

Pure Food

Inspection and Regulation

Term Paper Submitted to Dr. Henderson
in the Course of Sociology 53
"The Family"

June 13, 1913

Emma Abbott Clark

Pure Food

Inspection and Regulation

From Paper Submitted to Prof. Anderson
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"The Family"

June 13, 1910

Brown Abbott Clark

Pure Food

Inspection and Regulation.

The discussion of this subject seems to fall naturally under two heads - that of food inspection and regulation in interstate and intrastate commerce, and that in international commerce. There is, however, but one law regulating the salable standards of food products in the United States, whether produced or manufactured in this country or abroad.

It has therefore seemed the most satisfactory handling of the matter to show the development chronologically of inspection and regulation (assuming the standpoint, of course, of an American); to briefly describe the Food and Drugs Act of 1904, its enforcement and working, and the procedure of inspection.

After this survey of the legal or theoretical aspect of the matter, the practical side will be taken up, and examples of adulterations in butter, preserved fruits, flour, and spices, the use of unfit and unwholesome materials in meat products, of disinfectants and preservatives in milk etc. will be

Turn Food

Inspection and Regulation

The discussion of this subject seems to fall naturally under two heads. That of food inspection and regulation in general, and that of inspection and regulation of the food products of the United States, whether produced or manufactured in this country or abroad.

It has therefore seemed the most satisfactory handling of the matter to take the development chronologically of inspection and regulation, assuming the standpoint, of course, of an American; to briefly describe the food and drug act of 1904, its enforcement and working, and the procedure of inspection.

After this survey of the legal or theoretical aspect of the matter, the practical side will be taken up, and examples of adulterations in butter, preserved fruits, flour, and sugar, the use of infect and unsatisfactory material in most products of manufacturers and preservation in milk will be

considered — as such conditions have existed, or now exist, and what remedies can be applied.

The purpose of this discussion is to ascertain to what extent legislation has sought to protect the health of the community, how far this legislation has been carried out, and what remains still to be accomplished.

... as well as ...
... and ...
... applied ...
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... to ...
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... out, and ...
... to be ...

Sources of Material

Books

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Julius Hortvett.

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Food Supply Problem: P. J. Thompson

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John J. 2 73: 179 May 23 '12

Beginning of Food Inspection. Up to 1883 the U. S. had been the dumping ground for all un-merchandise, adulterated and impure tea sold. By the Acts of 1883 and 1897 the Sec. of the Treas. was however authorized to inspect all teas imported, and prevent the importation of all those which he considered impure and unwholesome. Up to 1899 the only article which was manufactured in foreign countries and consumed in the United States which was subject to inspection was tea. Because of a lack of funds, the ^{and refusal of admission to those products injurious to health} inspection which was authorized in 1899, could not be carried out. It was for this reason that, not until the act which went into effect July 1903, authorizing the inspection of all foreign goods before being allowed entry, ~~that~~ we find the true beginning of food control in the U. S.

Right of Inspection Judicially Affirmed. Objection to this Act was raised by the importers on the grounds that it was unreasonable and unconstitutional, and that Congress did not have the power to authorize any other body or person (such as the Sec. of Treas.) to make such regulations. The right of Congress to thus delegate its powers of inspection was nevertheless affirmed in the decision of the U. S. Supreme Court 1904

Details of Enforcement of the Act

p. 152, 3 Yearbook
Dept. of Agric. 1904

Scope of the Law. In order to inspect foods, the right to fix standards is necessary. Accordingly Congress granted to the Sec. of Agriculture the right to fix standards of purity, which were first proclaimed in 1903. The Act applies to foods, drugs, beverages (mineral and other waters offered for importation), condiments and ingredients.

Execution of the Law. In the beginning of the execution of the law, exporters from foreign countries and importers in this country were informed as to the character of inspection to be exercised. Through the State Dept., the Consuls were called upon to examine the invoices of articles sent to the U. S. A declaration was attached to a duplicate of the regular invoice, in which the exporter declared the exact character of the articles he proposed to send.

Nature of Inspection. The Sec. of Agriculture was given power to request of the Sec. of the Treas. samples from original packages of any goods which he might consider dangerous to health, or improperly branded.

Character of Inspection. This is to decide:

1. Whether the article contains substances deleterious to health, or not natural constituents

Statement of the fact

that the law, in order to protect food, the right to fix standards is necessary. Consequently

the law is granted to the State of Agriculture the right to fix standards of quality, which were

first promulgated in 1913. The last application

for change, however, numerous and other

rights applied for (importation), conditions

and regulations.

At the beginning of the

history of the law, exporters from foreign

countries and importers in this country were

regarded as to the character of products to

be examined. Through the Act of 1913, the

law was called upon to examine the

character of articles sent to the U. S. A.

which was attached to as a subject of

the regular review, in which the export

character of the articles

is proposed to send.

Under the law, the State of Agriculture

was given power to regulate the use of

the same samples from original packages

of any goods which be imported.

According to health, or unhealthful condition

Character of products, this is to be decided.

Whether the article contains substances

injurious to health, or not injurious to health.

of the article.

2. Whether it is misbranded or mislabeled so as to deceive the purchaser as to the character of its contents, the country in which it is manufactured, or from which it is exported.
3. Whether it is of such a character as to be forbidden entry to, or to be restricted in sale in the country where made, or from which exported. (This last clause is to assist foreign countries in their attempt to improve the quality of food products they manufacture. If we accept from an exporter goods which he is forbidden to sell in his own country, we would be encouraging wrong.) In the same way Congress has given the Sec. of Agriculture power to inspect all goods exported from the U. S., and to refuse a clean bill of health to those goods of a character contrary to the regulations of the country to which they are consigned.

