

through the alimentary canal is more or less under the control of the will, while, during the middle part of its course, it is quite beyond all voluntary control. Furthermore, one has to remember that even this voluntary control of certain of these 'mechanical' actions is only partial, and the result of education.

"The chemical changes involved in digestion result from the action of the digestive juices formed by the epithelium of the alimentary canal, and by its glands.

"The different digestive juices act in virtue of ferments (enzymes) which they contain, some of the juices containing several enzymes, and so being capable of acting on several classes of food substances. The enzymes set up hydrolysis, *i.e.*, split up the substance on which they act into two or more simpler bodies with the assumption of the elements of water, the whole object of the chemical factors in digestion being to convert insoluble, indiffusible bodies, such as proteins, starches, or fats, into soluble, diffusable bodies, such as peptones, sugars, and fatty acids."

Most nurses have a working knowledge of the processes of salivary, gastric, and pancreatic digestion, and these need not now be entered into in detail.

MILK DIGESTION IN INFANCY.

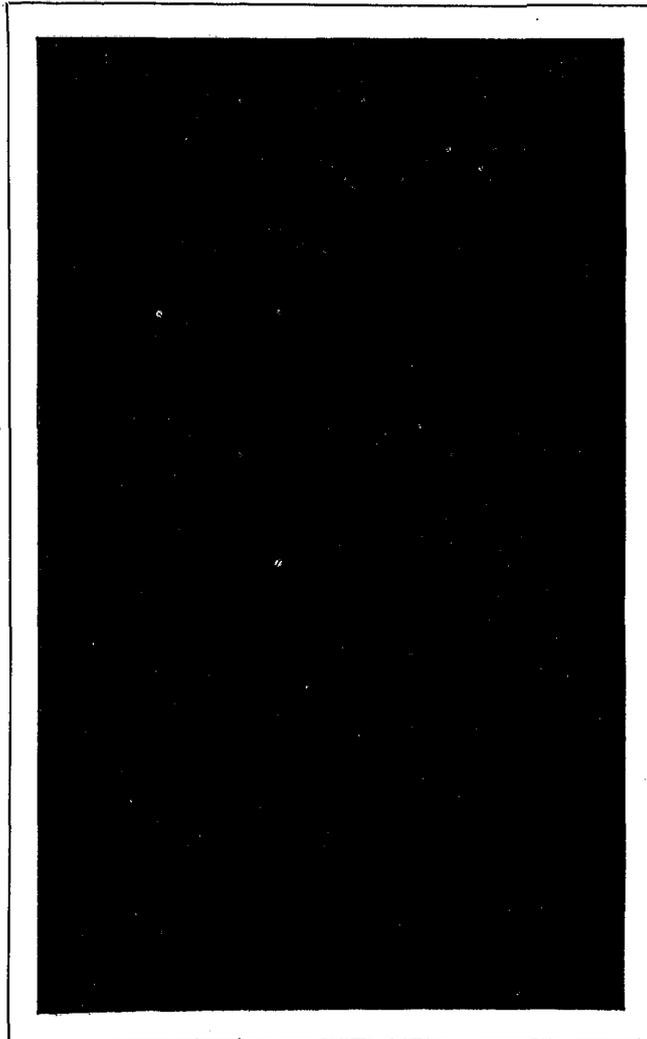
Concerning milk digestion in infancy, we read that "it is probable that during infancy milk is

digested in a slightly different way, but the ultimate effect is the same. The caseinogen from the milk of one animal may be readily digested in the stomach of another animal of the same species, but may be difficult to digest in that of an animal of another species. For example, cows' milk is readily digested by the calf, but in the stomach of an infant the curds

produced are so large and dense that their solution is difficult, and at times impossible. A study of the process of coagulation (as illustrated in this article), is very striking. The illustrations show the effect of an artificial gastric juice on milk, &c., at 98° Fahr. In the first instance cows' milk sets in a solid curd, and has to be broken with a glass rod, as shown in the illustration on page 167. In the second the cows' milk has been treated with Benger's Food, and does not set in a solid curd, but can be poured out easily from the test glass."

It will readily be realized, therefore, that though milk passes into the stomach in liquid form, under the influence of the gastric juice, it there becomes a large mass of curd. For this

reason it is important, more especially where infants are concerned, that it should be treated with some agent which prevents the formation of solid masses of curd. Such an agent is to be found in Benger's Food, a mixture of wheat flour and pancreatic extract.



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COWS' MILK TREATED WITH BENGER'S FOOD, SHOWING THAT IT DOES NOT SET IN A SOLID CURD, BUT CAN BE Poured OUT EASILY FROM A TEST GLASS.

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