



PIOSKOP.

ing the fat globules, and use centrifugal force to cause a further and more complete separation of the fat. In the Gerber test two chemicals (sulphuric acid and amyl alcohol) are used. In the Babcock test sulphuric acid only is used, but hot water

is added to the sample, after subjecting it to centrifugal force, in order to float the fat into the graduated neck of the bottle.

THE BABCOCK-TEST FOR MILK-FAT.

This test, which has been of great service to the dairy industry of Canada, was discovered by Dr. S. M. Babcock, chief chemist of the Wisconsin Experiment Station, in the United States of America, and was first given to the public in July, 1890.

The materials required for making a test are, a properly



BABCOCK TESTER.