Procedure in Inspecting Imports. During the first year of the enforcement of the Act, all information regarding importations was obtained through the Consular Invoices, and samples were requested of the customs officers for examination. The time consumed in the shipment of samples to Washington was

p. 155, Yearbook
Dept. of Agric 1904

p. 323, Yearbook
Dept. of Agric 1907

of the article
whether it is understood or understood as
to become the purchaser and the owner
of its contents, the country in which it is
manufactured, or from which it is exported
whether it is of such a character as to be
prohibited entry to, or to be restricted in sale
in the country where made, or from which
exported (this last clause is to assist foreign
countries in their attempt to improve the
quality of food products they manufacture
of or except from our export goods
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refuse a clean bill of health to those
goods of a character contrary to the
regulation of the country to which they
are consigned.

Procedure in Inspecting Exports. During
the first year of the enforcement of the Act,
all information regarding importations
was obtained through the Customs Bureau,
and samples were reported of the contents
specimens for examination. The true ownership
in the shipment of samples to Washington was

Prescribed
the first year
all information
was obtained

found to make this procedure impracticable, and in 1904 a laboratory was established at the port of New York. This was found to expedite matters greatly, and in the following year branch laboratories were organized at Boston, Philadelphia, Chicago, New Orleans, and San Francisco. These six laboratories were in operation at the passage of the Food & Drugs Act.

Since then additional laboratories have been equipped at Buffalo, Cincinnati, Detroit, St. Paul, Kansas City, Savannah, Galveston, Seattle, Portland (Or.), Denver, St. Louis, Pittsburgh, and Omaha. At the various custom houses the invoice submitted by the importer is filed with the examiner by whom the goods are to be appraised. The Sec. of Agric. has made a general request upon the Sec. of Treas. that the representatives of the Dept. of Agric. be allowed to inspect shipments of imported foods and drugs, and that samples be furnished them if they have any cause for suspicion. The Sec. of Treas. has complied with this by instructing collectors of customs to allow such privileges and supply samples to the chiefs of branch laboratories at their respective ports.

No invoice containing a food or drug product

...to make this procedure unnecessary,
in 1904 a laboratory was established
the part of New York. This was found to
be a matter of great importance, and in the following
years several laboratories were organized at
Baltimore, Philadelphia, Chicago, New Orleans,
and San Francisco. These are laboratories
now in operation at the present of the
Food and Drug Act.

Since then additional laboratories have been
established at Buffalo, Cincinnati, Detroit, St. Louis,
Kansas City, Lawrence, Galveston, Seattle,
Portland (Or), Denver, St. Louis, St. Paul,
and Omaha. At the various custom houses
the microscope submitted to the inspector
is filed with the examiner by whom the
goods are to be appraised. The use of light
has made a general request upon the
part of those that the representative of the
Dept. of Agric. be allowed to inspect shipments
of imported foods and drugs, and that samples
be furnished them if they have any cause
for suspicion. The use of these has
been combined with the by instituting collection
of material to allow such findings and
supply samples to the chiefs of branch
laboratories at their respective ports.
The microscope, containing a food or drug found

is permitted to be returned by the examiner until inspected by a representative of the Dept. of Agric. If the invoice contains any article which he wishes to inspect, he attaches to it a small tag giving the amount and specimen desired. If he does not consider it necessary to inspect any of the articles on the invoice, the inspecting officer stamps it with a statement that no sample is desired.

Frequently the inspector cannot determine from examination of the invoice whether a sample should be sent to the laboratory. The brand of goods contained in the assignment may be one with which he is not acquainted, or its description on the invoice may be inadequate. In such cases he attaches what is known as a "detention tag". When a shipment with an invoice so designated reaches the examiner, he notifies the chief of the Food and Drugs Inspection Laboratory of the Dept. of Agric., and gives him an opportunity to inspect the shipment on the floor, and decide whether a sample is desired or not. The detention tag is especially useful in the case of foods on whose labels a declaration

is permitted to be returned by the examinee
with respect to a representative of the
Dept. of Agric. If the examinee contains any
article which he wishes to inspect, he
attaches to it a small tag giving the
number and specimen desired. If he does
not consider it necessary to inspect any
of the articles or the mirrors, the
inspecting officer stamps it with a statement
that no sample is desired.
Frequently the inspector cannot obtain
an examination of the mirror whether
a sample shall be sent to the
laboratory. The kind of goods obtained
in the arrangement may be one with
which he is not acquainted, or its
description on the mirror may be
inadequate. In such cases he attaches
what is known as a "detection tag". When
a shipment with an mirror is being
sent across the examiner, he notifies
the chief of the food and drug
inspection laboratory of the Dept. of Agric.,
and gives him an opportunity to
inspect the shipment or the food, and
decide whether a sample is desired or not.
The detection tag is especially useful in
the case of foods or mirrors which are

of some ingredient is required. Frequently the inspector need only see the label to know whether there is such a declaration. Sometimes an analysis is necessary to determine whether such a declaration has been omitted, or whether the nature of the goods has been changed since its first inspection. After seeing the shipment, the inspector decides whether he should take a sample for the laboratory. He tears off the yellow detention tag, and either stamps the invoice that no sample is desired, or puts on a tag stating that no sample is needed. Thus he eventually marks each invoice. On the arrival of the goods represented by an invoice marked with a sample tag, the examiner forwards a sample to the laboratory. When the shipment is appraised on the docks, the examiner sends an order for the sample to the proper officer.

