XXIII. EFFECT OF HEAT ON THE ANTI-SCORBUTIC ACCESSORY FACTOR OF VEGETABLE AND FRUIT JUICES.

By ELLEN MARION DELF.

From the Department of Experimental Pathology, Lister Institute.

(Received March 2nd, 1920.)

A knowledge of the properties of the accessory food factors is of especial importance in connection with the cooking of food and with its successful preservation. In the case of the best known accessory factors—the water-soluble, the fat-soluble and the anti-scorbutic vitamines—the effect of exposure to heat for shorter or longer periods is not similar, but comparatively little quantitative work has been done on these lines.

The water-soluble factor is now commonly identified with the substance which has been shown to cure polyneuritis of pigeons. Chick and Hume [1917] were unable to detect that the anti-neuritic factor present in wheat germ and in yeast extract was diminished after exposure to a temperature of 100° for two hours, but a temperature of 113° prolonged for 40 minutes destroyed about half the activity of these substances, the rate of destruction being increased at higher temperatures. More recently it has been asserted by McCollum and Simmonds [1918] that the water-soluble vitamine extracted from "navy beans" is destroyed if heated for an hour at 100° in an alkaline medium (0.28 % NaOH).

The fat-soluble vitamine is more sensitive to heat but the evidence on this point is not yet conclusive. According to Steenbock, Boutwell and Kent [1918], butter fat loses nearly all its growth-promoting power after being heated for 4 hours at 100°, and Drummond detected some loss in value after 1 hour's heating at 100° [1919]; moreover the hydrogenation of whale oil at high temperatures completely destroys the fat-soluble content of the original oil [Halliburton, 1919]. On the other hand, the results of numerous observations by workers at the Lister Institute upon milk heated in an autoclave at 15 lb. pressure (i.e. at about 120° in absence of air) show that after heating for an hour it still retains the greater part of its growth-promoting efficiency.

More is known as to the effect of heat on the anti-scorbutic accessory factor as it occurs in green cabbage leaves [Delf and Tozer, 1918], and in germinating pulses [Delf and Chick, 1919]. In the former case it was shown that fresh green cabbage leaves lose about four-fifths of their anti-scorbutic value when heated in steam for only 20 minutes to a temperature of 100°.

In the experiments to be recorded in this communication, freshly expressed juices of cabbage, swede and orange were contrasted as to their anti-scorbutic values in the raw state and after heating. In all these cases, it was necessary first to find the minimal daily ration of the fresh raw juice which would just afford protection from scurvy when fed to animals on an otherwise scorbutic diet. The technique was that which has been described at length elsewhere [Chick and Hume, 1917; Delf and Tozer, 1918]. Young guinea-pigs were used as the experimental animals and their basal diet was in all cases oats and bran ad libitum, and milk previously autoclaved at a pressure of 15 lb., i.e. about 120°. The milk ration was given more liberally than hitherto,—to the extent of 60-90 cc. daily, according to the age and appetite of the animal. This increase of the milk ration was justified by control experiments as yet unpublished. The onset of scurvy is not appreciably affected by the increased allowance and healthier animals more resistant to intercurrent disease can be produced, especially in the case of limiting doses which are often difficult to determine on account of secondary infections, as in the case of the orange juice animals which are quoted in Table V.

In Tables I-IV, the data listed in the columns headed "Histology of rib-junctions" were kindly supplied by Miss F. M. Tozer and the diagnoses made as explained by her in a previous communication [Delf and Tozer, 1918]. In our experience, the histology of the rib-junctions may show a subnormal condition (see No. 933, Table IV) or even definite disorganisation of the tissues (as No. 932, Table IV), when the typical clinical symptoms of scurvy in life have been entirely absent. The histological diagnosis then probably indicates a critical condition (which we have called "incipient"), which, if the experiment were sufficiently prolonged, might develop into the typical disease. Similar pre-scorbutic symptoms have been described by McCarrison in connection with the adrenals and the muscular walls of the alimentary tract, both of which suffer marked changes of structure or function when guinea-pigs are kept for short periods on an entirely scorbutic diet, before the usual symptoms of scurvy can be observed [McCarrison, 1919]. He further regards these pre-scorbutic changes as particularly characteristic of a dietary of low vitamine content, and this is in accord with our impression.

Experiments about to be published by Miss F. M. Tozer prove, as we had formerly expected [Delf and Tozer, 1918], that when the anti-scorbutic element is provided in excess, a diet deficient only in the fat-soluble constituent results in a number of changes in the structure of the rib-junctions of guineapigs very similar to those observed in the less severe cases of scurvy. In the experiments described below, the amount of milk consumed by the animals satisfies us that the appearances described are primarily due to the lack of sufficient anti-scorbutic in the diet, even when the animal survived the experimental period in apparent health.

Table I. Experiments with raw green filtered Cabbage Juice.

