As regards butter-fat, these data show that there is no greater loss by the sweet cream process than by the ordinary method, provided the cream used in the former is of the requisite richness.

TABLE B.—YIELD OF BUTTER AND OVER-RUN.

Trial.	Process.	Weight of Butter-fat in Cream.	Weight of Butter obtained		Over-run.	Percentage of Water in Butter.	Relative Quantity of Butter of same Water content.	
		Ozs.	Lbs.	Ozs.	p.c.		Lbs.	Ozs.
1	Sweet cream	277	20	3½	16·8	11·68	20	7½
	Ripened cream	277	20	6½	17·8	12·78	20	6½
2	Sweet cream	274·6	20	2½	17·4	11·98	20	3½
	Ripened cream	274·6	20	3	17·6	12·33	20	3
3	Sweet cream	226·9	16	5	15·1	12·24	16	7
	Ripened cream	226·9	16	11½	17·9	12·87	16	11½

In this table data are presented to show the relative yields of butter from the two processes. That from the ordinary ripened cream seems to be slightly the higher. This increase, however, is easily accounted for by the larger percentage of water in the ripened cream butter. When the quantity of butter obtained is calculated in each case on the basis of the same water-content (see last column of table) the apparent superiority in the matter of yield of the ordinary method over that of the cream process vanishes. When this is done it is only from the third trial, in which, as already noted, the cream was too thin, that the yield was greater from the ripened cream. (*)

* The greater viscosity of the ripened cream may possibly account for the higher water content of its product, but whatever may be the cause it would seem that under similar conditions of manufacture the sweet cream butter is the drier. The water-content of a butter may to a very large extent be controlled by the butter-maker, as has been very clearly shown in Bulletin No. 8, Dairy Commissioner's Branch.