The amylaceous or starchy principle is obtained in slightly modified states, from a great variety of vegetables, but principally from the seeds of the *Cerealia*. Even by the unassisted eye, starch is seen to be composed of minute particles; and when these particles are examined with a microscope, they are found to be granules more or less rounded, and without the least trace of crystallization. These granules are conceived to be moulded in the cellules of the texture by which they are formed; for it would appear that their state when first secreted and deposited in the cellules, is semifluid; and that the excess of water is subsequently removed. Raspail and Dumas have shown that each of these little grains is covered with a smooth integument, not affected by water at the common temperatures; within which integument is enclosed a substance rather more soluble. According to some chemists, this interior substance has an analogy with gum; but probably it is only a variety of amylaceous matter. Berzelius affirms that starch when burnt, leaves about ·23 per cent of residuum, consisting entirely of the phosphates. But when this residuum is abstracted and allowed for, the essential composition of starch is found to coincide very nearly with the essential composition of sugar; that is to say, starch is composed of water and carbon; and the proportions of their combination are very nearly