

British India Steam Navigation Company, Limited... / J. Clark.

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COPY.

BRITISH INDIA STEAM NAVIGATION COMPANY, Limited.

Telephone Nos.

122 LEADENHALL STREET,

7377 & 7378 AVE.

LONDON, E.C.

30th October, 1917.

DR. S. A. KAPADIA, M.D., L.R.C.P.,

22, Redcliffe Gardens,

South Kensington, London, S.W.

DEAR SIR,

At the request of Lord Inchcape, Chairman of the above ~~Chairman of the above Company~~, I was instructed to inspect in Company, I was instructed to inspect in company with Mr. R. Leslie, Supt. Engineer of the P. & O. Company, your patent system of preserving various classes of perishable goods as treated at 11a, Featherstone Buildings, and furnish him with a Report on same.

I take this opportunity of thanking you on behalf of my colleague and self for the courtesy shown and the facilities afforded us while making our inspection of your system on the 20th July.

There being a few points in connection with the experimental plant which I had not clearly grasped during my previous visit, I paid a second visit to your Holborn premises at a later date

with the view of acquiring fuller details of the system and its application to ships' use, and after discussing with your Engineer the various means provided for deoxidising and sterilising the atmosphere in the chamber, which contained the various classes of perishable goods, I came away convinced of the wonderful potentialities possessed by the system, and the advantages that would accrue in keeping ripe fruit grown in India and other distant colonies abroad, or any other perishable commodities, in perfect condition, fresh and unchanged for considerable periods

The process appears simple, and the installation including refrigerating apparatus comparatively inexpensive.

The system could be easily applied to existing refrigeration installations on board ship, or on land to act in conjunction therewith. Although refrigeration has tended to reduce the losses incidental to fruit preservation, it must be confessed that this process has not been attended with complete success, due mainly to the fruit being picked green: and consequently cannot be compared in flavour or appearance, weight or size to that which is picked at maturity.

As frozen fruit deteriorates rapidly when removed from the refrigeration chamber, due to the fact that ordinary air contains germs which attack all fruit, especially that which has passed maturity, and rapidly destroy it.

These germs are kept in a state of suspended animation only, while they are in the cold chamber, but when the fruit is taken into the ordinary atmosphere they multiply with the greatest rapidity and become very active, and proportionately destructive.

The Kapadia system, in combination with refrigeration, effectually deals with, and overcomes, all these difficulties since by employing a storage chamber charged with deoxidised and sterilised atmosphere all germs are actually destroyed, and

fermentation, heating and sweating of the fruit are prevented, the result being that fruit from any part of the Globe can be stored in a mature condition for a protracted period.

The favourable results obtained from the different experiments carried out with your installation at High Holborn, particularly with the preservation of eggs, which, at the present time of war become a necessity in augmenting the food supply of the country, besides likewise fish. I am of opinion that the system augurs well for the successful application on a larger scale, when not only fruit, eggs and fish could be treated and preserved, but the system is capable of being extended and applied successfully to other organic substance such as meat, wheat, hops, etc.

I may here mention that as this system is also capable of dehydrating fruit, vegetables and medicinal herbs, as well as defrosting meat, its utility is thereby very much enhanced.

I am pleased to learn that several prominent engineering experts well known to myself, having examined your system, also agree with me regarding the efficiency and usefulness to which this process can be applied.

Hoping it will be taken advantage of in these very trying times, as I feel convinced that during the present crisis a system like this of such national importance would prove, if adopted, of inestimable value to the British Empire.

I remain, dear Sir,

Yours faithfully,

(Sgd.) J. CLARK.

Superintending Engineer.