



Food and its functions

By James Knight

RareBooksClub. Paperback. Book Condition: New. This item is printed on demand. Paperback. 98 pages. Dimensions: 9.7in. x 7.4in. x 0.2in. This historic book may have numerous typos and missing text. Purchasers can download a free scanned copy of the original book (without typos) from the publisher. Not indexed. Not illustrated. 1900 Excerpt: . . . of meat. From these figures it will be seen that the amount of fat may vary considerably, and that the water and nitrogenous materials are very much reduced in fat meat. Fat meat contains a greater store of energy than lean, but it is neither palatable nor easy of digestion, except by people who have to work under severe climatic conditions. The composition of meat is affected by various factors, such as the age of the animal, sex, breed, condition, feeding, and c. In young animals the muscles are not fully formed, and are more watery, so that young meat may lose from to of its weight in cooking; the syntonin or muscle-albumen is replaced by gelatine-forming substances, and the fat and salts are also diminished in amount. These defects are exemplified by veal, the use of which may lead to disturbance of the digestive system...



READ ONLINE

[4.19 MB]

Reviews

It in one of the best book. Better then never, though i am quite late in start reading this one. You wont feel monotony at at any moment of the time (that's what catalogues are for regarding in the event you check with me).

-- **Dr. Kristin Dickens**

Thorough guideline! Its this type of good read. It is really simplistic but shocks from the 50 percent from the publication. It is extremely difficult to leave it before concluding, once you begin to read the book.

-- **Sallie Wiegand**