

CHAPTER VII.

TESTING MILK.

MILK varies considerably in its physical and chemical composition, hence the need for testing it. Milk should be examined first with reference to its color, smell, and taste—test with the eye, the nose, and the tongue. If the color be abnormal, the smell objectionable, or the taste sour or otherwise unpleasant, such milk should not be used in the dairy.

Among the common testing instruments which have been, or are, in use in the dairy, are:

1. The Thermometer, which is an instrument for testing temperatures. A reliable thermometer, preferably made of glass, should be found in every dairy.
2. The Lactometer is used for testing the specific gravity of milk. This should have a thermometer in connection. What is known as Quevenne's is the one most commonly used. It gives the difference between the specific gravity of milk and water in thousandths. The milk should be at a temperature of about 60 degrees. Between 50 and 60 degrees, one-tenth of a degree should be subtracted from the lactometer reading for each degree in temperature below 60 degrees; *e. g.*, when lactometer reading is