FOR THE
DETERMINATION OF THE
VALUES, ETC., WITH SPECIAL REFERENCE
TO RECENT IMPROVEMENTS IN
PHOSPHATE POWDERS**

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Baking powders. A treatise of the character, methods for the determination of the values, etc., with special reference to recent improvements in phosphate powders by Charles A. Catlin

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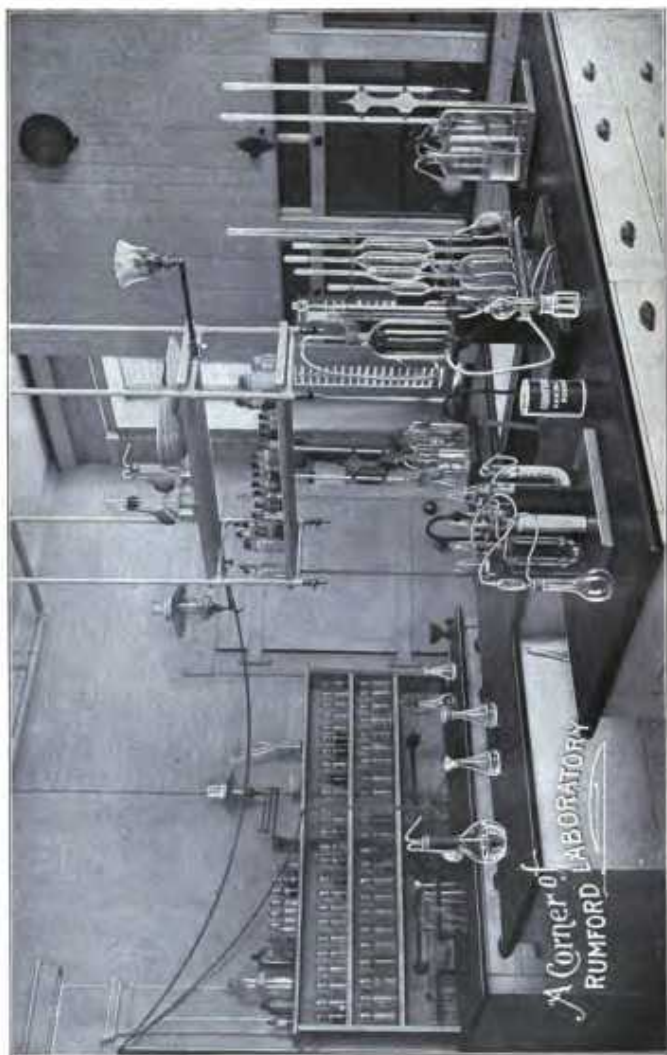
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CHARLES A. CATLIN

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BAKING POWDERS.

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A TREATISE ON THEIR CHARACTER, METHODS FOR
THE DETERMINATION OF THEIR VALUES, ETC.
WITH SPECIAL REFERENCE TO
RECENT IMPROVEMENTS IN PHOSPHATE POWDERS.

BY
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The following table shows the results of the experiment. The first column is the number of trials, the second column is the number of correct responses, and the third column is the percentage of correct responses. The data shows that the percentage of correct responses increases as the number of trials increases, indicating that the subjects are learning the task.

Number of Trials	Number of Correct Responses	Percentage of Correct Responses
10	5	50%
20	12	60%
30	18	60%
40	25	62.5%
50	30	60%
60	35	58.3%
70	40	57.1%
80	45	56.25%
90	50	55.56%
100	55	55%

The results of the experiment show that the subjects are learning the task, as the percentage of correct responses increases from 50% to 55% over the course of 100 trials. This suggests that the subjects are becoming more familiar with the task and are able to perform it more accurately over time.



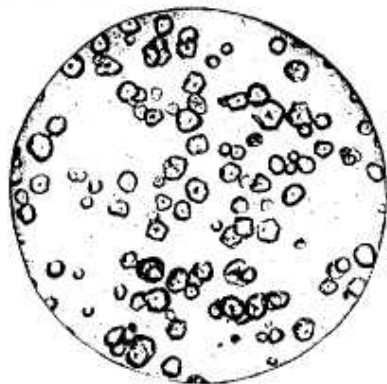
PHOTO-MICROGRAPHS OF THE CONSTITUENTS OF RUNFORD BAKING POWDER.



Crystals of Monocalcium Phosphate, which, in admixture with starch, forms the active acid agent in Runford Baking Powder.



Crystals of Bicarbonate of Sodium, the source of the leavening carbon dioxide gas in Runford Baking Powder.



Pure Corn Starch.