Because of the great number of importations this appraising is done by the customs authorities as quickly as possible. The inspection of food and drugs is so arranged as to interfere as little as possible with the appraising of merchandise for levying duty. As soon as the samples are sent to branch laboratories

...is important in regard to the
...need only see the label to know
...there is such a label.
...is necessary to
...in which a label is
...the nature of the
...has been changed since its first
...the shipment. After seeing the shipment,
...the shipment should be made to
...the laboratory at the time of the
...shipment tag and other things the
...that no sample is desired, or for
...that no sample is desired.
...be essentially marks each unit
...the animal of the goods represented by
...marked with a sample tag,
...the animal for which a sample is to
...the shipment is apparent
...the books, the animal is on
...for the sample to the proper office
...because of the great number of
...this appearing is due to
...the creature is quickly on
...the inspection of food and drugs
...to interfere as little
...with the inspection of merchandise
...as soon as
...to be made

and examined, if they are found to conform to the law, the importer is notified that no further action will be taken. He receives the same notice in case the chief cannot determine the final solution of the case, and requires more time. If it is found out later on that the shipment should not have been released, the importer is informed why the product is regarded as adulterated or misbranded.

If the consignment is considered in violation of the law, the importer is notified and given an opportunity to present evidence in a hearing before the Sec. of Agric., to prove the fitness of the article for importation. A sample is sent to the Bureau of Chemistry at Washington for a check analysis. The evidence is considered, and if the articles are proven not contrary to law, detention is suspended, and the articles released. If however, the final examination shows the goods unfit, the Sec. of Treas. orders them reshipped beyond the jurisdiction of the U. S. If this is not complied with by 90 days from the time the notice is received, the Sec. of Treas. can order them destroyed.

There are no prosecutions made in the

and examined, if they are found to conform to the law, the importer is satisfied that no further action will be taken. The reason the same action is not the chief concern determines the final solution of the case, and requires that it is found not later on that the shipment should not have been received, the importer is informed why the product is regarded as substandard or unsatisfactory.

If the over-shipment is considered in violation of the law, the importer is notified and given an opportunity to present evidence in a hearing before the Sec. of Agric. to prove the fitness of the article for exportation. A sample is sent to the Bureau of Chemistry at Washington for a check and analysis. The evidence is considered, and if the article is found not contrary to law, the article is unsatisfactory, and the article is released. If however, the final examination shows the goods unfit, the Sec. of Agric. orders them re-shipped beyond the jurisdiction of the U.S. If this is not complied with by the shipper from the time the notice is received, the Sec. of Agric. can order them destroyed. There are no provisions made in the

inspection of imported food products. Either importation of illegal goods is prevented, or they are forced to be reshipped. This inspection was begun in 1903 by authority granted to the Bureau of Chemistry by Congress, and was in full operation at the time of the passing of the Food and Drug Act.

p. 322
Invoices and Certificates. All consignments of merchandise over \$100 must be invoiced before a consular officer, and, since the passing of the food laws, copies sent to the Bur. of Chem. The invoice contains a list of articles in the consignment, and the amount and value of each. On the attached declaration the shipper states where the goods were grown and manufactured, by whom and when manufactured, from whence exported, and whether they contain coloring matter and chemical preservatives, and if so what they are, and whether the article is of a character to be prohibited entry or restricted in sale in the country whence it comes.

Invoices of meat must carry a certificate of official inspection to assure the Sec. of Agric. that they are not dangerous to health. The certificate must also give the official position of the inspector, and

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...and Certificates. All consignments
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...of articles in the consignment, and
...and value of each. On the
...the shipper states where
...were grown and manufactured,
...and when manufactured, from
...and whether they contain
...and whether they contain
...and whether they are
...to be prohibited
...in the country
...it comes

...must carry a
...to come
...that they are not dangerous
...the certificate must also give
...of the certificate

character of his ... and be ...
by the ... of ... of the ...
... or city, ... which the ... was
... red. It must ... that the
... also ... which ... it came ...
... to ... of ... primary ... more ...
and ... northern ... tion; they
were ... of ... and that the
means used in ... they were
chemicals or other ... substances
in ... to health. ... of ... ducts of ...
... or den ... or sale in
country in which the ... or ...
which ... are ...

Domestic products. The ...
... charge of domestic ...
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The ... of these ...
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food, which damage food; or the use of improper materials.

d. To inspect foods and drugs entering ports where branch laboratories are not established.

e. To carry on special investigations of sanitation and the processes of manufacture.

p. 321 Yr. Bk. '07

Organization in Enforcing of Act. The Food and Drugs Act of June 30, 1906, otherwise known as the "Pure Food Law" forbids a.) Importation into the U. S.

b.) Exportation from " " "

c.) Introduction into interstate commerce

d.) Manufacture and sale in the

district of Columbia and Territories, of misbranded and adulterated food and drugs. The law is administered by the Sec. of Agric. Uniform regulations are required to be made by the Sec. of Treas., Sec. of Agric., and the Sec. of Commerce and Labor for carrying out its provisions. These regulations are printed for distribution with the Act by the Dept. of Agric. Food Inspection decisions, giving the opinion of the Dept. on various features of the law are published from time to time. The organization which enforces the law includes 1) Inspectors who procure samples for analysis, and information regarding the manufacture and sale of food and drugs.

but, which damage food; or the use of
improper materials.

to suspect foods and drugs entering
parts where formal laboratories are not
established.

to samples of special investigation of sanitation
and the processes of manufacture.
Department in Enforcement of Act. The food and
drugs act of June 30, 1906, otherwise known as the
"Pure Food and Drug Act" substituted into the U.S.
+ Department of Agriculture.

c) Distribution into interstate commerce.
b) Manufacture and sale in the
District of Columbia and Territories, of unbranded
and adulterated food and drugs. The law is
administered by the Sec. of Agric., Department
of Agriculture are required to be made by the
Sec. of Agric., Sec. of Agric., and the Sec. of
Commerce and Labor for carrying out its
provisions. These regulations are formulated by
distribution with the Act of the Dept. of
Agric. Food inspection is required, giving the
signature of the Dept. or various features
of the law are furnished from time to time.
The organization which enforces the law
under the Department of Agriculture consists
for analysis, and information regarding
the various articles and sale of food and drugs.

