

The boiling point of milk is slightly higher than that of water, and it freezes at a slightly lower temperature. Boiling imparts a cooked flavor to milk. When frozen the richer portions are usually in the unfrozen part. This is not so if a thick cream forms on the milk before freezing takes place.

Milk is at its maximum density at a fraction of a degree above freezing point. The expansion and contraction of milk does not occur at the same rate at all temperatures. When heated, milk becomes less viscous, will flow faster, and the cream will separate more readily.

Its power to absorb heat is less than that of water. Electric currents, so far as known, have little effect on milk. The souring of milk during thunder-storms is not due to the excess of electricity, but to the fact that atmospheric conditions are favorable at this time for the growth of the lactic acid germs which cause souring.