

WHAT IS THE QUALITY OF THE PANCREATIN ON THE MARKET?*

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To answer such a query satisfactorily would require a knowledge of the subject not readily obtainable by a single individual, for the quality of pancreatin offered to a large manufacturing establishment where an analytical laboratory is maintained would doubtless differ from that offered to a small consumer who is known to have no facilities for testing the product. A case in point which illustrates the necessity for some kind of a careful supervision of purchases and at the same time emphasizes the ingenuity and lack of principle of a seller of pancreatin, was recently observed by me.

A sample of pancreatin was offered to a manufacturing pharmacist who maintains no analytical department and by him submitted to me for examination. The customary tests were applied of determining its peptonizing power upon milk and its converting power upon starch. The unusual condition was observed of a sample which possessed a high diastatic power in converting starch and a low peptonizing power upon milk. It was further noticed that an unusually large proportion of the material remained undissolved by water and upon a closer examination, both physically and microscopically, revealed the fact that the article in question consisted partly of powdered malt. This, of course, had the effect of raising the starch converting power and as this test is sometimes the only one applied, and as the appearance of the material in the small sample submitted was normal, the producer of this spurious product was simply taking a chance, probably counting upon no thorough examination of the sample being made.

DETECTION OF CANE SUGAR IN HONEY.†

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By the above query I suppose is meant the detection of *added* cane sugar in honey for it is an established fact that sucrose normally exists in cane honey to the extent of as high as 8 percent, which is the maximum amount permitted by the standards of the U. S. Department of Agriculture.

There are no color reactions or simple chemical tests for the differentiation or distinction of any of the sugars and these are detected only by inferential tests based either upon the reducing power before and after inversion or by the optical activity under similar circumstances. As sucrose is chemically the same whether normally existing in the honey or in the shape of cane or beet sugar and as it is

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