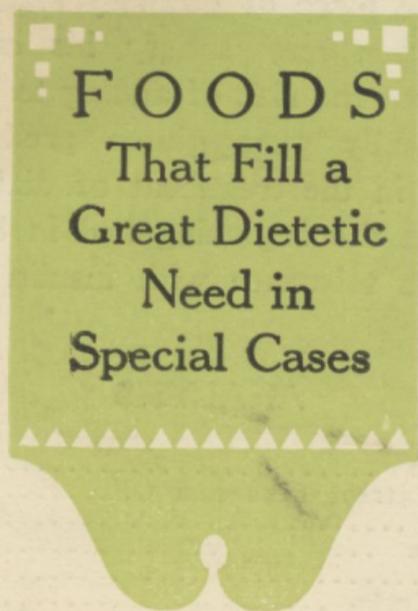


Pure Gluten Biscuit  
40% Gluten Biscuit  
Soy Biscuit



THE  
BATTLE CREEK FOOD COMPANY  
BATTLE CREEK, MICH., U.S.A.

# Pure Gluten Biscuit

**H**ERE is a crisp, toothsome biscuit or finger roll which contains practically no starch (average  $2\frac{1}{2}\%$ ) and is suitable for the most severe cases. The diabetic can eat it in the place of ordinary bread, and the overfat person may satisfy his craving for bread without the risk of adding to his weight.

A practically pure gluten product is indispensable in the treatment of diabetic cases, especially in the beginning and in building up the patient's tolerance with insulin (iletin).

## ANALYSIS

Moisture .....	6.70%
Ether Extract (Fat and Oil).....	0.97%
Protein .....	79.48%
Cellulose .....	0.17%
Starch .....	2.23%
Other Carbo .....	10.98%
Ash (Mineral Matter) .....	1.70%

## 40% Gluten Biscuit

**W**HILE not a starch-free bread, it is low in this particular element and contains about four times as much gluten as ordinary bread. It is highly serviceable in

cases that require a low starch dietary. This really delicious biscuit is especially adapted for use with the insulin (iletin) treatment for diabetics. It fully takes the place of bread for the diabetic, and in this respect is unequalled.

### ANALYSIS

Moisture .....	7.20%
Ether Extract (Fat and Oil).....	1.25%
Protein .....	41.89%
Crude Fiber .....	0.54%
Starch .....	41.05%
Other Carbo .....	6.67%
Ash (Mineral Matter) .....	1.40%

## Iron and Lime

**T**HE absence of starch or greatly reduced starch content of these foods is by no means their only attractive feature. By a curious arrangement nature placed the larger part of the food minerals, iron and lime, in the protein of all cereals, hence in glutes we have these essential salts in a very concentrated form. They contain five or six times as much iron and lime as the best meats and are therefore most valuable blood-building foods. Every pale, anemic, "bloodless" man, woman or child needs more iron and no other food is so rich in iron as are glutes.

# Soy Biscuit

**A** TASTY bread made from the soy bean, a staple food in some of the eastern countries. This biscuit is rich in protein and practically free from starch, a food of great value to the diabetic patient as shown by the following analysis:

## ANALYSIS

Protein .....	53.8%
Fat .....	9.2%
Starch .....	1.3%
Ash (Organic Salts) .....	4.6%
Pentosans .....	20.0%
Water .....	5.5%
Undetermined .....	5.6%

## Other Diabetic Foods

Pure Gluten Meal	Savita
40% Gluten Meal	Diabetic Bran
Diabetic Laxa	Diabetic Colax
Sanitarium Gluten Flour 44.81%	

## THE BATTLE CREEK FOOD COMPANY

Battle Creek, Mich., U.S.A.

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