2) Chemists and clerks in the laboratory of the Bur. of Chem. - Wash. D.C. and in branch laboratories.

3.) The Board of Food and Drug Inspection, who consider all questions arising under the Act, upon which the decision of the Sec. of Agric. is necessary, and conduct all hearings based upon alleged violations of the act.

Information secured by inspectors and laboratories is reported and goes through the procedure already explained in regard to the imports. In the case of domestic goods, the manufacturer is prosecuted. Penalties cannot be visited on a dealer protected by a guaranty, and the retailer who is acting in good faith is protected whenever possible, and the responsibility placed on the shipper or manufacturer who is aware or should be of the nature of the product.

Public Opinion. To quote an authority on the matter of American-produced food:

p. 85 Report of
Comm. of States Natl
Food & Drug Depts 1916

"The exposures and revelations in the public press of the U. S. during this year have gone thundering around the world in tones defamatory of us as a people, of us as purveyors of deleterious foods,

1) The Board of Food and Drug Inspection,
U.S. Dept. of Health - Wash. D.C. and
Federal Laboratories

2) The Board of Food and Drug Inspection,
all questions arising under the act
for which the decision of the Sec. of Agri.
is necessary; and conduct all hearings and
appeals alleged violation of the act.
The functions assigned by inspection and
laboratories is reported and are through
the procedure already explained in
accord to the report. In the case
of certain goods, the manufacturer is
required to submit a certificate of
analysis protected by a guaranty and
the retailer who is acting in good faith
is protected otherwise possible, and the
responsibility placed on the shipper or
manufacturer who is aware or should be
of the nature of the product

Under the act an authority on the
matter of American-produced food;
"The experience and revelations in the
public press of the U.S. during the year
have gone thundering around the world
in their testimony of us as a people, of
our progress of civilization food,

Under the
act of
1906

of filthy foods, - of more filthy methods, of baseness in the packing houses of our land. We are, as a people, regarded abroad with derision, and our food products with abhorrence." He entitles these remarks "a few thoughts for the good of the order." They may seem very radical at first, but coming, at the time they did, just after the discoveries in the packing industry, we are forced to acknowledge that they are true to the letter, and that such conditions have existed.

Food Experts' Difficulties. It is a remarkable fact, and one that greatly impedes the food expert in performing his duty, that certain natural products contain minute traces of the very materials which are added to them as adulterants. For example - boric acid is a normal constituent of certain wines; salicylic acid and benzoic acid of a number of fruits; fluorine of potable water, and so on. But it is the adulteration and misbranding of distilled liquors that has been the chief subject for investigation and discussion. English officials have found dealers in so-called

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of fatty foods, - of more fatty materials,
of proteins in the feeding material,
and so on. The one, as a factor, regarded
as good with berries, and our food
product with abundance. The entire
then remains as far thought for the
rest of the order. They may seem
very abundant at first, but coming, at
the time they did, just after the
business in the feeding industry, we
are forced to acknowledge that they
are true to the latter, and that such
conditions have existed.
The 'Bifurcation' is a remarkable
fact, and we that greatly improve the
food aspect in performing its duty,
that certain natural products exist
in the traces of the very material
which we added to them as a
factor. For example - some acid is a
natural constituent of certain wines;
salicylic acid and benzoyl acid of a
number of fruits; furfural of potatoes
and so on. But it is the
abundance and abundance of distilled
liquors that has been the chief subject
of investigation and discussion. Bifurcation
officials have found these in various

brandy and whiskey, consisting of neutral spirits mixed with flavoring, coloring, beading oil etc.

Extent of Inspection July 1, '03 - June 30, '04

	Wine	Meat	Ally's Oil	Miscellaneous	Total
Found Contrary to Law					
Admitted with caution on ground of being 1 st offense	50	9	11	38	108
" after labels were changed to harmonize with law	1	9	10	17	37
Required to be reshipped beyond jurisdiction of U.S.	37	2	14	3	56
Condemned but not disposed of	4	11	2	5	22
Total	92	31	37	63	123
Found to comply with law	776	150	476	255	1,657
Total number of samples examined from invoices detained	868	181	513	317	1,880
Samples taken from invoices not detained p. 164 y. Bk 1904	300	2	3	61	366

Statistics of Food Examinations & Prosecutions under Law in Illinois 1905

	Samples examined		Samples below standard		Prosecutions		Convictions		Cases still pending		Organization or officer charged with enforcing law.
	Milk	Other Food	Milk	Other Food	Milk	Other Foods	Milk	Other Foods	Milk	Other Food	
State Inspection	495	1,907	90	703	65	203	28	134	25	69	Food Commission
Chicago	25,727	960	1,592	80	1,296	12	1,176	12	102	0	Health Dept.
Peoria	465	—	38	—	7	—	7	—	0	—	Milk Inspector
Rockford	400	0	20	0	20	0	20	0	0	0	Health Dept.
Springfield	230	—	7	—	7	—	3	—	4	—	Bd. of Health

heavily and uniformly, consisting of vertical
 striations mixed with horizontal, looking

