# THE CONSERVATION OF FOOD ENERGY

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The Conservation of Food Energy by Henry Prentiss Armsby

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### **HENRY PRENTISS ARMSBY**

# THE CONSERVATION OF FOOD ENERGY



### The Conservation of Food Energy

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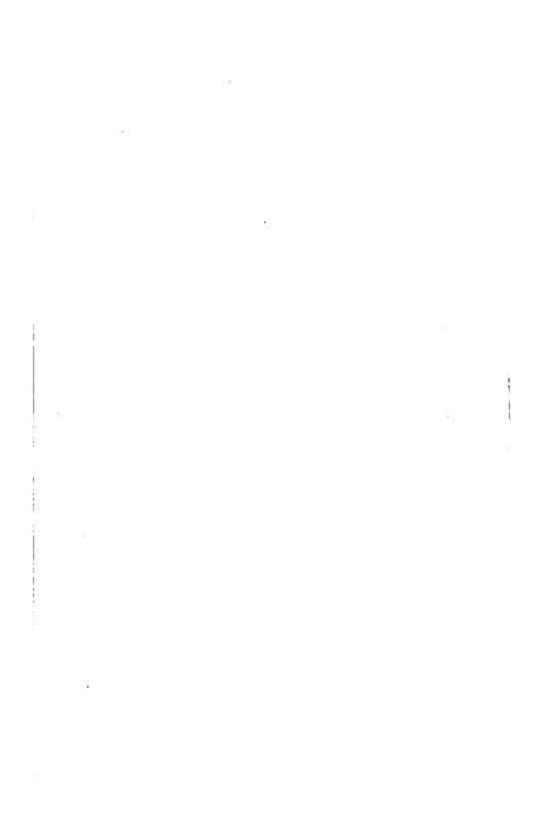
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For many years investigators in this and other countries have been engaged in studying the values of foods and feeding stuffs as sources of energy. The following pages are submitted in the belief that the accumulated results of the researches in this and other laboratories are capable of useful application and should if possible be made of service in the present food situation.

THE PENNSYLVANIA STATE COLLEGE, INSTITUTE OF ANIMAL NUTRITION. July, 1918



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