



## Foods and Food Adulterants Volume 10; No. 13 (Paperback)

By United States Bureau of Chemistry

Rarebooksclub.com, United States, 2012. Paperback. Book Condition: New. 246 x 189 mm. Language: English . Brand New Book \*\*\*\*\* Print on Demand \*\*\*\*\*. This historic book may have numerous typos and missing text. Purchasers can download a free scanned copy of the original book (without typos) from the publisher. Not indexed. Not illustrated. 1902 Excerpt: .acid. It is found convenient to treat a somewhat larger weight of meat and divide the filtrate into different portions for the two determinations. The filtrate is transferred to a short-necked Neviere and Hubert, Mon. sci., 1895 (4), 9, 324. The methods given for the detection of benzoic acid can not be employed in the presence of saccharin. flask and subjected to distillation. The first portions of the distillate are used in the detection of sulphurous acid as directed hereafter. The last portion is employed in the detection of benzoic acid according to one of the following methods: MOHLER S METHOD.b The filtrate described above is neutralized with sodium hydroxid, evaporated to dryness, treated with 2 or 3 cc of strong sulphuric acid, and heated until white fumes appear. By this means benzoic acid is converted into sulphobenzoic acid. A few crystals of potassium nitrate are...

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