

Wheat-starch conversion by **BENGER'S FOOD**

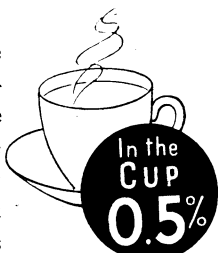


In the
TIN
77%

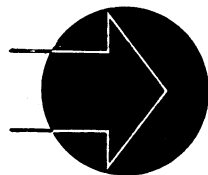
Benger's Food is a specially prepared wheaten powder containing adequate quantities of natural pancreatic enzymes of which the proteolytic enzyme known as trypsin and the starch converting amylases are of first importance.

The wheaten powder serves two highly important functions (1) it acts as conveyor of these enzymes (2) in preparation of the Food by the admixture of hot milk it is converted into dextrins, dextri-maltoses and maltose.

When the hot milk meets the cold mixture the resulting temperature is correct for the enzyme action. Within two minutes the starch of the wheaten powder has been made soluble so that prepared Benger's Food contains only 0.5% of insoluble starch. As the digestion proceeds the trypsin modifies the milk protein so that when it comes in contact with the gastric juices, it separates into fine flocculi, as compared to the heavy tough curd formed by milk itself. Both actions take place whilst the Food is too hot to drink.



In the
CUP
0.5%



For Infants, Invalids and those suffering from severe digestive weakness, the time for pre-digesting Benger's

Food should be extended to 15 minutes and upwards to 45 minutes. At the end of this period the wheaten powder is converted to dextrins, dextri-maltoses and maltose, and the milk proteins modified so that the finest possible curd is formed on contact with the gastric juices.

Sole Manufacturers : **BENGER'S FOOD LTD.**
Holmes Chapel, Cheshire, Eng.

*The Benger Laboratories are always at the disposal of the medical profession in any of their dietetic problems.
Physicians' samples of Benger's Food are always available.*



"Many food problems are being solved by the advances in the canning industry—"

Batchelor's Peas

are proof of the
HIGH AND CONSISTENT QUALITY
of canned goods of repute

★ RICH IN VITAMINS
★ RICH IN MINERAL SALTS



Batchelor's Peas Ltd., Wadsley Bridge, Sheffield

IN GASTRIC DISORDERS

Gastro-intestinal disturbances are frequently associated with vitamin deficiency, vitamin B₁ and the B₂ complex being essential for the efficient functioning of the alimentary tract.

All the known factors of the vitamin B complex are present in Marmite, the autolysed yeast extract, which is therefore recommended for regular inclusion in the diet of patients suffering from gastric disorders.

As a corollary it is evident that the routine administration of Marmite will provide an adequate intake of vitamins of the B group and aid in preventing gastro-intestinal disturbances.

MARMITE

Yeast Extract

Sample and literature on request