

Specification of John Somervell : preserving meat extract.

Contributors

Somervell, John.

Publication/Creation

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A.D. 1868, 11th JANUARY. N° 105.

SPECIFICATION

OF

JOHN SOMERVELL.

PRESERVING MEAT EXTRACT.

LONDON:

PRINTED BY GEORGE E. EYRE AND WILLIAM SPOTTISWOODE,

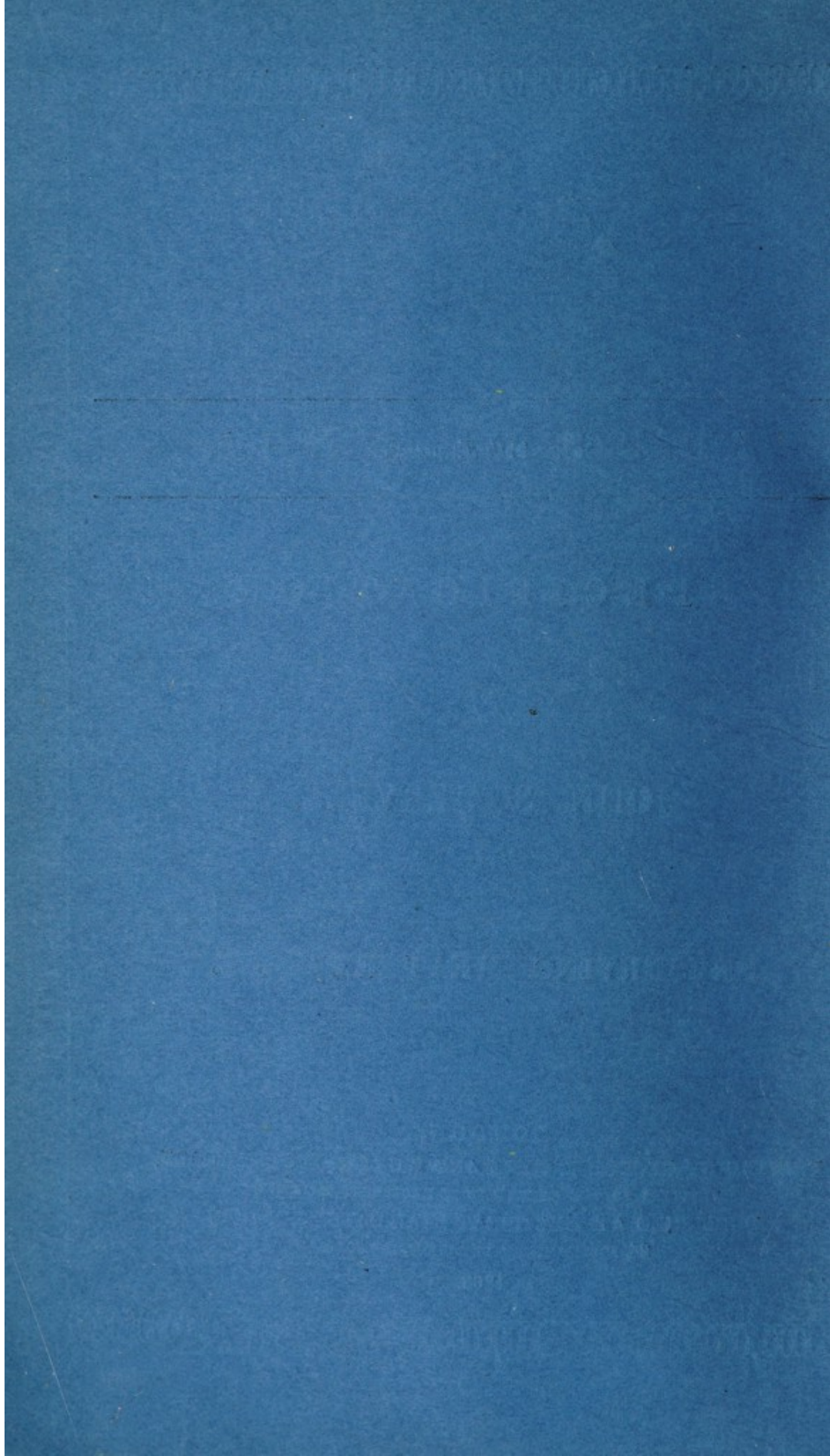
PRINTERS TO THE QUEEN'S MOST EXCELLENT MAJESTY:

PUBLISHED AT THE GREAT SEAL PATENT OFFICE,

25, SOUTHAMPTON BUILDINGS, HOLBORN.

Price 4d.

1868.





A.D. 1868, 11th JANUARY. N^o 105.

Preserving Meat Extract.

(This Invention received Provisional Protection only.)

PROVISIONAL SPECIFICATION left by 'John Somervell at the Office of the Commissioners of Patents, with his Petition, on the 11th January 1868.

I, JOHN SOMERVELL, of Kendal, in the County of Westmoreland,
5 do hereby declare the nature of the said Invention for "**AN IMPROVED METHOD OF OBTAINING AND PRESERVING ALIMENTARY SUBSTANCES IN A HIGHLY CONCENTRATED FORM,**" to be as follows:—

I propose to obtain nutritive food in a highly concentrated form by an admixture of gelatine with essences or extracts of fish, flesh, fowl,
10 or other alimentary substances.

To effect my purpose I take the purest gelatine I can make and dissolve it by heat; I then add a very strong extract or essence of beef, mutton, fowl, turtle, or other nutritious aliment, varying the relative proportion of essence or extract and gelatine, and adding salt, pepper,
15 or other seasoning or flavouring condiment to suit particular tastes and circumstances; I then evaporate the mixture to the required strength, and thus obtain it without danger of giving the burnt flavour to which meat extracts uncombined with gelatine are liable.


Somervell's Improved Method of Preserving Meat Extract.

The alimentary product thus obtained (which I propose to term "Kendal Gelatine Meat Extract") may be used either in solution as a jelly, by allowing the solution to cool, or undiluted in the desiccated state in which it is left after the evaporation, when it may be sucked as a lozenge.

5

LONDON:

Printed by GEORGE EDWARD EYRE and WILLIAM SPOTTISWOODE,
Printers to the Queen's most Excellent Majesty. 1868.



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