

DETECTION OF THE COMMON FOOD ADULTERANTS

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Detection of the Common Food Adulterants by Edwin M. Bruce

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EDWIN M. BRUCE

**DETECTION OF THE
COMMON FOOD
ADULTERANTS**

Detection of the Common Food Adulterants

BY
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SECOND EDITION, REVISED
AND ENLARGED



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1917

PREFACE TO THE THIRD EDITION

It is very gratifying to all who have been engaged in the crusade against the adulteration of foods, which was so prevalent a few years ago, to mark the great success which has been attained. No small part of the success has been due to the chemical examination of the foods. Health officers, chemistry teachers and pupils, those in domestic science and the homes themselves, throughout the country are becoming more or less proficient in the simple qualitative tests which reveal the true quality of the various food products. With this host of inspectors it is hoped that the poisoning of foods will be only a matter of memory.

This book has been revised so that it contains the latest and best tests for the common food adulterants. The author wishes to take this opportunity to express his thanks to the various Clubs which have indorsed the book, hoping this revised form will still meet their approval.

TERRE HAUTE, IND.

March 31, 1917.

PREFACE TO FIRST EDITION

BECAUSE of the recent agitation of the pure food question throughout the country, health officers, food-inspectors, and chemistry teachers and students are constantly called upon to test the purity of various foods. And this usually involves nothing more than making simple qualitative tests for adulterants. In view of the fact that there is now no text or manual devoted exclusively to the qualitative examination of foods, this little book is offered to those who are interested in this work.

Its aim is to bring together in one small book the best and simplest qualitative tests for all the common food adulterants. It contains a brief statement of the adulterants likely to be found and the reason for their use. It is hoped that it will be specially valuable to chemistry teachers in furnishing excellent supplementary work in qualitative analysis. But it is hoped that it will find its greatest usefulness in contributing something toward the great pure food reform.

It is impossible to make due mention of all the sources from which these various tests have been collected, but where possible, the author's name has been associated with the test.

TERRE HAUTE, IND.

March 25, 1907.

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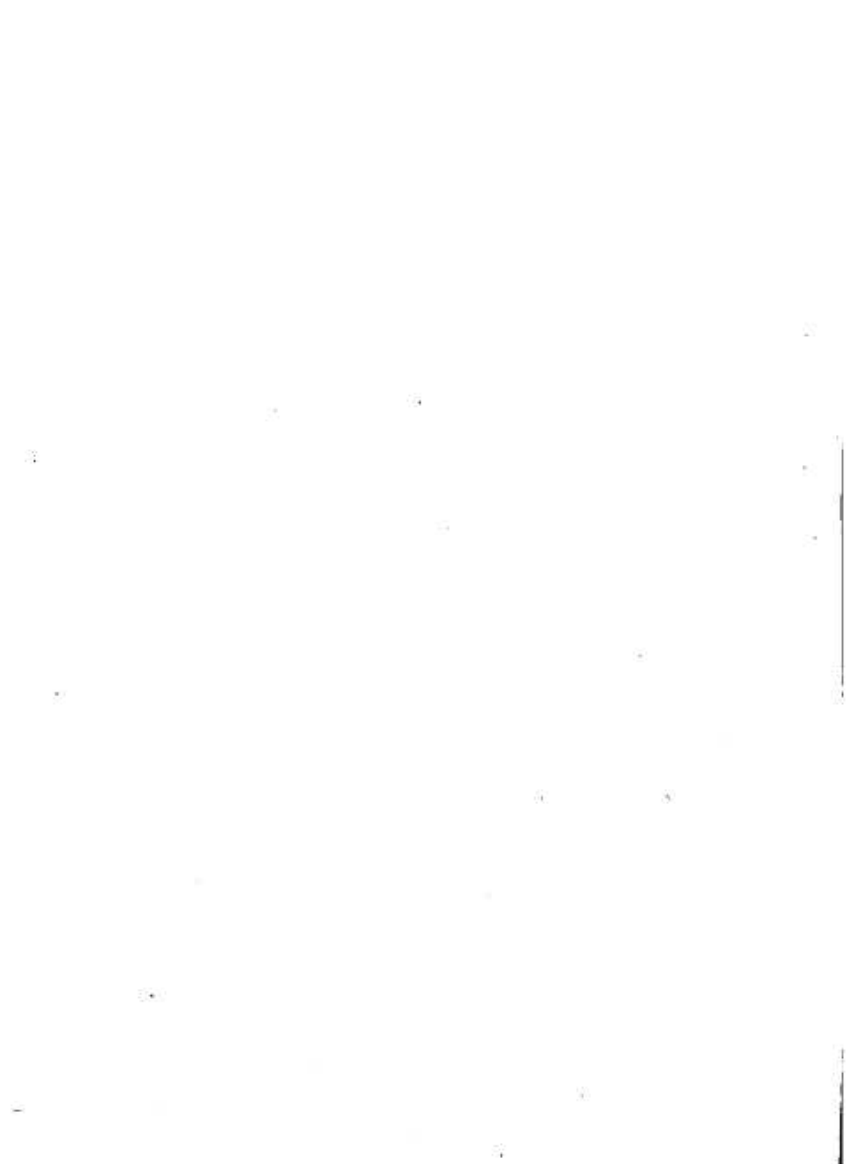


FIG. 1. Relationship between the number of species and the number of individuals for (a) *P. communis*, (b) *P. vulgaris*, (c) *P. sativus* and (d) *P. m. m.*