

CHEESE OF MAY 20TH,—A. REFRIGERATOR. (GUELPH).

Date.	Age.	Temperature.			Lactic Acid Bact.	Gas formers.	Digestors.	Other Bact.
		Max.	Min.	Av.				
May 20...	1	38	36	37	500,000,000	1,000,000(c)	95,000(e)	
" 28...	8	38	38	38	473,000,000			
June 4...	15	39	37	38	490,000,000			
" 11...	22	40	37	38.5	446,000,000	125,000(c)		
" 18...	29	42	38	40	496,000,000			
" 27...	38	42	38	40	491,000,000			
July 18...	59	42	39	40.5	445,000,000			
Aug. 7....	79	42	38	40	431,000,000			

CHEESE OF MAY 20TH,—B. ONE WEEK IN ORDINARY CURING ROOM AND THEN INTO REFRIGERATOR.

May 20...	1	70	55	63	500,000,000	1,000,000(c)	98,000(e)(d)	
" 28...	8	69	58	64	456,000,000	620,000(c)	310,000(e)(d)	
June 4...	15	39	37	38	455,000,000			
" 11...	22	40	37	38.5	350,000,000	123,000(c)		
" 18...	29	42	38	40	378,000,000			
" 28...	39	42	38	40	296,000,000			

CHEESE OF MAY 20TH,—C. TWO WEEKS IN ORDINARY CURING ROOM AND THEN INTO REFRIGERATOR.

May 20...	1	70	55	63	500,000,000	1,000,000(c)	95,000(c)	
" 28...	8	69	58	64	456,000,000	620,000	310,000(c)(d)	
June 4...	15	70	62	66	329,000,000	200,000		
" 11...	22	40	37	38.5	313,000,000			
" 19...	30	42	38	40	289,000,000			
" 29...	40	42	38	40	216,000,000			

CHEESE OF MAY 20TH,—D. THREE WEEKS IN ORDINARY CURING ROOM AND THEN INTO REFRIGERATOR.

May 20...	1	70	55	63	500,000,000	1,000,000(c)	95,000(c)	
" 28...	8	69	58	64	456,000,000	620,000(c)	310,000(c)(d)	
June 4...	15	70	62	66	320,000,000	200,000(c)		
" 11...	22	73	58	64	172,000,000			
" 19...	30	42	38	40	139,000,000			
" 29...	40	42	38	40	116,000,000			

CHEESE OF MAY 20TH,—E. ORDINARY CURING ROOM.

May 20...	1	70	55	63	500,000,000	1,000,000(c)	95,000(c)	
" 28...	8	69	58	64	337,000,000			
June 18...	29	74	58	67	123,000,000	210,000(c)		
" 29...	40	68	57	64	41,000,000		82,000(d)	
July 9....	50	80	68	74	3,000,000			

(c) *B. coli* and *B. lactis aerogenes*. (d) *M. varians lactis*. (e) *B. fulvus*.