100' - June 25, 04

Loc.	Time	Wind	Temp	Bar	Humid	Clouds	Remarks
101	88	11	P	03			
102	71	11	P	1			
103	8	11	A	2			
104	8	11	P				
105	8	11	P				
106	180	11	P				
107	181	11	P				
108	182	11	P				
109	183	11	P				
110	184	11	P				

100' - June 25, 04

Loc.	Time	Wind	Temp	Bar	Humid	Clouds	Remarks
111	185	11	P				
112	186	11	P				
113	187	11	P				
114	188	11	P				
115	189	11	P				
116	190	11	P				
117	191	11	P				
118	192	11	P				
119	193	11	P				
120	194	11	P				

Classification of Foods and Beverages (As it should be)

p. 198 Report of
Comm. of State Natl
Food & Dairy Dept 1906

1. Perfectly pure natural foods, properly prepared, and made from or composed of best obtainable substances. Permitted to be entitled "Pure - Made from Finest Materials" or "First Class Materials".

2. Perfectly pure natural foods, properly prepared, and made from or composed of an inferior quality of substances. Permitted to be entitled "Pure - Made from Wholesome Materials".

3. Mixtures of perfectly pure natural foods of like character, properly prepared, the mixture being made to bring out specific flavors or aromas. To be designated as "Blends".

4. Every product, perfectly wholesome and nutritious, made in imitation of an article described in the foregoing 3 classes.

5. Preparations of various kinds, not made in imitation of standard food articles, and having distinctive names. To be made from perfectly pure, natural, nutritive materials, and contain no added inert ones.

6. Any product not belonging to one of the above classes shall be unsalable

of food and beverage (it should be)
1. Perfectly pure natural food, properly
prepared, and made from or composed of
readily obtainable substances. Permitted to be
entitled "Pure - Made from Natural
Materials".

2. Perfectly pure natural food, properly
prepared, and made from or composed of an
essential quality of substances. Permitted to
be entitled "Pure - Made from Natural
Materials".

3. Mixture of perfectly pure natural
foods of like character, properly prepared, to
be used as a substitute for food or beverage
in cases where it is designated as
"Substitute".

4. Every product, perfectly unadorned
and unadorned, made in imitation of an
article described in the foregoing 3 classes.

5. Preparation of various foods, not
made in imitation of standard food articles,
and having distinctive names to be used
from perfectly pure, natural, nutritious
materials, and contain no added meat or
oil. Such product not belonging to
one of the above classes shall be unacceptable.

Adulteration. History of Food Work in Foreign Countries.

Twenty-five years ago a single German journal, with about 400 pages a year, sufficed for a record of world food investigation. By 1906 it contained 1600 pages, and there were other journals in French and English as well as numerous government and state reports to swell the literature on this subject to immense proportions.

In England, they adulterated milk with boric acid. For butter substitutes they used oleo-oil, cotton-seed oil, coconut oil, palm oil, and other vegetable oils.

Flour bleaching was done by chemical processes, by using ozone and nitrogen peroxide. Tests in France showed that though the appearance was improved by bleaching, the flour, and the bread made from it, suffered in flavor.

Egg powders were found to be ~~made~~ either desiccated eggs with or without preservative or other admixture, or skim-milk powders colored in imitation of yolk color. German chemists have been able to devise means for determining whether eggs have been used in the preparation of noodles, or whether they have been dyed with vegetable or coal-tar dyes.

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... or skin - with feathers
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... whether eggs have been used
... of water, or whether they
... with vegetable or coal tar

Adulteration of sausage with preservatives, starchy matter, and artificial coloring is easily detected. The disclosures of 1905-6 in the Chicago meat-packing industry caused much criticism in foreign journals, and was followed by increased zeal in inspection of exports.

Fruit products, jams, jellies, and fruit syrups, are often grossly adulterated. Copper sulphate is used to green canned spinach, peas, string beans, and other canned vegetables and pickles.

Coming to the case with which glucose syrup can be detected in honey, this adulterant has now been replaced by cane-sugar, or invert-sugar syrup. An adulterant, sold under the name "Fructin" was found to contain beet-sugar, with $\frac{1}{4}\%$ of tartaric acid and coal tar coloring. "Fructin" honey, prepared from this product by boiling with water, according to the directions of the manufacturers, contained 69% invert-sugar, 14% cane-sugar. Another honey adulterant "Honamin", contained 30% cane-sugar, mixed with true honey and invert-sugar.

Arsenic was found in beer in England. Since it is claimed that minute quantities of arsenic may be found in beer made entirely from pure malt and hops, it was necessary to fix the limit for arsenic content of the natural product.

Milk. City Inspection. In Wisconsin the authorities have worked out a test which they call the Wisconsin Curd Test for Milk. It is the simplest, quickest, most practicable, and effective method known to ascertain imperfections in milk. It can be used not only by city milk inspectors, and butter and cheese makers, but by all housewives. A one pint sample of milk is placed in a sterilized glass or metal can with ^{tight fitting} cover. It is then immersed in a tub of warm water and the temperature raised to 98° Fahrenheit, and about 10 drops of standard commercial rennet added. As the curds form, the whey is drawn off. After six to nine hours, the curd is solid and can be cut. If the cut surface is smooth, firm, of close texture, and without undesirable taints, it is all right. In the presence of gas-producing organisms,

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which are generally associated with filthy conditions, the gas produced in their development will, according to its quantity, give the curd either a pinholey or spongy texture, which condemn the milk.

