

COLD STORAGE FOR CREAMERIES

WITH PLAN AND SPECIFICATIONS

BY

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INTRODUCTION.

Butter is at its best when freshly made. Strictly speaking, deterioration begins once, and it will become noticeable sooner or later according to the conditions under which the butter is kept. The most important condition in this respect is that of temperature, because no other condition has anything like the same influence in the preservation of butter. The preservation of butter is effected by checking to a greater or less degree those processes of fermentation, which eventually destroy its flavour. Temperatures below zero have been employed for long storage of butter, but it has never been found that even such extremely low temperatures will preserve the flavour indefinitely. Generally speaking, the lower the temperature the longer will the butter be preserved, other things being equal. There is, of course, a certain period in the life of all good butter, during which it may be considered to be at its best. Assuming that the butter has been well made, the duration of this period depends almost entirely on the temperature at which the butter is kept. All other considerations fade into insignificance compared with it. It follows then, that the length of time that may elapse between the manufacture of the butter and the date of its consumption should be the principal guide in determining the temperature that must be employed to secure the best results.

Butter makers and creamery managers sometimes argue that as they can dispose of the butter to the merchants or dealers before the deterioration amounts to a difference in price, it does not pay them to provide efficient cold storage at the creameries. Even if this were true, which it is not, it would be a very shortsighted policy, and the person who holds such views, and acts accordingly, is not doing his best in the interests of the farmers who produce the milk. He overlooks the fact that it is the condition of the butter when it reaches the table of the consumer that determines the ultimate price.

Every creamery should have a cold storage in which the temperature can be maintained as low as thirty-eight degrees or lower, but even then the butter should be shipped as quickly as possible to a warehouse where it will be cared for at a much lower temperature.

The cost of building a good creamery cold storage, and the lack of accurate information on the subject of insulation, have militated to some extent against the necessary improvement.

It was with a view of providing some reliable information of this kind, that a series of experiments was recently planned by the Dairy and Cold Storage Commission for the purpose of determining the relative efficiency of various materials, and