Table 18.1. Components of recipes from documents and analytical studies.

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| **Glue-paste components** | **Type of material** | **Function** | **Materials named in the glue lining paste recipes** |
| Basic components | Skin glue | Adhesive | Rabbit, cartilage, technical gelatin. Trademarks: “glue of the Medalla” (extra strong glue D. Pedro Álvarez SA Chemical), “glue of Salamanca.” |
| Flour | Adhesive, thickener | Wheat, rye, refined candeal. Trademarks: Manitoba, EI Corte Ingles, DOM, Gallo |
| Water | Diluent | Tap, deionized |
| Additives | Vinegar | Disinfectant, surfactant, pH corrector | Vinegar from wine |
| Honey, molasses, sugar, syrup | Plasticizer | Honey, molasses, sugar, syrup or maple syrup (employed in the National Gallery of Denmark in the 1st half of the 20th century). |
| Plants (garlic) | Disinfectant, adhesion strengthening, siccative | Garlic (old recipes: Andrés de la Calleja recipes; recipes from 19th and first half of 20th centuries at the Museo del Prado) |
| Salts, chemicals | Disinfectant | Sodium pentachlorophenate or alum and Nipagin (sodium salt of p‑hydroxybenzoate)  Micospec (econazole nitrate) in ethanol, quaternary ammonium salts, sodium fluoride, benzoic acid |
| Pigments | Disinfectant | Verdigris (Denmark in the 19th century) |
| Beer | Diluent | Beer (François-Toussaint Hacquin recipes) |
| Mucilage, oil, turpentine | Plasticizer | Linen grain (French recipes), linseed oil, Venice turpentine |
| Gum | Strengthen adhesiveness | *Grasilla,* (gum juniper: ground yellowish resin used for the preparation of varnishes, recipes from Spanish authors in the 16th century, recipes of Juan García de Miranda) |
| Ox gall | Surfactant, wetting | Ox gall (liquid or paste) |