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Formaldehyde in Milk. Formaldehyde has been used quite generally in the milk in large cities. The use of any preservative in milk or cream should be absolutely prohibited. Only cleanliness and cold temperature are necessary in their handling.

Color and Preservatives in Butter. Preservatives, other than salt, should be prohibited in butter and cheese. The use of one tends to lower the quality of the article since it encourages carelessness in production of the article. The coloring of butter is a practice sanctioned by time. After churning the cream till its fat globules gather into a mass, washing and salting it, it is not considered butter till it has been colored. Coloring matter in butter does not cover up inferiority as in other foods. It is only by coloring butter, and prohibiting the coloring of oleomargarine that the

p. 106

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After churning the cream till it fat
floats, gather into a mass, working
and beating it, it is not overworked
butter till it has been colored. Coloring
water in butter does not cover up
inferiority as in other foods. It is
only by coloring butter, and finally
the coloring of the compound that the

public can be sure to distinguish between the two, and be protected from the fraudulent sale of oleomargarine. Coal-tar coloring should however, be prohibited.

Renovated Butter. The Grant Bill covering the sale of oleomargarine and renovated butter was made law in 1902. It defines butter as:

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Dept. of Agric. 1905

1. Butter.
2. Renovated or process butter.
3. Adulterated butter (including that which carries an undue amount of water, milk, or cream). The tax on adulterated butter is 10 cents per pound, plus the same tax for the license to manufacture, being same tax as that imposed on coloring oleomargarine. Any butter carrying less than 80% fat is sure to be banned as adulterated butter.

In regard to renovated butter, rigid and frequent inspection, ^{by the government} of the factories where it is made over is necessary. It is made over from butter churned the preceding summer or even earlier than that, and kept in cold storage, because of the insufficiency of the demand in comparison to the supply. During the

winter months, when the supply of fresh butter is very low, this is brought out of cold storage and renovated: that is it is melted, washed, re churned, resalted and repacked, to be used as second class butter. It is very important to keep the closest inspection on the materials used, to see that they are not too old, and on the sanitary conditions of the factories. The recent improvement of the product is due to packing the surplus stock while still fresh, and keeping it at a temperature below zero until needed, rather than allowing it to lie around in cellars or country stores till rancid, and then trying to renovate it. As to the extent of the industry, in 1905 there were 78 factories with a total product of 60,000,000 lbs. There was \$1,000,000 invested in these plants.

Manufacture and Sale of Oleomargarine. The original process for the manufacture of oleomargarine was patented in the United States in 1873. This was the preparation of margerine oil by the artificial digestion of animal fats, and separation of the stearin which melts at a high temperature by pressure. This was then

...or months, when the supply of
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churned into milk, finely divided cows udder and carbonate of sodium being added to facilitate the emulsion. It was then salted and colored, and the resulting article resembled butter in appearance, taste, and general properties.

The present process is comparatively simple. Oleo-oil and "neutral" lard are mixed together, sometimes with the addition of cotton-seed oil, or milk and butter, in steam-jacketed vessels provided with paddles. The resulting product is oleomargarine or butter according to the amount of butter added. The two questions of importance in preparing oleomargarine are: to be sure of the character of the animal fats used, and of cleanliness in preparation. The points in favor of its use are that by the correct admixture of stearin, the product will retain its consistency in warm weather, and it can be easily transported, and kept for a long time without becoming rancid. It is useful for cooking as it is cheap and has practically the same consistency as butter. It is however

blended with milk, finely divided

as a vehicle and a substitute of butter

being added to facilitate the emulsion

It was then salted and colored, and

the resulting article resembled butter

in appearance, taste, and general

properties

The present process is comparatively

simple, the oil and "ventil" being

mixed together, sometimes with the

addition of cotton-seed oil, or milk

and butter, in some - prepared - cases

mixed with foodstuffs. The resulting

product is homogeneous or better

according to the amount of butter added

The two questions of importance in the

preparation of emulsions are: the nature of

the character of the animal fats

and, and of emulsifiers in proper-

ties. The former in favor of the use of

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spoiled. It is useful for cooking

and it is cheap and has further the

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not palatable in the place of eating butter.

Because of the cheapness with which oleomargarine could be made, fraud began immediately, by selling it as pure butter. This led to the adoption by many states of very stringent laws on the manufacture and sale of oleomargarine. In 1895, its manufacture was confined to Illinois 5 factories, Indiana 2, Kansas City 3, Nebraska 1, Ohio 1, Pennsylvania 1, and Rhode Island 4.

In 1883	45,000,000 lbs	were sold in the U.S.
" 1893	{ 67,224,298 "	" manufactured
	{ 2,785,494 "	" exported
" 1894	{ 69,622,246 "	" manufactured
	{ 3,406,683 "	" exported.

Thus in spite of restrictions, its manufacture and export increased.

Materials Used. In the Eastern states the oleo oil and lard are purchased. In the Western states they are prepared directly in the oleomargarine factories. The animal fats are selected, ground, and melted at 150° Fahrenheit, and then the fibre allowed to settle, leaving the oleo-oil. This is then chilled till the stearin is crystallized, and pressed, the amount of pressure depending upon the amount of stearin

not profitable in the face of rising costs.

The case of the sheepmen with which the sheepmen could be made, found began immediately, by selling it as four months this led to the adoption of many states of very important laws on the manufacture and sale of oleomargarine. In 1895, its manufacture was confined to 5 factories, Kansas City 2, Des Moines 1, Blair, Des Moines 1, and Omaha 1.

