

# **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

By

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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*





## CONTENTS

	PAGE
INTRODUCTORY.....	7
Crude Products Inedible.....	7
Two Methods of Utilization.....	8
Their Relative Efficiency.....	8
CHAPTER I	
THE MEASURE OF FOOD VALUES.....	11
What Food Supplies.....	11
Food Energy.....	12
Availability.....	13
Other Factors.....	13
CHAPTER II	
ENERGY IN HUMAN FOODS.....	16
How Determined.....	16
Energy Values.....	17
CHAPTER III	
THE EFFICIENCY OF THE ANIMAL.....	18
Recovery of Energy.....	18
Net Energy Values.....	19
Value of Forage.....	20
CHAPTER IV	
FOOD VALUE OF INCREASE BY ANIMAL.....	22
Not All Edible.....	22
Cattle.....	22
Sheep.....	23
Pigs.....	23
Dairy Cows.....	24

	PAGE
<b>CHAPTER V</b>	
<b>THE OVERHEAD FEED COST</b> .....	25
Maintenance.....	25
Maintenance by Forage Crops.....	26
Forage Crops for Production.....	28
<b>CHAPTER VI</b>	
<b>WHEAT</b> .....	29
Feeding Directly.....	29
Milling.....	30
Whole Wheat Flour.....	32
<b>CHAPTER VII</b>	
<b>CORN</b> .....	34
Feeding Directly.....	34
Milling.....	35
Starch and Glucose.....	37
Distilling.....	38
Food Value of Alcohol.....	39
<b>CHAPTER VIII</b>	
<b>BARLEY</b> .....	42
Feeding Directly.....	42
Milling.....	42
Brewing.....	43
<b>CHAPTER IX</b>	
<b>RYE</b> .....	46
Feeding Directly.....	46
Milling.....	46
Distilling.....	47
<b>CHAPTER X</b>	
<b>OATS. RICE. BUCKWHEAT</b> .....	48
Feeding or Milling.....	48

CONTENTS 5

CHAPTER XI PAGE

COTTONSEED .....	49
Feeding Directly .....	49
Oil Extraction .....	49
Cottonseed Flour .....	50

CHAPTER XII

PEANUTS .....	51
Feeding Directly .....	51
Oil Extraction .....	52

CHAPTER XIII

MILK .....	53
Butter Making .....	53
Cheese Making .....	54

CHAPTER XIV

SUMMARY .....	56
Loss in Feeding .....	57
Comparison of Animals .....	57
Inedible Products Saved .....	58
Milling vs. Feeding .....	58
Vegetable Oils .....	59
Brewing and Distilling .....	59

---

INDEX .....	61
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