

2nd JAN. 1938

Dear Susan,

The analysis of beremeal has taken some time to materialise, however I now have pleasure in sending it to you.

With the help of nutritional science friends, we established that there is no published analysis of bere. One or two establishments could do it, at a price, however it was the Rowett Research Institute who offered to do it for no costs, in the interests of research because they themselves had nothing on it. The results arrived just before Christmas. Possibly the chap on whose desk the request landed initially was clearing it before the New Year.

This comparative analysis between beremeal and barleyflour are interesting as is his

Summary on the findings.

I hope you will find it useful in the course of your project.

With kind regards and wishing you a Happy New Year.

Yours sincerely,

Edna Rankin.

Analysis of Beremeal

I am still awaiting results for sodium and potassium content of the beremeal but enclose the data I have so far.

As a comparison I analysed a sample of barley flour at the same time as the beremeal and enclose results for both.

	<u>Beremeal</u>	<u>Barley Flour</u>
Crude protein	10.5%	11.7%
Oil	2.8%	2.0%
Crude fibre	1.9%	1.4%
Starch	56.1%	56.7%
Dietary Fibre as non-starch polysaccharide	9.8%	9.0%
<u>Minerals</u>		
Calcium	0.04%	0.03%
Phosphorus	0.41%	0.34%
Magnesium	0.12%	0.09%

The analyses show the beremeal to be very similar in most respects to the barley flour. Protein is slightly lower, oil slightly higher and dietary fibre slightly higher. There is also a slightly higher mineral

content in the beremeal. None of these differences are significant between the two flours. On a chemical basis it would not be possible to say that one was nutritionally superior to the other.