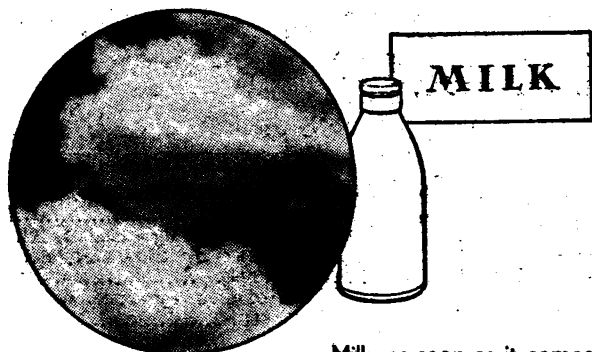
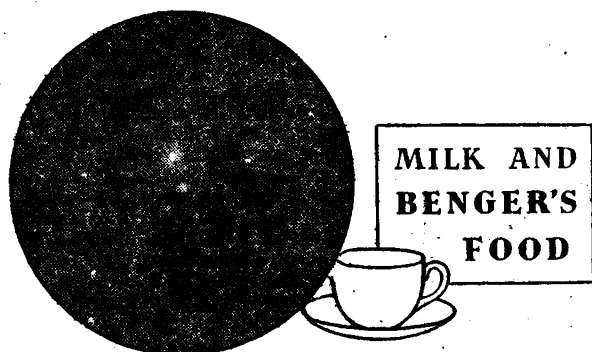


ILLUSTRATING
the Breakdown
of Milk Protein
by Benger's Food



Milk, as soon as it comes in contact with the gastric juice, forms heavy curds. Many children and adults cannot properly digest these curds, and they cause pain and discomfort to persons with impaired digestion. For this reason many who most need milk are denied its great benefits.



As soon as hot milk is poured on to Benger's Food the active pancreatic enzymes, held dormant in its wheaten base become active. Within a very short period — less time than it takes the milk and Food to become cool enough to drink — the milk protein is modified so that only very finely divided curds can form upon contact with the gastric juice. At the same time the starch in the wheaten base of Benger's Food has been rendered soluble with the formation of dextrins, dextri-maltoses and maltose. By virtue of these active digestive enzymes Benger's Food, prepared with fresh milk, forms in the stomach finely divided flocculi, which present a huge surface area for digestion.

Sole Manufacturers: BENGERS FOOD, Ltd., Holmes Chapel, Cheshire, Eng.

The Benger Laboratories are always at the disposal of the medical profession in any of their dietetic problems.

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HIGH CARBO— HYDRATE DIETS

ARE INDICATED in a wide variety of cases; but whether it be ketosis, hypoglycaemia, disturbances causing increased catabolism or any other condition requiring extra carbohydrate, the value of glucose remains undisputed. Lucozade presents glucose in an attractive form, perfectly stable and ready for immediate administration. Lucozade can be relied upon whenever it is desired to supplement the carbohydrate of the diet, and its flavour is appreciated by children and adults alike.

LUCOZADE

LUCOZADE LTD.

GREAT WEST ROAD, BRENTFORD, MIDDLESEX