

This process is reliable when a good flavored starter is used to ripen the cream. But if the starter is not good, it will seed the purified cream with bacteria which will produce undesirable results in flavor. The butter made from pasteurized milk or cream has a mild, uniform flavor; it has good keeping qualities but lacks the high aroma characteristic of butter made from raw cream which has been separated from good milk.

The system may be adopted also in cream-gathering creameries in the late fall months when there is trouble with bad flavors. If the cream is delivered sweet it may be pasteurized with the same good results as in the separator creamery.

Points to Observe when Pasteurizing.

1. Stir the cream constantly while heating to 158°.
2. Do not have the temperature of the water surrounding the vat holding the cream above 180° F., or it will give the milk a cooked flavor.
3. Remove the hot water as soon as the cream has reached the proper temperature.
4. Allow it to stand twenty minutes and then cool rapidly to the ripening temperature.
5. Add 15 to 20 per cent. of starter as soon as the cream is cooled to 95°.
6. Stir often while cooling.
7. Use a starter in pasteurized cream, or ripening will not take place, except very slowly.

Cream may be pasteurized in the ordinary cream vat, in a channel vat, or in the more costly but excellent pasteurizers that are now for sale.

Separating.

When the milk arrives at the creamery strain it through a cloth or fine perforated tin strainer.

(NOTE.—Boil the cloth strainer after the milk is washed out of it and give it plenty of sunlight and fresh air to keep it clean.)

Heat the milk to the temperature at which the separator will do the closest skimming, make smooth cream, and do the most skimming per hour. If the separator whips the cream heat the milk to a higher temperature before separating. Have the cream contain 30 to 33 per cent. of butter-fat. Rich cream gives less volume to cool and handle, and it can be churned at a lower temperature.

Ripening the Cream.

Have a good starter ready at all seasons of the year to put into the cream when separating commences. This hastens the ripening and controls undesirable flavors that may develop from the presence of undesirable forms of bacteria that may be in the milk. When the cream is to be ripened and churned in 24 hours, cool it to about 70° or 75° temperature, use a starter in it equal to about two per cent. of the milk separated, or 15 to 25 lbs. of starter for each 1,000 lbs. of milk. If the cream is to be pasteurized, do not put in the starter until after the cream has been heated and cooled again to 95°.