

EFFECT OF PROTEIN CONTENT ON LOAF-VOLUME.

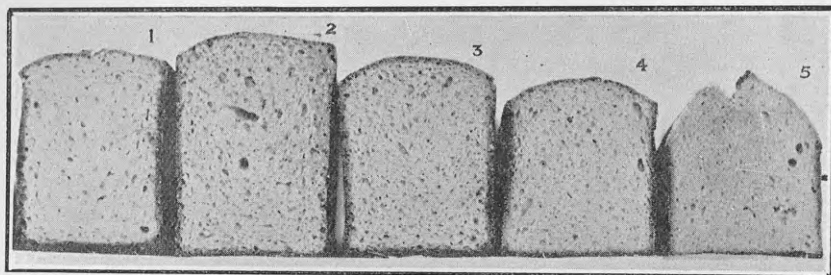


FIG. 1.

No.	Protein.	Half-loaf Volume.
	Per Cent.	c.c.
1	600
2	13.19	663
3	10.94	563
4	9.88	479
5	8.56	434

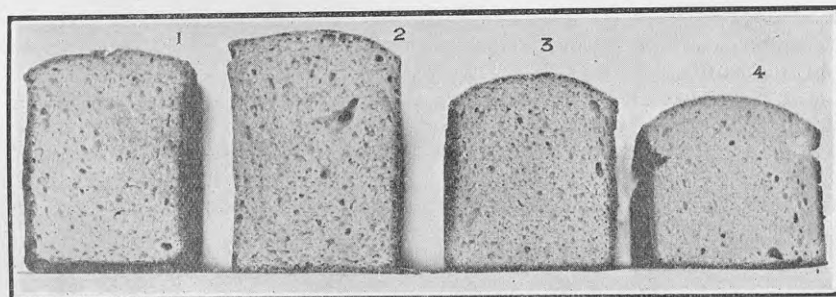


FIG. 2.

No.	Variety.	Protein.	Half-loaf Volume.
		Per Cent.	c.c.
1	Commercial "baker's" flour	600
2	Velvet (P 290)	13.19	663
3	White Tuscan (P 467)	9.88	479
4	Victor (P 322)	9.63	397

[Photos by F. T. Leighton.]