

## ABSTRACTS OF COMMUNICATIONS.

*Minnesota Branch.***Sixteenth meeting.***Minneapolis, Minnesota, February 16, 1924.***172 (2404)**

**The antiscorbutic value of canned vegetables and its preservation by exhausting the air before processing.**

E. L. SCHIELD (by invitation).

*[From the Department of Physiology, University of Minnesota, Minneapolis, Minn.]*

Commercial canned corn, beans or peas contain considerable antiscorbutic vitamin. By removing the air before processing, the antiscorbutic vitamin is doubled or quadrupled. This work was completed a year ago.

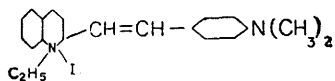
**173 (2405)**

**Determination of gastric acidity and pH.**

By J. F. McCLENDON.

*[From the Laboratory of Physiological Chemistry, University of Minnesota, Minneapolis, Minn.]*

The free HCl of the gastric contents may be easily titrated using brom phenol blue as an indicator. The "total acidity" has no chemical meaning. The pH may be determined by means of the Dubosq colorimeter, using quinaldine red



as an indicator. The centrifuged gastric contents are measured and an equal measure of distilled water taken as a standard.