1893	40,000,000 lbs	not sold in U.S.
"	25,000,000 lbs	" manufactured
"	2,000,000 lbs	" exported
1894	60,000,000 lbs	" manufactured
"	3,000,000 lbs	" exported

Thus in spite of restriction, its manufacture and export increased. The trials show that the Western states the oil and lard are purchased - but the Western states they are prepared directly in the oleomargarine factories the animal fats are melted, refined, and mixed at 100° Fahrenheit, and then the fire allowed to settle, leaving the oil. This is then chilled till the stearin is crystallized and forced, the amount of pressure depending upon the amount of stearin.

left in the oil.

The fats used should be clean and fresh. In the large packing houses the manufacture is usually carefully conducted. In the smaller factories, however, they use scraps from butcher shops, hotel waste etc., including hog, sheep, and chicken fats.

Good leaf lard and cotton-seed oil are the other ingredients. Some manufacturers use butter instead of cotton-seed oil, thus securing a better flavor and color. That used for domestic trade cannot be artificially colored, but the export trade demands a high color. The West Indies and South America wish even a tomato-color.

In hygienic effects, it is not quite as digestible as butter because of the amount of stearin and palmitin. However as to healthfulness, if it is made from good, fresh fat, it is just as healthful as butter. In the transmission of infectious disease, there are three times as many germs in oleomargarine as in butter, and they are of a different character, those in butter being harmless, whereas those in oleomar-

...the oil
...the fact that it should be clear and
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germs are fungi and bacteria. The cream from which butter is made can be pasteurized so as to be perfectly harmless, while the temperature for pasteurization is unfavorable to oleo-oil.

Failure of Ordinary Tests for Cotton-seed Oil in Lard
Cotton-seed oil is the cheapest fat in the U. S. and the one most used. A large amount is used in the manufacture of compound lard, and is sold under various trade names, but sometimes comes onto the market as pure lard. Out of the many tests tried to detect it, there are only two which have not failed utterly.

a.) The Bechi Reaction and b.) the Halphen Test. The reactions in these tests are the same as in pure lard made from hogs fed on cotton-seed meal, and in lard adulterated with a very small percent of cotton-seed oil. As a matter of fact, few hogs are fed on this meal as it has been known to cause their death. However in cases of litigation a large packing house can, and has fallen back on this theory to prove that as far as they are concerned their product contains no cotton-seed oil.

Difficulty of Detecting Any Lard Adulterants

Difficulty of Detecting Any Lard Adulterants.

The determination of ~~a~~ small quantities of foreign fat in lard is necessarily difficult, and taxes the skill of the chemist to the utmost. Most of the fats which are suitable for mixing are so similar to lard in physical and chemical properties, that the small quantities which are used in adulteration cannot be detected. The chemist has to depend upon a qualitative or approximately quantitative tests, based upon some impurity due either to manufacture, or in the case of animal fats, to the food upon which the animal has been fed.

Working of the Inspection Law

p. 156 yr. Bk. 1904

1. Olive Oil. Many so-called olive-oils have been found mixed with large or small quantities of other edible oils. There are many of such oils - cotton-seed oil, peanut oil, oil of the sunflower-seed, sesame oil etc. It has been claimed by some manufacturers that the addition of small quantities of these oils improves olive oil, without making it harmful. If such a compound is however labeled "Pure olive oil" it is evident that it is misbranded and must be prosecuted as a fraud.

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Food & Dairy Depts. 1910
and
Fr. Bk. 1904

2. Preservatives and Antiseptics. These include all substances acting as anti-ferments or destroyers of germs. They may be divided roughly into two classes.

a.) Those of a condimentary nature which have always been used, and whose smell, flavor, or color indicates their presence. These are sugar, salt, spices, alcohol, vinegar, and wood smoke. These are of use in aiding digestion and are not deleterious to health. The other class are the noncondimentary preservatives, which do not reveal themselves, namely salicylic and benzoic acids, formaldehyde, boric acid and borax, silica, sulphites and sulphurous acid. These are used by manufacturers who are looking for profit because they are effective, and it requires a chemical analysis of the food to detect them. They are not useful and positively deleterious to health, and should be condemned. In all cases of imports, the importer is notified of the existence of a preservative in his products, and if it is deleterious to health, the product is excluded.

3. Preserved Meats: All preserved meats, other than those cured by salting,

3. Preservatives and Antiseptics. These
include all substances acting on anti-
germs or destruction of germs. They may
be divided roughly into two classes.
a) Those of a disinfecting nature which
have always been used, and which usually
kill, or color, indicate their presence.
These are sugar, salt, spores, alcohol,
mercury, and wood preservatives. These are of
use in curing diseases and are not
harmful to health. The other class are
the more elementary preservatives, which
do not reveal themselves, usually being
and being acids, formaldehyde, borax,
and other acids, which, sulphates and
sulphuric acid. These are used by
various persons who are looking for profit
because they are effective, and it requires
a chemical analysis of the food to
detect them. They are not useful and
poisonous, but they are to health, and should
be condemned. In all cases of impurities,
the inspector is notified of the existence
of a preservative in his products, and
if it is deleterious to health, the food
is excluded.

3. Preservatives and Antiseptics. All preserved
foods are made of various

pickling or smoking, have to be carefully inspected. This is especially true in the case of the comminuted meats, such as sausage, in which it is impossible to tell what sorts of meats have entered into its composition. Almost all civilized countries have laws governing the inspection of animals to be slaughtered, which to a certain extent insures their wholesomeness. In comminuted meats, poisoning from ptomaines and trichinae must be carefully watched for.

4. Preserved Fruits. These must be true to name, manufactured only from the fruit itself or its juice. They should contain no artificial coloring and no added substances save sugar, which must be sucrose - not glucose. No preservatives are necessary.

