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Further studies on the constitution of inosinic acid.

By **WALTER A. JACOBS** and **P. A. LEVENE.**

[*From the Rockefeller Institute for Medical Research.*]

In a former paper[1] we have already communicated that the inosin which we obtained from inosinic acid was identical with that obtained from karnin by Haiser and Wenzel.[2] We have now succeeded in isolating from inosin the pentose in a crystalline state. The properties of this sugar are as follows: Melting point 87° C. Its rotation in aqueous solution is $(d)_D = -19°.4$. The osazone melts at 163°–164° C. and shows a rotation when 0.2 gram are dissolved in 10 c.c. of a mixture of four parts pyridine to six parts of alcohol of $(d)_D = -0°.92$. The benzylphenylhydrazone melts at 128° C. and in absolute alcoholic solution rotates $(d)_D = -26°.46$.

We therefore conclude that this sugar is neither xylose nor arabinose as stated by Neuberg and Brahm[3] and Bauer[4] respectively. We hope, by further study, to establish its exact nature.

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The effect of heat on the anaphylactic properties of proteins.

By **JOHN F. ANDERSON** and **M. J. ROSENAU.**

[*From the Hygienic Laboratory, P. H. and M. H. S., Washington, D. C.*]

We have demonstrated that horse serum, egg-white and milk when dried, then heated and redissolved, possess unaltered powers of sensitizing and poisoning guinea-pigs in the sense of hypersusceptibility.

The above named substances, when thoroughly dried, were heated to 130° C. for two hours, 150° C. for ten minutes, or 170° C. for ten minutes. We have previously shown that both the sensitizing and toxic properties of liquid horse serum are gradually in-

[1] PROC. SOC. EXP. MED. AND BIOL., 1909, vi, 56. *Ber. d. deutschen chem. Gesell.*, 1909, xlii, 335.

[2] *Monatshefte für Chemie*, 1909, xxix, 157.

[3] *Ber. d. deutschen chem. Gesell.*, 1908, xli, 3376.

[4] *Beiträge zur chem. Physiol. und Path.*, 1908, x, 345.