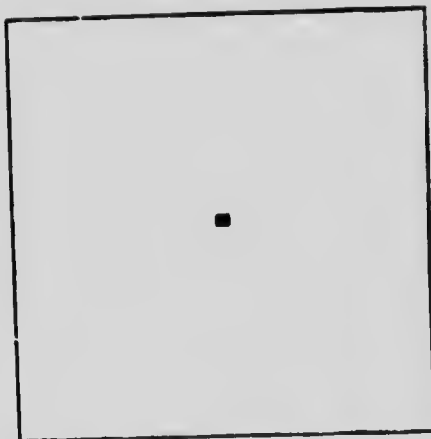


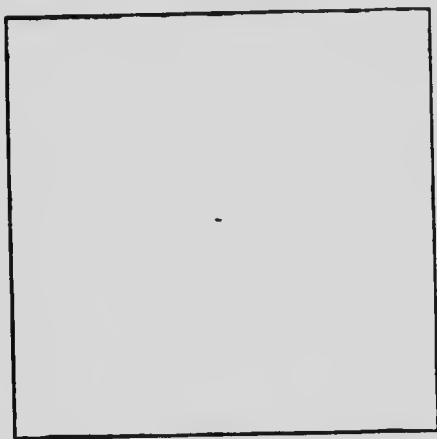
*The effect of the continuous pasteurization of milk at 140° to 146° F.*

The white square represents the bacterial content of raw milk—average of thirteen days in April, May, June and August. The black space represents the bacterial content of the same samples after continuous pasteurization at 140° to 146° F.



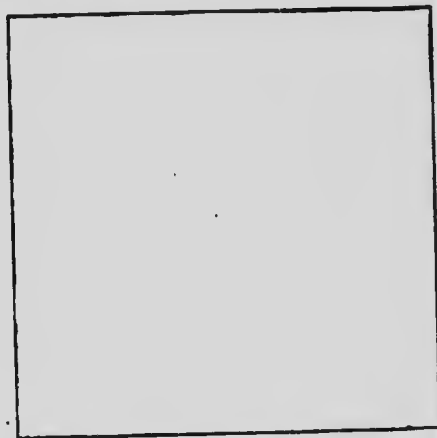
*The effect of the continuous pasteurization of milk at 160° to 165° F. (71°-74° C.).*

The white square represents the bacterial content of raw milk—average of twenty days in March, April, May, June and August. The black space represents the bacterial content of the same samples after continuous pasteurization at 160°-165° F.



*The effect of the continuous pasteurization of milk at 185° F. (85° C.).*

The white square represents the bacterial content of raw milk—average of fourteen days in April, May, June and August. The black spot represents the bacterial content of the same sample after pasteurization at 185° F.



*The effect of the continuous pasteurization of milk at 195° to 200° F. (91°-93° C.).*

The white square represents the bacterial content of raw milk—average of eight days in April and May. The black spot represents the bacterial content of the same samples after continuous pasteurization at 190° to 200° F.