



The Chemical Composition Of Apples And Cider. I. The Composition Of Apples In Relation To Cider And Vinegar Production. Ii. The Composition Of Cider As Determined By Dominant Fermentation With Pure Yeasts

By W. A. P. Moncure

Read Books, United Kingdom, 2008. Paperback. Book Condition: New. 212 x 136 mm. Language: English . Brand New Book ***** Print on Demand *****.This text contains a detailed treatise on the chemical composition of apples and cider. A thoroughly interesting and informative text that will be of much value to the producer of cider, this text contains a wealth of information on the subject and is not to be missed by the discerning enthusiast looking to improve their products. The chapters of this book include: Preparation of Samples , Juice and Pomace , Dry Matter and Mineral Constituents , The Composition of Cider as Determined by Dominant Fermentation with Pure Yeasts , Cask Experiments Nos. 2 and 3 , Work of 1903-4 , First Series of Experiments , et cetera. This antique book has been elected for modern republication due to the timeless value of the information contained within it, and we are proud to republish it here complete with a new introduction on cider making.



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