		General result	Protection		•		•		Died of visceral haemor- rhage. (?) Scurvy	Protection	•		Typical severe scurvy		Mild scurvy	Scurvy	Protection
		Histology of rib- junctions	"Incipient" scurvy	2	Nearly normal		*	"	Definite scurvy	Nearly normal			Not examined	•	Incipient—Definite	•	Nearly normal
		Post mortem	Normal	*	:			:	Haemorrhage on stomach and caecum	Normal	•		Haemorrhages: fractured knees. Enlarged rib-	*	Haemorrhage severe in one knee. Tibia fragile	Haemorrhage slight. Bones brittle. Ill—pleural adhesion	Teeth loose, otherwise normal
	of experi-	ment, days	98	06	.8	06	0 6	98	74	87	8	6	42	42	83	81	81
į	EX P	a'e	w	0.5	0.	٠٠	-	~	-	,	-	•	4.	4.		•	~
Dunation		Symptoms during life d	None		· •		Tender joints	None	•	•		•	Knees swollen, tender; 4 very lame	66 66	One knee swollen: abscess	Knees swollen, lame	One knee swollen, teeth loose
Direct	•			920 " 029	3 " 099	3 " " " " " " " " " " " " " " " " " " "			375* "	620 ,,	745 ,,	695 ,,		445 ,, ,,			
	Body weight	Symptoms during life		345 570 ,,		580 ,,	Tender joints	None		•	•	•	Knees swollen, tender; very lame	66	One knee swollen: abscess	Knees swollen, lame	One knee swollen, teeth loose
	Body weight	Final g. Symptoms during life	638 None	570 ,,	,, 099	315 580 ,,	617 Tender joints	605 None	375* ,,	620 "	745 ,,,	695 ,,	405 Knees swollen, tender; very lame	445 ,, ,,	510 One knee swollen: abscess	355 Knees swollen, lame	675 One knee swollen, teeth loose
	Body weight	Milk Initial Final cc. g. g. g. Symptoms during life	66 325 638 None	77 345 570 ,,	76 325 660 ,,	315 580 ,,	75 340 617 Tender joints	340 605 None	68 335 375* ,,	320 620 ,,	89 335 745 ,,	88 335 695 ,,	63 352 405 Knees swollen, tender; very lame	334 445 ,, ,,	345 510 One knee swollen: abscess	335 355 Knees swollen, lame	345 675 One knee swollen, teeth loose
Average amount food	Consumed that Body weight	Initial Final Symptoms during life g. g. Symptoms	19 66 325 638 None	34 77 345 570 ,,	28 76 325 660 ,,	32 72 315 580 ,,	47 75 340 617 Tender joints	45 74 340 605 None	33 68 335 375* ,,	48 67 320 620 ,,	57 89 335 745 ,,	51 88 335 695 "	63 352 405 Knees swollen, tender; very lame	28 72 334 445 ,, ,,	79 345 510 One knee swollen: abscess	16 61 335 355 Knees swollen, lame	83 345 675 One knee swollen, teeth loose

* Maximum body weight, 510.

EFFECT OF HEAT ON THE ANTI-SCORBUTIC PROPERTIES OF THE JUICE OF GREEN CABBAGE.

In the case of the cabbage juice, at first only the green outer leaves of fresh cabbages were used. The stouter part of the midrib of each leaf was removed and the remaining part passed through an ordinary mincing machine. The pulp was then wrapped in two thicknesses of stout muslin (mosquito netting) and submitted to a hand-press. The thick green juice was afterwards passed through filter paper, when a clear brownish-green liquid was obtained. Later, by a similar process, the juice was expressed also from the white interior leaves of the cabbages and the freshly prepared green or white juices were fed to different experimental animals.

In the case of the green raw juice, daily rations of 10 cc., 5 cc., 2.5 cc. and 1.5 cc. were all found to give perfect protection from symptoms of scurvy during the experimental period (60–90 days, Table I). It was remarkable that the strongest and best grown animals were on the smallest of these doses (1.5 cc., Fig. 1 E), but these two had a large appetite for autoclaved milk (Table I). When this dose was halved and fed to another set of animals, typical and severe scurvy developed after a brief period of normal growth (35-45 days, Fig. 1 F). Three animals were subsequently given a ration of 1 cc. fresh juice. Two of these showed slight signs of scurvy at 80 days; the third was normal, except for loose teeth. The minimum raw protective dose is therefore just above 1 cc. daily. Parallel experiments with juice from the white leaves lead to the conclusion that the anti-scorbutic value of the two kinds of juices is not very different, 1.5 cc. affording apparent protection from scurvy.

The juice prepared as described above was placed in small flasks stoppered with cotton-wool plugs and heated in steam at 100° for an hour, or for twenty minutes in the different experiments. A soft whitish coagulum was produced by the heating and this was included in the doses fed to the animals.

Successive experiments with the juice heated for one hour showed that on a daily dose of 5 cc. or less all the animals developed severe scurvy (Table II a). Of two animals on a 7.5 cc. dose one remained in perfect health for 90 days when the experiment was terminated, and one developed severe scurvy after 20 days. The latter animal survived in fair condition for 90 days, but was badly crippled in the hind-quarters which at the post mortem showed typical scurvy lesions. Two others on a 10 cc. ration were protected. Evidently a ration of 7.5 cc. is near the limit required for complete protection and perhaps may be regarded as the equivalent of 1 cc. of the raw juice. This indicates a loss of about 80 % of the original value during the hour of heating.

Experiments have also been made in which animals were fed on the juice heated for 20 minutes. Two animals on a 5 cc. dose early developed symptoms of scurvy—No. 1127 on the 26th and No. 1128 on the 28th day. Three other

Table II. Experiments with green filtered Cabbage Juice heated to 100°.

