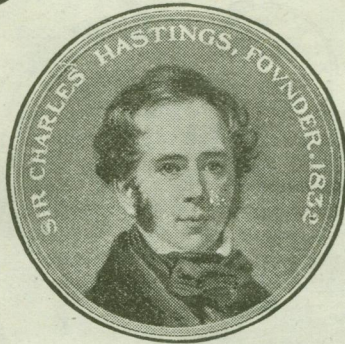


NOV 26 1923

Medical ~~Lib~~

The

British Medical Journal



THE JOURNAL OF THE BRITISH MEDICAL ASSOCIATION.
WITH SUPPLEMENT.

No. 3280.

SATURDAY, NOVEMBER 10, 1923.

Price 1/3

CASEIN-LACTALBUMEN BREAD IN DIABETES.

'ALLENBURYS' DIABETIC FLOUR

A special preparation of caseins and lactalbumen with leavening agents for the home preparation of fresh bread, biscuits, cakes, etc., free from sugar and starch.

The 'Allenburys' Diabetic Flour is so composed as to require but the ordinary art of the cook for its manipulation. Recipes and working directions are provided.

Composition:

	Per Cent.
TOTAL PROTEINS - - -	87.0
FAT - - - - -	0.7
SODIUM BICARBONATE - -	1.6
ACID POTASSIUM TARTRATE	1.6
MOISTURE - - - - -	9.1

A Doctor writes:

"I have tested the sample of 'Allenburys' Diabetic Flour which you recently sent me and find it makes admirable bread, etc.; it is both more easily digested and more palatable than any similar preparation I have come across."

Further particulars and clinical trial sample will be sent on request.

ALLEN & HANBURYS Ltd.,
37 Lombard Street, London, E.C. 3.