

Table showing average composition of milk, whey, and cheese.

	Water.	Total solids.	Fats.	Casein.	Albumen.	Sugar, ash, etc.
<i>Milk.</i>						
Average of 18 duplicate determinations of 9 distinct samples	87.687	12.318	3.546	2.279	0.704	5.789
Average for 1893 at 48 American factories.....	87.280	12.72	3.77	2.48	0.69	5.78
<i>Whey.</i>						
Average of 12 duplicate determinations of 6 distinct samples	93.435	6.564	0.239	0.130	0.759	5.436
Average for 1893 at 48 American factories .. .	93.00	7.00	0.38	0.36		5.76
<i>Green Cheese.</i>						
Average of 10 duplicate determinations of 5 distinct cheeses	34.601	65.399	35.511	22.103	1.082	6.703
Average for 1893 at 48 American factories.....	36.84	63.16	33.90	23.32	5.94
<i>Cheese one month old.</i>						
Average of 12 duplicate determinations of 6 distinct cheeses	32.529	67.471	36.061	18.607	5.328	7.475

The above table shows a marked degree of uniformity between Canadian and American averages.

As a check upon the amount of the fat of the milk retained in the cheese, fat determinations of cheese were made directly, and also by difference between the fat lost in the whey and that contained in the milk. Making allowances for the difficulty of determining accurately the fat in cheese, owing to its somewhat uneven distribution, the figures in the last two columns of the following table, obtained by direct determination and by difference, agree closely, and point to a conclusion entirely in accordance with that arrived at by the Geneva station, viz., that "the loss of fat in cheese-making is quite independent of the amount of fat in milk." Another feature brought out in this table, and one which reflects credit upon the maker, is the small amount of the fat of the milk lost in the whey.