

Slightly mottled or mottled, slightly streaky or streaky, or uneven, or objectionable shade.

Pronounced salty or bitter taste or undissolved salt, or over 2 per cent, excepting in cases as provided for under first grade standards.

Second-hand boxes or rough, poorly made or dirty boxes, only one ply of parchment paper or two ply of parchment paper of inferior quality, or parchment paper less than forty-nine (49) inches in length or twelve and three-quarters ($12\frac{3}{4}$) inches in width, or of a weight less than forty pounds per ream, or lined with some other material not approved by the department; poor finish or uneven weights.

Registered number, churning number, or date of manufacture carelessly or illegibly marked on boxes.

(c) Third grade butter

Total score, under 87—score for flavour, under 37, unless “below third grade.”

Very stale, or very sour, or fishy, or very unclean, or very metallic, or very yeasty, or very musty, or very cheesy, or very fruity or rancid, or pronounced weedy flavours, but excluding French weed or similar types of flavours, or other objectionable flavours on the surface or in the butter which are too pronounced for second grade butter.

Very weak, or anything inferior to second grade.

Milky moisture.

Very mottled, very streaky, or very uneven.

Exceedingly heavy.

Very dirty boxes or no parchment paper, or very poor finish, or dirty unclean surfaces.

(d) Below third grade butter

No score given.

Any very objectionable flavour such as very rancid, surface taint, or French weed, or other strong weedy flavours which are comparable with French weed, or garlic, or onions, or gasoline, or kerosene.

“Below third grade butter” shall also mean and include any butter where dirt of foreign matter of any kind is found in or on the butter; also any butter on which mold has appeared either on the butter itself or on the parchment paper lining of the package as well as any butter otherwise inferior to third grade.

Basis of Churning Cream Purchases (Dairy Products Act—Ont. 1938)

As to Grade:—Purchases of churning cream are made direct from producers and weighed, graded and tested at a plant licensed by The Provincial Department of Agriculture.

Samples are taken from each can within two hours and tested for butter-fat within thirty-six hours after delivery to the plant.

Sufficient quantity of cream is taken for at least three tests and is kept in a cool place until 2 p.m. on the day following the testing, provided that samples tested on Saturday shall be kept until 2 p.m. on Monday following.

Cream purchased for butter making is graded at the plant where it is made into butter and the grades are as follows:

(a) Special grade cream shall mean any lot of cream which is clean and untainted in flavour and of uniform consistency and its acidity shall not exceed twenty-five one-hundredths of one per centum (.25%) at the time of being graded and the fat content shall not be less than twenty-eight per centum (28%).