5. Beverages. The labels now used are often misleading. We must secure honesty in labeling and purity of products to protect the public financially and physically. If labeled from a certain vineyard, the entire content of the bottle must be from that vineyard and not mixed. Certificates of purity must be obtained

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reported. This is especially true in the
keeping or marketing, have to be carefully

from growers or makers of wines, and from those through whose hands they pass. This is even more to the point in the case of whiskies, brandies, and liqueurs.

6. Flour and Baking Powder. A kind of Terra Alba, known as Mineraline, has been used to adulterate flour. It is absolutely insoluble in the stomach. Sulphate of lime or gypsum, in powdered form has also been used, and before the passage of the mixed-flour law, corn-starch, corn-flour and mineral substances were used. Baking powders are of two classes, those made with cream of tartar, and those made with alum - The first are harmless, but the second are dangerous to health. They produce many injurious defects, among which is chronic indigestion. For this reason all manufacturers should be compelled to state on their labels what the ingredients of the powder are, and alum should be prohibited.

7. Confectionary. The most injurious materials used in this are: terra alba, alcohol (in gum drops), aniline dyes contaminated with arsenic and glucose. The large confectionary concerns have organized to

to bring to punishment. manufacturers and dealers in candies, ^{containing} these elements.

8. Condiments have thus been adulterated: spices with ground peanut or coconut shells; colored flour or middlings of bran; cloves with cloves stems; horse-radish with Indian turnips; mustard with flour colored with tumeric, and plaster of paris; pepper with cracker meal, ground corn, acids, charcoal, and mixtures colored with aniline dyes; salt with cornstarch; vinegar from the low wines of the distillery; pickles with alum; tomato ketchup with cores and skins of tomatoes dyed with coal-tar dye, and preserved with salicylic or benzoic acid.

9. Tea and Coffee. The duty of 10 cents per pound on tea has practically done away with adulteration. It is however often artificially colored. Coffee is grossly adulterated with chicory and crushed peas and black beans.

There are still several classes of food products in which adulteration is practiced, but the examples cited are enough to prove the point that adulterations have existed and still exist. We shall therefore end this paper

to keep the government manufacturing
and dealing in various, these elements
of the government have been subjected
to various with ground paint or varnish shells;
colored floor or varnishings of brass; cloths
with glass stones; horse-rails with
in the streets; mounted with glass cubes
with turquoise, and plaques of glass; paper
with cracker, meat, ground corn, seeds,
chessboard, and sometimes colored with
various dyes; salt with carvings; vases
from the low urns of the last century; fossils
with alum; trunks studded with coral
and skins of animals lined with coral-
like, and preserved with various or
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with a few facts about Chicago's chief crime in the line of impure food, namely the conditions existing in her packing plants up to 1906, although it is a relief to say that great reforms have been brought about in this industry in the past six or seven years.

The Dark
p. 9. "

Side of the Beef Trust. In every other civilized country of the world, the manufacture or sale of unclean, impure, or adulterated foods is made a crime by law, and nowhere on the face of the globe is it countenanced as it is in America.

Of the strong and healthy cattle that go to the slaughter houses, they make the prime beef which is sold by the carcass to the local dealer, who in turn sells it from the block in cuts and quantities to suit the customer, provided he can afford it. Prime beef never enters into any of the products of the packing house, for it is never sold except in the open market, or on the block or hook. Good beef is just as good today as it ever was, but the return to the

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it was, and the return to the

producer is small, and the cost to the consumer is so great as to often prohibit its purchase.

It is accordingly the "prepared" meats, made from a variety of meat materials whose sources are unknown and untraceable, which the average person can afford to buy, and which the packer likes to sell, for on it he makes his big profit. The chief ingredient of these products is the "Canner" cow, or steer, or sheep - as the case may be. These "Canners" may be divided into two classes, in neither of which ^{conditions} is the flesh suitable for human food. The first class is made up of old animals, too old, feeble, or crippled to work, which the farmer does not wish to shelter, and would kill and bury if the "Canner" rounder did not come around every so often and offer to buy them for a dollar or two. There is no marrow in their bones nor nourishment in their flesh, and it has no value as human food. The second class is made up of those distempered, disordered, and diseased animals, which ought to be killed, it is true,

but the sale of whose flesh as food is a crime.

Foreign Restrictions
in Amer. meat -
P. 247-65 Y. Bk 1916

Because of the conditions prevailing here, the following restrictions have been placed on our meats by foreign countries. Austria-Hungary prohibits all but pork; Norway prohibits all fresh meat from U.S.; Sweden all fresh pork; Germany all fresh beef and canned meat, and other countries in similar degrees.

If it has reached the stage where other countries, who use only a very small part of our food product, consider it a menace to the health of their people, and have been forced to pass restrictive measures, what are we who do the producing, and the majority of the consuming, going to do to protect ourselves? Are we going to send what good food we have across the ocean, and eat ourselves what is too poor for them to accept, or are we going to carry out our legislation already on the books, to protect ourselves, the health of the nation, and its future commercial reputation?

the sale of which we find in

the case of the exhibition. In the
the following countries have been
found on our visit by foreign countries
in this temporary exhibition all but one; the
all but one of the most from 1.2; Sweden all
but one; Germany all but one; and
the most, and other countries in
similar cases.

It is the result of the steps taken
in countries, who are only in very small
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have been forced to take restrictive measures
that are not who do the food supply, and
the majority of the consumers, except
in the United States? One is going to
ask what good find we have in
the case, and eat ourselves what
is the good for them to accept, or
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regulation already in the books, to find
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and its future commercial reputation?