		General result	Severe scurvy	* *	Scurvy; some protection	•		Severe scurvy	Scurvy	Severe scurvy	Alive, doing well	Protected		Severe scurvy	Sourvy	•	2	•
		Histology of rib- junctions	Sourvy	Severe scurvy	Definite "	Incipient "	Incipient—definite scurvy	Severe scurvy		Definite—severe	I	Not examined		Not examined	Incipient—Definite	Severe scurvy	Incipient	
(a) Heated for I hour.		Post mortem	Haemorrhages extensive: fractured knees; en- larged rib-junctions		Haemorrhages extensive: loose teeth		Haemorrhages extensive: loose teeth, rib-junc- tions enlarged	Haemorrhages severe, knees fractured	Normal. 3 rib junctions enlarged	Severe haemorrhages: fractured knees, en- larged rib-junctions	Still alive	Abscess in lung) minutes.	Severe haemorrhages: fractured knees, en- larged rib-junctions	Severe haemorrhages, bones fragile	Haemorrhages slight— rib junctions enlarged	Haemorrhages, fragile tibia, teeth loose	,, ,, ,,
eated fo	Duration of	experi- ment, days	ment, days 29		06	16	%	35	06	92	09	09	d for 20	62	68	83	2 5	46
H (a)	I	Symptoms during life	Both knees swollen, sore; lame		*	Left knee swollen, sore, lame	Both knees swollen, sore, lame	•	No symptoms	Knees swollen: crippled	Slight soreness, improved	Lame, probable injury	(b) Heated for 20 minutes.	Right knee swollen, scurvy position	Right knee swollen, lame	Both knees swollen	One knee swollen	" "
	Body weight	Final	400	540	463	525	527	366	550	380	615	540		340	465	475	385	480
		Initial	325	330	336	325	330	335	335	340	350	320		335	328	335	342	340
	ount food daily	Milk	64	85	69	40	76	55	83	79	83	83		75	77	83	28	69
	Average amount consumed dail	Oats & bran g.	58	32	19	40	31	19	52	02 ,	20	27		. 81	20	16	15	25
	Av Ration	of juice oc.		3.0	ō	20	ಸ	ro	7.5	7.5	10	10		ਲ	2	7.5	7.5	7.5
		No. of animal	1107	1108	1100	1101	. 1102	1122	1120	1121	1139	1140		1127	1128	1129	1137	1138

animals received a ration of 7.5 cc. daily; one of these became scorbutic after 28 days; the other two were killed at 54 and 46 days respectively and both showed distinct signs of scurvy.

These results fall into line with those previously obtained for the green leaves [Delf and Tozer, 1918], in indicating a considerable destruction of the anti-scorbutic value after heating, and the destruction is, if anything, greater in the expressed juice than in the leaf tissue. The experiments with the juice heated for only 20 minutes show how great an amount of destruction of anti-scorbutic substance occurs at the beginning of heating, the loss after an hour being indistinguishable from that after twenty minutes' heating.

THE EFFECT OF HEAT ON THE ANTI-SCORBUTIC PROPERTIES OF THE JUICE OF THE TURNIP-SWEDE (BRASSICA CAMPESTRIS Var. NAPO-BRASSICA).

An account has already been published of results of experiments made by Chick and Rhodes [1918], working in this laboratory, which establish that 2.5 cc. may be regarded as the minimum daily protective ration of raw swede juice. In the winter of 1918–1919, these results were confirmed and extended to the heated juices as summarised in Tables III and IV. I am indebted to Miss D. Gardiner of Girton College for much assistance in the preparation of the juices and in the care of the experimental animals.

The juice was prepared daily by the method (previously adopted by Chick and Rhodes) of rubbing a fresh surface of the root on an ordinary kitchen grater, and squeezing the pulp thus obtained by hand through coarse muslin. Out of four animals given 2.5 cc. daily as the sole anti-scorbutic in their diet, two remained in perfect health throughout the experiment, another was slightly scorbutic but was otherwise in fairly good condition (No. 953, Table III), and the fourth died after 36 days of some intercurrent disease, with accompanying symptoms of mild scurvy. On smaller doses severe scurvy always appeared and on a larger dose protection was achieved in every case.

The fresh swede juice was heated for an hour either in test-tubes plugged with cotton-wool and nearly submerged in a water-bath kept at 80°, or in small flasks also plugged with cotton-wool but heated in a steam chamber at 100°, or in an autoclave at about 10 lb. pressure, *i.e.* about 110°, or at 25 lb. pressure, *i.e.* about 130°. Perfect protection from scurvy was given by a 5 cc. dose of the juice previously heated at either 80° or 100° or even 110°. This dose failed to protect from scurvy if previously heated for an hour at 130° (Table IV), but when the dose was increased to 10 cc., protection was achieved in the case of two experimental animals (Table IV).

Swede juice is thus much more stable at high temperatures than is cabbage juice, double the amount of the raw minimal dose giving protection after heating for an hour at 100° or 110°, whereas with raw cabbage juice about seven times the raw minimal dose is necessary to give this protection after heating for an hour at 100°.

Table III. Experiments with raw Swede Juice.

