

## **Specification of Frederic Allarton : method of administering iron in articles of food.**

### **Contributors**

Allarton, Frederic.

### **Publication/Creation**

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A.D. 1855 . . . . . N° 435.

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S P E C I F I C A T I O N

OF

FREDERIC ALLARTON.

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METHOD OF ADMINISTERING IRON IN  
ARTICLES OF FOOD.

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LONDON:

PRINTED BY GEORGE E. EYRE AND WILLIAM SPOTTISWOODE,

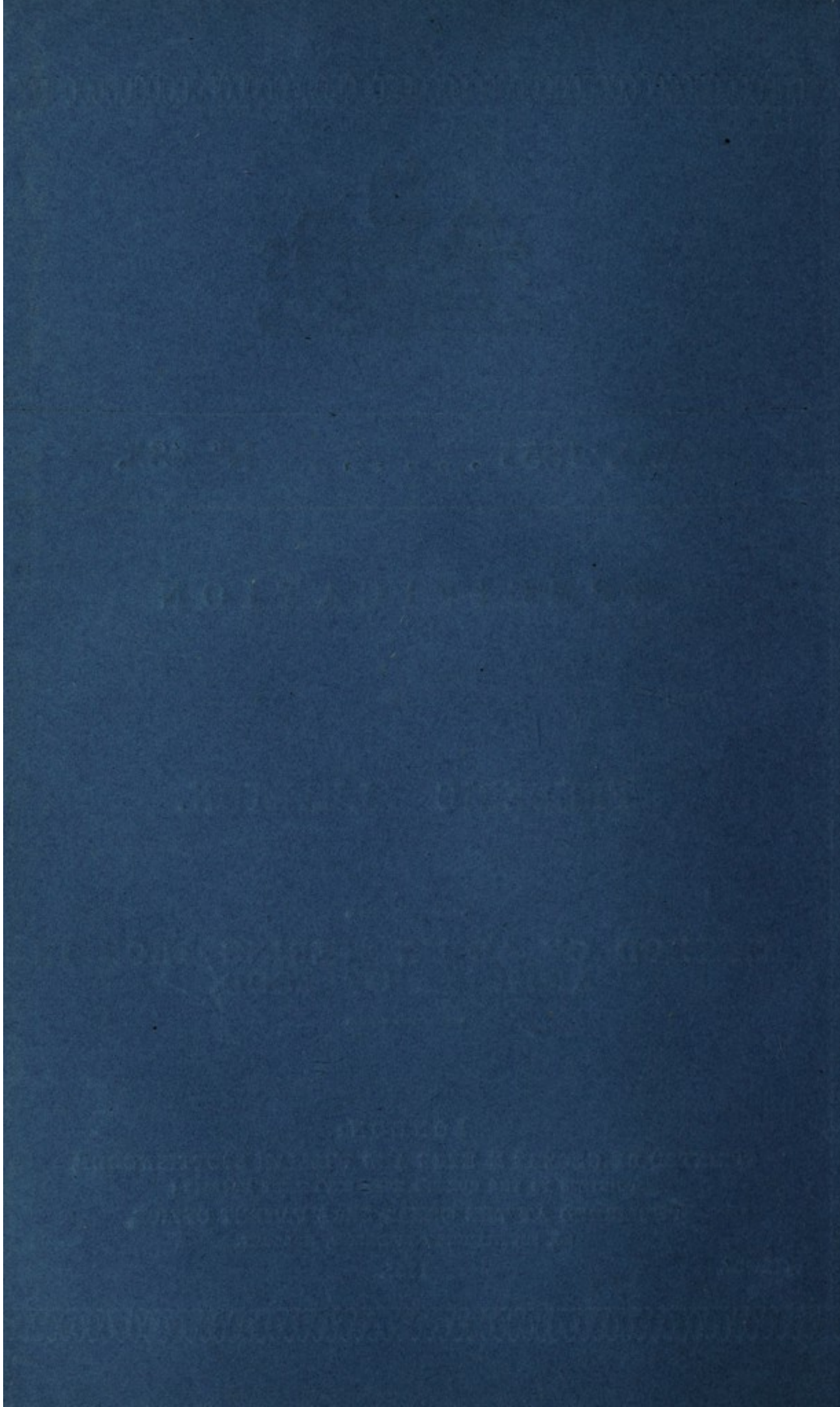
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A.D. 1855 . . . . . N° 435.

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## Method of Administering Iron in Articles of Food.

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*(This Invention received Provisional Protection, but notice to proceed with the application for Letters Patent was not given within the time prescribed by the Act.)*

**PROVISIONAL SPECIFICATION** left by Frederic Allarton at the Office of the Commissioners of Patents, with his Petition, on the 28th February 1855.

I, **FREDERIC ALLARTON**, of High Street, Southwark, in the County of Surrey,  
5 Chemist, &c., do hereby declare the nature of the said Invention for "**CERTAIN IMPROVEMENTS IN THE METHOD OF ADMINISTERING IRON AS A REMEDY**" to be as follows:—

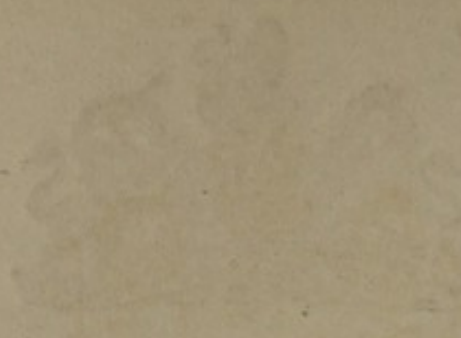
My Invention of improvements consists in combining with the usual materials used in the manufacture of biscuits, and other similar articles of  
10 food, any of the oxides or salts of iron, and subsequently making such combinations with biscuits or other like articles of food.

The quantity or proportion of the forms of iron to the other ingredients to be according to the quality required in the manufactured article, but for general purposes I prefer to use the following proportions:—Wheat flour,  
15 16 oz.; rice flour, 8 oz.; arrow root, 8 oz.; white sugar, 8 oz.; protoxide of iron, 320 grains. These ingredients are mixed and combined in the manner usual in the manufacture of biscuits, and also baked by the ordinary method. The quality of the flours may be varied, or some of them entirely omitted, according to the quality of the biscuit desired; as also the iron may  
20 be used in any other form.

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Printers to the Queen's most Excellent Majesty. 1855.



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