

skin, being almost entirely convertible into gelatine; while others yield comparatively little gelatine, and consist principally of albumen. In no animal compound does gelatine exist as a fluid: hence, gelatine has been supposed to be produced by boiling; but the supposition does not appear to be well founded. Gelatine may be considered as the least perfect kind of albuminous matter existing in animal bodies; intermediate, as it were, between the saccharine principle of plants, and thoroughly developed albumen: indeed, gelatine in animals, may be said to be the counterpart of the saccharine principle in vegetables; it being distinguished from all other animal substances, by its ready convertibility into a sort of sugar, by a process similar to that by which starch may be so converted. Albumen exists in the fluid state as a component of the blood: small quantities of fluid albumen are also contained in certain animal secretions: but there is much more of the principle in a solid state; forming what is termed *coagulated* albumen. The blood likewise contains *Fibrin*, another modification of the albuminous principle, in a fluid, or at least in a suspended state: though the most frequent condition of Fibrin, is that of a tough fibrous mass, in which condition, together with albumen, it forms the basis of the muscular or fleshy parts of animals. The *curd* of milk is also a modi-