

These figures are typical of the results obtained in several more such tests. Practically no difference, beyond a reasonable limit of error, is noticed between the test of the same cream sweet or sour, when the sour sample is warmed to 100 degrees before sampling, though in some cases a slightly lower reading is noticed when the sample was taken without warming. It is quite possible that in special cases—with very gassy cream—this error would show greater than in these figures, as these samples soured quite clean in flavour.

(c) *Cream adhering to the walls of the pipette.*—Some cream adheres to the walls of the pipette and if this is not thoroughly rinsed off and added to the test bottle the result of the test will be inaccurate.

THE USE OF SCALES FOR WEIGHING SAMPLES OF CREAM.

In order to avoid these sources of error in measuring cream samples, scales have been devised for weighing the cream samples of either nine (9) grammes or eighteen (18) grammes into the bottles. Cream testing scales are constructed of different capacities. Some scales have a capacity of twelve test bottles (Fig. 13), that is cream

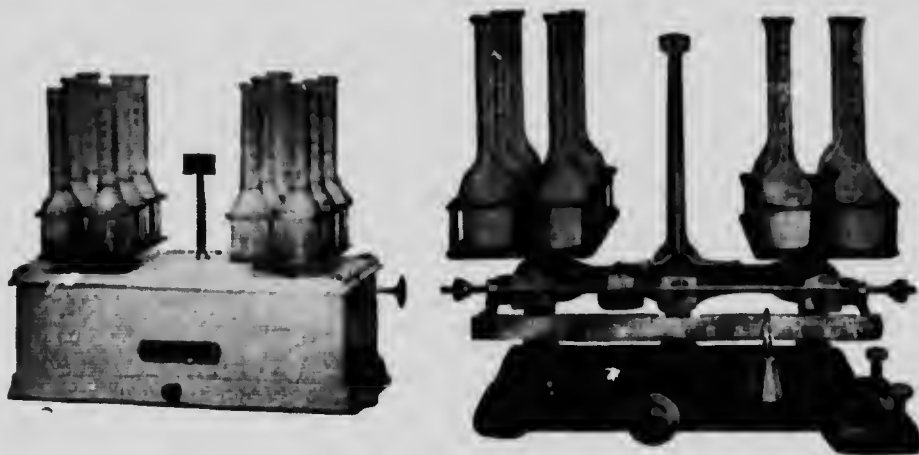


Fig. 13.

samples may be weighed into each of twelve bottles with one balancing of the scales. Other scales have capacities of four bottles, two bottles or one bottle (Fig. 14). The fewer the bottles the scales will carry the more accurate will be the weighing and the longer will the work require since the scales must be balanced more frequently. The scales should be kept in a dry place to protect the bearings from rust which would soon render the scales inaccurate. When in use the scale should be placed on a firm, level shelf or table.

In using the twelve-bottle scale the bottles are numbered and placed on the scale. The weight on the weighing beam is placed at the extreme left notch on the beam and the scale is then balanced by moving the ball on the tare beam. The ball or weight on the weighing beam is then moved to the right, to the nine (9) gramme or eighteen (18) gramme mark, depending on the style of bottle being used, and cream is added to bottle No. 1 until the scales again balance. Usually the weight is again moved to the right and the weighing repeated into bottle No. 2. This is repeated until the bottles on the left pan of the scale each contain a sample, when the weight on the beam is moved to the left and samples weighed into the bottles on the right arm of the scale. A better practice is to weigh a sample into a bottle on the left pan, then