the free amino acids and the carbonates, instead of the sulphates, as previously. Future experiments must determine which. A control, a fraction of the original solution without the ferment, has not changed during the time of the experiment. The glycerol extract used, some of which was preserved, is still active; the ferment is therefore very long lived. A culture made of the experimental material at the close of the experiment was negative.

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A method for separating leucin from amino-valerianic acid.

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Separation of leucin from amino-valerianic acid was accomplished by means of lead acetate and ammonia. A basic lead salt of leucin, insoluble in hot water, was formed. From a mixture containing 52.53 per cent. of C and 9.39 per cent. of H, by the use of these reagents, a substance was obtained, which had 54.55 per cent. of C and 9.90 per cent. of H. On reprecipitation it acquired the composition: C = 54.70 per cent.; H = 10.09 per cent. Leucin contains 54.89 per cent. of C and 10.01 per cent. of H.