

## SUPPLEMENTARY INFORMATION

FEDERAL GRADING OF BUTTER, DAIRY INDUSTRY ACT, JANUARY 26, 1942

In grading creamery butter, graders shall be governed by the following standards and definitions:—

### STANDARDS FOR GRADES OF CREAMERY BUTTER

#### 1. *Scale of Points for Scoring Butter*

|                                 |           |
|---------------------------------|-----------|
| Flavour .....                   | 45 points |
| Texture .....                   | 15 points |
| Incorporation of Moisture ..... | 10 points |
| Colour .....                    | 10 points |
| Salting .....                   | 10 points |
| Packing .....                   | 10 points |

Total.....100 points

#### 2. *Scores and Definitions for Grades of Butter*

##### (a) First grade butter

Total score, 92 and over—minimum score for flavour, 39.

Clean, or slight lack of flavour.

Slightly weak, or slightly open, or slightly sticky, or slightly brittle.

Some free clear moisture (not leaky).

Practically true and even, no objectionable defects.

Must be all dissolved and not over 2 per cent salt, unless the butter is destined for a purchaser who requests over 2 per cent salt. First grade certificates issued for butter containing more than 2 per cent salt shall bear the following notation: "As the butter for which this certificate is issued contains more than 2 per cent salt and is represented as being for a trade requiring more than 2 per cent salt, a first grade certificate has been issued. This certificate is not valid for sale of the butter for either export or domestic trade except to a purchaser requesting a salt content of more than 2 per cent."

Clean, new boxes, complying with specifications provided under these regulations; the insides of boxes and covers shall be well coated or treated with paraffin or some other preparation approved by the department; boxes shall be doubly lined with parchment paper of good quality not less than forty-nine (49) inches in length and twelve and three-quarters ( $12\frac{3}{4}$ ) inches in width, and of a minimum weight of forty (40) pounds per ream, or lined with some other material approved by the department; butter solidly packed; full weight and neatly finished.

Registered number, churning number, and date of manufacture to be neatly and legibly marked on boxes.

##### (b) Second grade butter

Total score, 87 and under 92—minimum score for flavour, 37.

Not clean, slightly weedy, excluding French weed or other pronounced weedy flavours, slightly stale, or stale, or sour, or pronounced woody or other objectionable flavours on the surface or in the butter.

Weak, or open, or salty, or greasy, or brittle, or sticky.

Leaky.