			General result	Protection		•		,	Infection, mild scurvy	Protection incomplete, mild scurvy	Protection	2			Scurvy	£ .	•	Severe scurvy	:			
			Histology of rib-junctions	Normal 1	Nearly normal			*		Scurvy	Normal	Nearly normal	:	:	Scurvy	*		•	2			
rue Dacac a ance.			Post mortem	Teeth loose, brittle	Tibia somewhat brittle	Teeth brittle: rib-junctions somewhat enlarged	Rib-junctions slightly en- larged	Teeth rather brittle	Muscular and subcutaneous Incipient scurvy haemorrhages—slight	Slight subcutaneous haemorrhages	Normal	ŝ	Brittle teeth	Haemorrhage on gut	Subcutaneous haemor- rhages; fractured knees, etc.	Muscular haemorrhages; rib-junctions enlarged	Muscular haemorrhages; rib-junctions enlarged; knees fractured	Severe hacmorrhage, etc.	**			
2000		Duration of	experi- ment, days	88	51	91	91	. 91	36	%	8	16	06	45	06	11	71	42	41	34		
THE TATE THE PROPERTY WAS LINE THE PROPERTY WAS		Ā	Symptoms during life	None	66	•	•	**	Joints swollen: infection	Limbs tender when examined		None			Scurvy position, knees swollen	Limbs very tender on handling	Lame, body very thin	Lame; swollen knees	•		•	
		Body weight	Final 8.	543	387	487	512	617	325	375	530	550	202	350	388	340	395	315	320	290		
	bod.	Body	Initial g.	325	330	350	335	345	330	330	325	340	320	320	320	320	325	320	320	325		
•	nount for		Milk cc.	69	53	74	99	75	55	29	75	75	2	58	92	26		28	29	21		
	Average amount food consumed daily	(.	Cats & bran 8.	21	23	21	24	22	18	17	19	30	31	16	13	15	21	15	16	14		
•	Á	Ration	swede juice oc.	ю	70	ž.	10	ō	2.2	2.2	2.5	2.5	1.5	1.5	1.5	1.5	1.5	0.75	0.75	0.75		
		;	of snimal	938	939	968	971.	972	952	953	920	973	955	926	362	978	979	086	981	985		

EFFECT OF HEAT ON THE ANTI-SCORBUTIC VALUE OF FRESH ORANGE JUICE.

I am indebted to Miss E. M. Hume and Miss A. J. Davey for permission to publish the data quoted in Table V, from which may be seen the results of their experiments with raw orange juice. From the experiments of Miss Hume carried out in 1917, it will be seen that 3 cc. of the juice affords ample protection from scurvy in young guinea-pigs and that fairly good growth was made when autoclaved milk was included in the dietary. The results of a dose of 1.5 cc. were variable, only five out of eleven animals receiving adequate protection from scurvy (Table V, Nos. 720, 721, 723, 744, and 1000). Of these only No. 1000, which had the largest appetite for milk, made a practically normal growth curve (Fig. 4 B). Two of the animals (Nos. 743 and 1001) were presumably in a "pre-scorbutic" condition, showing histological deformities without any clinical symptoms of scurvy. On the whole, we may conclude from these experiments that 1.5 cc. is the minimal protective ration of the freshly squeezed juice from oranges in good condition when fed to animals which can be kept free from other forms of disease.

Freshly squeezed orange juice was heated for an hour at three different temperatures. At 70° in a water-bath as for the swede juice; at higher temperatures in a steam chamber or autoclave as already described for the other juices.

One case of protection was observed on a 1.5 cc. dose, heated at 70°, but this was probably an exceptional animal since a larger ration given later in the year failed to give complete protection (3 cc., Table VI). Animals were kept successfully in good health throughout the experimental period both on 3 cc. rations and on 1.5 cc. rations heated at 100°; but in the former case two out of four animals were found to exhibit post mortem and histological signs of scurvy (perhaps attributable to the difficulty of getting good oranges at that time), whilst in the latter case two out of three animals showed similar signs of a scorbutic or rather pre-scorbutic condition (weight charts, Fig. 4 C, D). Two animals on a 3 cc. dose heated at 130° were protected from scurvy and a third nearly protected, but three other animals on a 2 cc. ration of this juice developed severe scurvy. Orange juice is therefore still more stable than swede juice, less than double the raw minimal dose affording protection after an hour of heating at 130°.

This stability of the orange juice to heat suggested the possibility that the acidity present in the juice might have a stabilising effect on the anti-scorbutic substance, and led to experiments carried out mainly by Miss B. F. Runge in which the juice was nearly neutralised with 10 % sodium carbonate prior to heating. The alkaline solution was added drop by drop until the liquid was just acid to a standard solution of dibromo-o-cresolsulphonephthalein (P_H 5·2-6·8). The residual acidity of the juice was then about the same as the slight natural acidity of the swede and cabbage juices used in the other experiments.

Table IV. Experiments with Swede Juice heated for 1 hour.

