

is darkened after a while. This last chemical change, however, does not, apparently, impair its usefulness.

It should be noted that the quantity of lime recommended in the above formula is considerably more than will be dissolved by the sugar solution. The reason for this is the amount of impurities in the Wisconsin lime. As the impurities are practically insoluble in the sugar solution, they have no effect in the viscogen.

After the clear fluid is siphoned off, the residue still contains some of the sugar solution, which remains turbid for a long time. This sugar can be recovered by adding considerable water to the residue and allowing it to settle again, when the pure liquid can be poured off and used in the place of an equal quantity of water in the preparation of the next lot.

Quantity to use—The exact amount of viscogen required to restore the consistency of pasteurized cream depends on the amount of acidity in the cream. A safe, practical means of adding the right amount is to test the amount of viscogen required to neutralize a small measured quantity of cream, and then to calculate the quantity required for the whole amount of cream. The neutral point of the cream is shown by a little phenolphthalein solution; a drop of it mixed with a drop of the cream should give a pink color which quickly disappears; if the pink color is permanent, too much viscogen has been added.

In adding the viscogen to the cream, it should be poured into the cream slowly, stirring the latter constantly, in order to get a homogeneous mixture. The pasteurized cream should be cooled to a point below 60 degrees F. before the viscogen is added.

No objection can be urged against the use of viscogen on the ground of health, inasmuch as the amount of lime added, when the above rules are followed, will not exceed 0.6 of an ounce to every 100 pounds of cream, or less than four parts in 10,000, and its effect on persons would be beneficial rather than injurious. In order, however, to avoid coming into conflict with laws which prohibit the addition of any foreign substance to milk, it has been proposed to sell the product under the name of "visco-cream," "visco-milk," etc.

Uses of Viscogen—The bulletin concludes with the following purposes for which viscogen can be used.

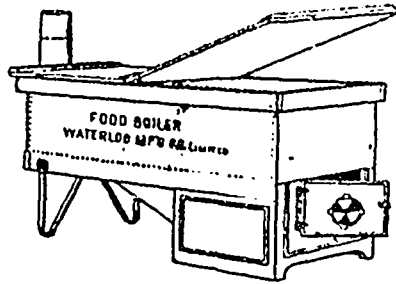
(1) To restore the consistency of pasteurized cream, for which it stands pre-eminent.

(2) To increase the body of separator cream, and so overcome the objection urged against this in comparison with gravity cream.

(3) To increase the viscosity of cream for whipping, for which it is recommended, inasmuch as the kind of consistency imparted enables one to whip cream at temperatures that would otherwise be impossible.

(4) To give greater body to condensed milk where the method of preparation does not interfere with the use.

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Extract from Annual Report for 1897

of the Consulting Chemist of the ROYAL AGRICULTURAL SOCIETY OF ENGLAND, published in their Journal, 31st December, 1897, page 732:

"It has been necessary to call attention to the fact that under the name of 'slag,' and sometimes even under that of 'basic slag,' have been sold refuse materials of a very different character, and having little or no manurial value. These have not been the product of the now well known 'Basic' or THOMAS process of iron or steel-making, and have contained little or no phosphoric acid such as basic phosphate has. In several instances the purchasers believed that they were buying the true basic slag. It behoves one, therefore, to be careful to stipulate for THOMAS-PHOSPHATE, and to have a guarantee of phosphoric acid contained, and of fineness of division."

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