

LABORATORY
OF THE
INLAND REVENUE DEPARTMENT

OTTAWA, CANADA.

BULLETIN No. 238

BUTTER

OTTAWA, May 14, 1912.

WM. HIMSWORTH, Esq.,
Assistant Deputy Minister of Inland Revenue.

SIR,—I beg to report upon a collection of 157 samples of butter purchased by our inspectors during February and March of this year.

An official standard for butter is established by an Order-in-Council of November 3, 1910, as follows:—

(G. 934).

Butter is a solid product made by gathering in any manner the fat of fresh or ripened milk, and has a Reichert-Meissl number not less than 24 and a saponification value not less than 0.905 (40°C) .

Butter is a clean non-rancid product made by gathering in any manner the fat of fresh or ripened milk or cream into a mass, which also contains a small portion of the other milk constituents, with or without salt, and contains not less than 82.5 per cent milk fat and not more than 16 per cent of water. Butter may also contain added colouring matter of harmless character.

The value of butter inheres in the amount and the quality of the fat contained in it. Legal butter must not contain more than 17.5 per cent of other substances than milk fat. These substances are essentially water, salt and curd. It is evident that by increasing the water content of butter, the purchaser may be defrauded, and for this reason a specific maximum for water is fixed by law. This maximum (16 per cent) is evidently much higher than necessary, and the following synopsis of water content actually found in the 157 samples now reported is instructive:—

Less than 1 per cent water in 5 samples.			
"	2	"	6
"	10	"	112
Above	10	"	33
"	16	"	1
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	Total	157