		•	General result	Protection, possible infection		Partial protection	Protection			•	:	: :			Typical acute scurvy		
		Histology of	rib-junctions	Incipient scurvy	Scurvy	,	Incipient scurvy Protection	, ;	: :	Nearly normal	Incipient scurvy			Normal	Not examined	:	
	.		Post mortem	Hæmorrhæge on small in- testine	Normal	Subcutaneous and muscular haemorrhages; bones fragile	Teeth brittle		One rib-junction much en- larged	Lungs inflamed; intestinal Nearly normal ulcers	Teeth brittle	Rib-junctions ridged	Slight muscular haemor- rhages; intestinal ulcers	Teeth brittle	Muscular haemorrhages, fragile bones, etc.		"
:	Duration of	experi- ment,	days	84	85	95	8	92	8	82	16	92	88	8	33	8	31
			Symptoms during life	No symptoms		Lung trouble; sourry also	No symptoms			Limbs tender after 38th day	" 34th "	" 22nd "	" 29th "	" 34th "	Scurvy position, lame after 21st day	" 20th "	" " 15th
	reight	Final	báo	410	465	390	480	517	412	370	485	485	498	540	320	335	287
	Body weight	Initial Final	80	337	355	322	320	340	330	330	335	322	350	310	341	340	320
t food	man (Milk	ප්	67	11	99	69	75	89	8	75	89	67	74	53	58	28
amount fo		Oats &	òò	55	21	13	18	20	56	01	12	16	18	ဓ္ဓ	13	15	17
	Temp.	or heating	ပ္	8	80	8	100	100	100	110	110	110	130	130	130	130	130
	Ration	swede juice	ප්	20	īĊ.	70	ō		5	ю	2	20	10	10	2	ī.	œ.
	,	ğö.	animal	931	935	940	933	934	941 4	943	944	945	936	937	974	975	916

Bioch. xiv 15

Three animals given 3 cc. of this juice heated for an hour at 100° and three others given only 1.5 cc. daily were successfully protected from scurvy during the experimental period, the condition of those on the larger ration being rather better than of those on the smaller. Neutralising nearly all the excess of acid in orange juice therefore does not appreciably reduce the stability of the anti-scorbutic constituent of the juice at a temperature of 100°.

Experiments were also made with the juice of oranges which had been canned and stored at laboratory temperatures for five months. The canning process involved heating in closed cans for 20–30 minutes, the temperature gradually rising from about 80° to 100° and remaining at 100° for not more than five minutes. A certain amount of water was added to the fruit after packing the cans and this was included in the juice afterwards expressed by hand from the fruit when the cans were opened. Allowing for the added water, a dose equivalent as nearly as possible to 1.5 cc. of the fresh juice was given daily to three experimental animals and afforded them adequate protection from scurvy for 88 days, when the experiment was terminated. Canned oranges produce a bitter juice and are probably of no commercial value, but this result with fruit in which the value of the raw juice is well known indicates the possibilities of investigations with other fruit juices.

DISCUSSION OF RESULTS.

Experiments have been described in which the juice of fresh cabbage, swede and orange has been fed to animals as the sole anti-scorbutic element in a basal diet of oats and bran ad libitum, and 60-90 cc. autoclaved milk daily. From these experiments it can be affirmed that under these conditions the minimal daily dose of the raw juice for the adequate protection from scurvy of young guinea-pigs is about 1.0 cc. cabbage, 2.5 cc. swede, and 1.5 cc. orange juice respectively.

When these juices are subjected to temperatures up to 130° a corresponding reduction of their anti-scorbutic properties appears. This reduction is greatest in the case of cabbage juice and is least in the case of orange juice. After being heated at 100° for an hour, at least 7½ times the raw dose in the case of cabbage, or twice the raw dose in the case of swede, is necessary to give protection from scurvy, whereas orange juice does not appear to have deteriorated appreciably during this period of heating. Only at 130° was any definite loss of value detected in the orange juice; 2 cc. was then an insufficient dose for protection, but 3 cc. gave the necessary protection after heating at this temperature.

In considering these results, it is interesting to find that orange juice, which is the most stable of the juices tested, is also the most acid in reaction. As long ago as 1912, Holst noticed that fruit juices were more heat-stable than vegetable juices, and he suggested that the stability was due to the presence of acid [Holst and Frölich, 1912]. That the hydrogen ion concentration may have an important influence on the stability of this vitamine is

Table V. Experiments with raw Orange Juice: basal diet outs, brun and autoclaved milk.

