

THE DIGESTIBILITY OF WHITE OF EGG (Abstract of Paper).—
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(Presented 19 April, 1926)

Uniform samples of egg white separated from fresh hen's eggs have been coagulated at 100° C. for periods of time varying from 2 to 30 minutes and their digestibility has been determined *in vitro*. An artificial digestive juice has been prepared containing 2% pepsin (Fairchild) in 0.4% hydrochloric acid and a uniform concentration of 20 gms. of finely minced coagulum to 100 cc. of juice used. The pH of the solutions was kept constant at 1.6 and controls were run simultaneously. Samples were removed frequently from the digesting mixtures and analysed for the number of free amino radicles by the Sorensen formol titration and the Van Slyke gasometric methods. The conclusion was drawn that no difference exists in the rate of peptic digestion of egg white coagulated for short or long periods of time and digested "in vitro."