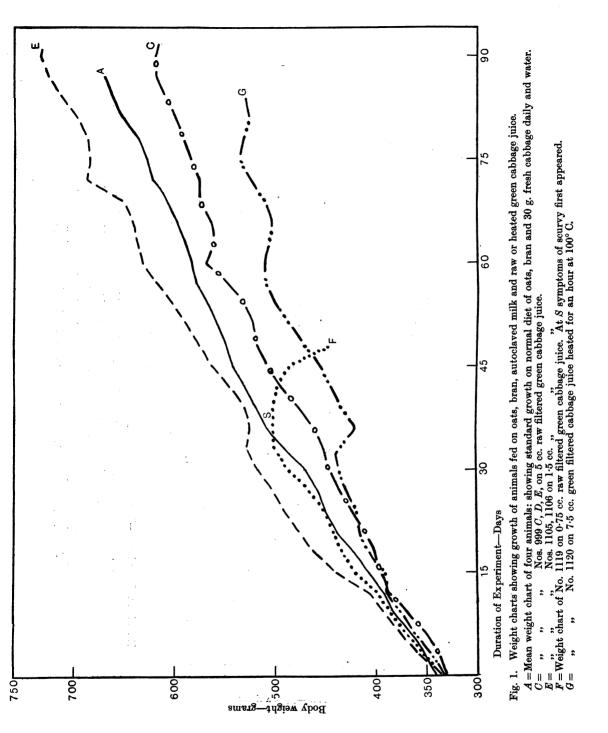
		General result	Protection	2	•		2		Sourvy	Protection	Scurvy	Protection—died of	Protection Partial protection	Partial protection;	Partial protection;	Slight scurvy	Severe scurvy	Scurvy	•	:	Severe scurvy	:
	i i	Histology of rib-iunctions	Incipient scurvy	TACITICAL	Noonly normal	Normal	2	Nearly normal	Incipient scurvy Severe scurvy	Definite scurvy	Severe scurvy	Definite scurvy Incipient scurvy	Nearly normal Severe scurvy	Definite scurvy		Incipient scurvy	Severe scurvy	Definite scurvy	•		Severe scurvy	
	1	Post mortem	Normal Dit imptions glightly	ridged	Normal Practically normal	Normal		Intestine probably in- facted snots on liver	Normal Haemorrhages in stomach	Junctions enlarged Tibia firm, femure brittle;	regile bones; intramus- cular haemorrhages on	knees Bones slightly fragile Teeth brittle	Normal Tibiae fragile; rib-junctions	Ingged, one neavily Liquid in pleural cavity;	Dark inflammatory patches	Haemorrhages in muscles can kneep in the calculations of the calculations of the calculations can be calculated as a calculation of the calculations of the calculatio	nogramic crimera	"	66 66	Haemorrhagesslight; bones	Bones slightly fragile; rib-	Junctions much swoten Haemorrhages; bones fra- gile; rib-junctions swollen
Duration	jo	experi- ment, days	901	20	93	91	16	62	90 46	89	20	83	33	65	88	29	75	91	28	88	43	99
		Symptoms during life	Limbs tender		None	Knees swollen, tender	None	2			Swollen knees; crippled	Emaciation after 70 days No symptoms		Pneumonia*	No symptoms	Joints swollen, tender, sourvy position	Swollen knees on 22nd	Swollen knees after 38	days, scurvy position Knees swollen after 34	Knees swollen after 43	Knees swollen after 29	Knees swollen after 20 days
	Body weight	ial Final	4		598		514	342 (490) 378	5 510 372	336 (473) 245	260	341 318 337 (472) 368	, 651 1 287	340	3 263	340 (474) 400	3 267	1 360	1 309	0 464	311	3 230
tood ilv	Ä.	k Initial	010		365		342		335 360	336	340		337 334	339	338		339	331	331	330	340	343
Average amount food consumed daily	1	Milk 6.	92		35 Z	76	99	57	8%	51	53	59	78 58	62	53	28	25	63	26	29	59	29
erage:	15	2ª.																				~
٤٠	الله الله		35		62 65	22	41	63	85 66	39	22	43 49	56 43	36	24	37	22	22	8	24	40	18
Ave	Ration Oct				 		3 41	1.5 63	1.5 85 1.5 66	1.5 39	1.5 25	1.5 43 1.5 49	1.5 56 1.5 43	1.5 36	1.5 24	0.5 37	0 5 22	0.5	0.5 30	0.5 24	0.5 40	0.5 18
	Date of Ration	of experi- juice bra animal ment co. g	21.i.17 5 25 i 17 5	,		ော																

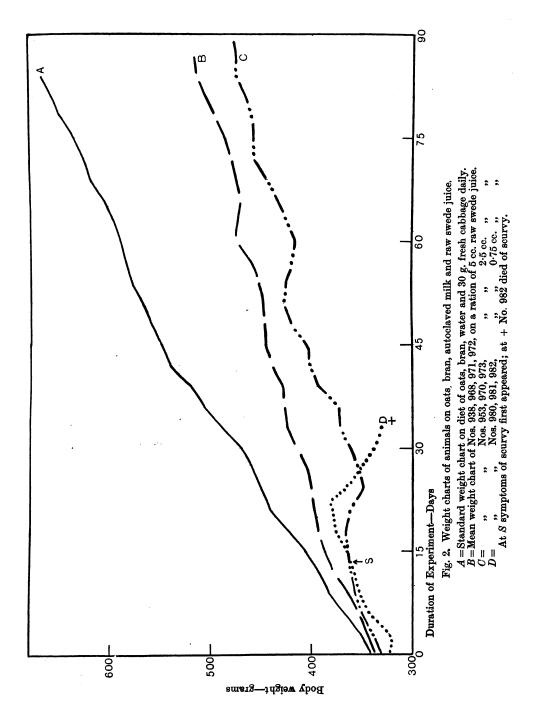
15--2

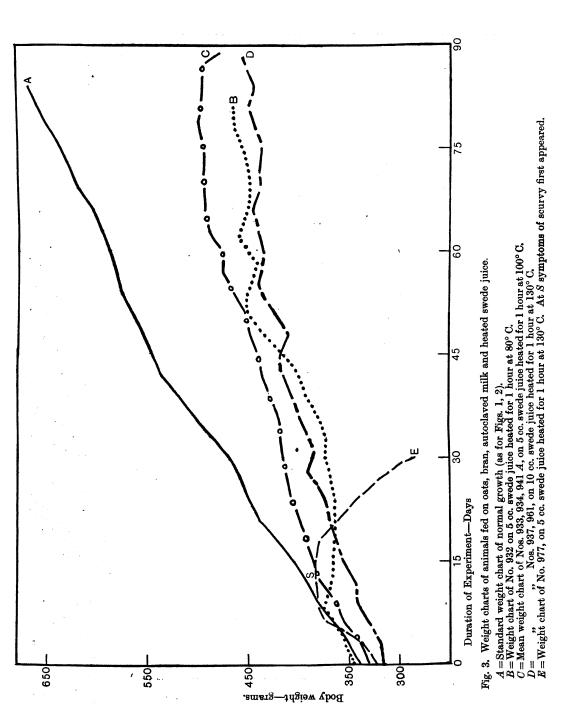
Table VI. Experiments with heated Orange Juice: basal diet oats, bran and autoclaved milk.

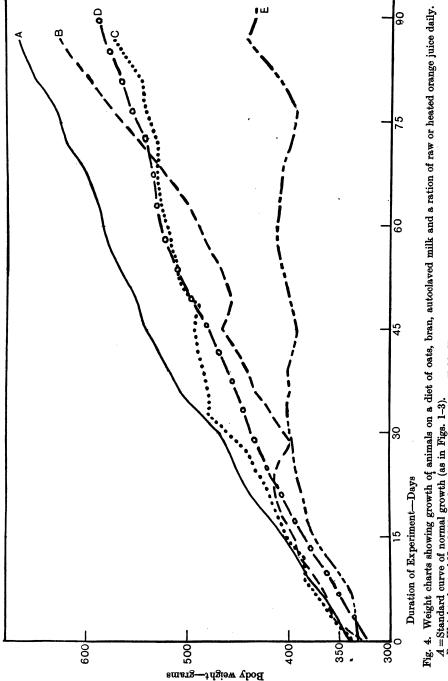
			-	good		death cause	tion;				•	å									
				but		OWI	Protection Partial protection; slight sourvy		Protection; trace scurvy (?)	2		Protection incom-		ΔA					•		
			4	_	Protection	Protection; from unkr	Protection Partial prot slight scurvy	Protection	otection; t scurvy (?)	:		otion	Protection	"Severe scurvy	• •	:	Protection "				
			පී	Scurvy,	Prote	Prote froi	Prote Partii slig	Prote	Prote seu			Protecti plete	Prote	Sevei	: :		Prote	2.2	2	•	
		•	± 92		=		ξ. γ.		stion the		_	Þ		Æ.			Λ.	Δ.			
			rib-junctions	Severe scurvy	Nearly normal	:	Incipient scurvy Definite scurvy		Enlarged junction fractured; the	rest not men	Nearly normal	Definite scurvy		Incipient scurvy Severe scurvy	: :		Incipient scurvy Normal	Incipient scurvy	•	•	
		i	rib.	Vere &	early 1		cipien efinite	Normal	nlarge fractu	",	early 1	efinite	Normal	cipien			Incipier Normal	icipier "	:	:	
								Ž		į.									ly.		
			_	Slight muscular haemor-	rnage; irague bones Slight haemorrhage on in- testine		Teeth loose; tibiae brittle Rib - junctions swollen: slight muscular haemor-		One rib-junction enlarged; the rest normal	Slight muscular haemor-	rhage Rib-junctions slightly en-	larged Emaciated; lungs inflamed	slightly	riugeu ". Severe haemorrhages; fra- gile bones			No symptoms Fatty and subcutaneous	tissue injected Normal Jaw and lower teeth some-	what prittle Rib-junctions all slightly		
			Post mortem	ular	rnage; irague bones ight haemorrhage on testine	*	tibiae ons s cular]		tion er	ular 1	s sligl	ungsi	su	orrha,	2 2		subcu	er teet	s all		
			Post	musc	baemo		loose; unctio	e. –	"ne rib-junction e the rest normal	musc	netion	ated;	unctio	riugeu vere haem gile bones			npton	tissue injected ormal w and lower to	what brittle ib-junctions	al gen	
				Slight	rnage; Slight had testine		Feeth Rib - j sligh	rhage Normal	One ril	Slight	rhage Rib-jun	largeu Emaciat	Rib - junctions	riuge Severe grile	0	juice.	No symptoms Fatty and s	tissue Normal Jaw and	wha Rib-ju	Normal Normal	
uice.	Duration	or experi-		· 66	94	56	88		68 88 88	94	89	72	- - - - -	.83 	78 85	ınge	22	68	8	68	
ange j	Dar	e X	8-5	•	0.	••	0, 0	. 0.		<u>.</u>						lised		•	-		
ted or			ng life	ender	:	:	: :					a little		swollen:	: :	neutr					
A. Heated orange juice.			Symptoms during life	Joints slightly tender	٤,	2	2 2	, oms		•	•		lder			early	somo;				
Ą			ymptoi	nts slig	2			No symptoms	•		•	Knees tender,	lame Knees tender	88		ated r	No symptoms	: :	:	*	
											2					B. He		::	•	•	
	:	veight	Final 8	550	652	318	593 500	630	598 610	485	670	335	525	402 350	430 450		535 670	600 515	585	510	
	1	Body weight	Initial g.	330	331	326	350 345	320	325 320	328	320	325	320	340 325	330 320		325 325	322 323	325	330	
•	ount fo daily		Milk 80	29	22	47	88	89	75	63	74	99	63	88	69 72		44	76 72	72	74	
	Average amount food consumed daily	Osts &	bran g.	37	37	59	36 18	22	22 24 27	14	22	10	17	15 23	16 15		17 23	27	20	20	
	ΨV	Temp.	••	2	20	70	100	9	888	100	100	130	130	130 130	130 130		901	88	100	90 <u>1</u>	
	Ration	of	juice		1.5	1.5	ლ ლ	cr	1.5	1.5	1.5	က	က		01 0 1		် က က	3 1.5	1.5	1.5	
				0. vi. 18	. 18	. 18	18	<u>~</u>	19	. 19	. 19	19	19	19	19		. 19	19	. 19	. 19	
	Dat	of	experi-	10. •	23. iv. 18	23. iv. 18	7. ix. 18 7. ix. 18	-	2. i. 19 25. iv. 19	21, iv. 19	25. iv. 19	4. i. 19	13. i. 19	19. i. 19 8. iv. 19	8. iv. 19 9. iv. 19		17. v. 19 17. v. 19	21. v. 19 27. v. 19	27. v. 19	27. v. 19	
		Ž	of of nime	871	857	828	905 906	040	950 986	987	886	951	959	960 983	984 985 A		686 686	991 992	993	994	











Nos. 949, 950, 905, 906, on 3 cc. fresh orange juice heated to 100° C. for an hour. Nos. 986, 987, 988, on 1·5 cc. fresh orange juice heated to 100° C. for 1 hour. Nos. 959, 960, on 3 cc. fresh orange juice heated to 130° C. for 1 hour. 1.5 cc. raw orange juice (Table V).

shown by the experiments of Harden and Zilva [1918], who found that orange juice which was made only slightly alkaline lost almost immediately its antiscorbutic value. In the experiments described above, the raw juices of cabbage and swede have about the same hydrogen ion concentration, but this slight acidity is accompanied by very different degrees of stability in the two cases. The greater stability of the orange juice to heat was maintained even when the juice was nearly neutralised before heating.

A further point of difference between the three juices tested may be found in their effect on the growth of the experimental animals. A glance at Figs. 1-4 (pp. 223-6) will give the general impression that the cabbage juice animals were on the whole the most satisfactory in this respect, and the variability in the consumption of milk does not altogether account for this. It is well known that green vegetables have growth-promoting as well as anti-scorbutic properties and other workers in this Institute have obtained evidence (as yet unpublished) that this growth-promoting power is also shared to some extent by the expressed juice. No appreciable growth is obtained, however, when guinea-pigs are fed on either cabbage, swede or orange juices in doses up to 10 cc. if there is no other source of fat-soluble substance in the diet. In the above experiments therefore, the apparent limitation of growth in the case of certain groups of animals in spite of their considerable allowance of milk suggests that a low ration of anti-scorbutic in a diet may also limit the availability of the fat-soluble substance to the animal, even when protection from scurvy has been secured. In the case of the animals to which swede juice was fed (Table III), if we except No. 939 (on 5 cc.) and No. 952 (on 2.5 cc.), both of which died early in the course of the experiment with some unknown complaint, the amount of milk consumed by the two lots is about the same, but the average rates of growth of the animals are different (Fig. 2 B. C); whilst in both these cases the growth of none of the animals approached that of the normal growth on a cabbage diet (Fig. 2 A). In the case of animals on 3 cc. heated orange juice (Table VI), the consumption of milk was nearly equal in the cases of the two groups of animals, but those on the juice heated to 130° made very little growth although the ration of juice given proved to be just above the scurvy limit (Fig. 4 C, E). Growth seems therefore to be affected by the limitation of the anti-scorbutic element in the diet apart from the appearance of definite symptoms of scurvy and apart from deficiency in the growth-promoting vitamines.

With regard to the somewhat unexpected stability of swede and orange juice at temperatures above 100°, this is parallel with what was previously found with green cabbage leaves. It must be remembered that the heating at these temperatures was done in a closed autoclave in the absence of air. This may well affect the rate of destruction either directly by retarding oxidation or indirectly by the production of stabilising bodies. The rather

¹ Cp. Nos. 970, 973, Table III with 999 F, H, Table I, both on 2.5 cc. doses; or Nos. 938, 968, 972, Table III with 999 C, D, E, Table I, both on 5 cc. doses.

surprising stability at 130° in the absence of air suggests that there may be advantage in adopting methods of canning fruit or vegetables at temperatures above boiling-point for as short a time as possible to ensure sterility. Further investigations into the value of canned products would appear to be desirable.

In conclusion I have to thank Dr Harriette Chick for suggestions and advice especially during the earlier stages of the investigation, and Miss F. M. Tozer for permission to quote the results of her histological investigations of the rib-junctions of the animals used in these experiments.

REFERENCES.

Chick and Hume (1917). J. Soc. Trop. Med. Hyg. 10, 141.
Chick and Rhodes (1918). Lancet, ii, 774.
Delf and Chick (1919). Biochem. J. 13, 201.
Delf and Tozer (1918). Biochem. J. 12, 416.
Drummond, J. (1919). Biochem. J. 13, 81.
Halliburton and Others (1919). J. Physiol. 52, 328.
Harden and Zilva (1918). Lancet, ii, 320.
Holst and Frölich (1912). J. Hyg. 72, 1.
McCarrison (1919). Indian J. Med. Research, 7, 188.
McCollum and Simmonds (1918). J. Biol. Chem. 33, 55.
Steenbock, Boutwell and Kent (1918). J. Biol. Chem. 25, 517