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- 10th. Scientific milk pasteurization is heating milk to a temperature of from 140 degrees to 150 degrees, holding it at that temperature for thirty minutes and then immediately chilling it to from 40 to 45 degrees. This will destroy all disease-producing germs and 99 per cent. of all other bacteria in the milk and does not materially affect the nutritive value or digestibility of the milk.
 - 11th. It has been demonstrated by chemical experts that proper pasteurization does not produce any chemical change in milk and therefore does not interfere with either the digestibility or nutritive value of the milk.
 - 12th. There are only two kinds of milk recognized by health authorities as safe food for human consumption. These are: certified milk and inspected scientifically pasteurized milk.
 - 13th. The high price of certified milk, as already pointed out, seems to make its use prohibitive, save for a few. Furthermore, it has been fully demonstrated that certified milk, while possessing a high degree of cleanliness, is not always a safe milk, as outbreaks of the various communicable diseases have been traced to certified milk as the source.
 - 14th. Obviously then, if we are going to safeguard our entire milk supply, it must be pasteurized, as there is no alternative.
 - 15th. There is no recorded epidemic of any form of communicable diseases that has been traced to pasteurized milk.
 - 16th. Much work has been done by biological chemists on the chemistry of milk and the influence of heat on milk, all of whom agree that the heating of milk to a temperature of from 140 degrees to 145 degrees F. for thirty minutes does not destroy the enzymes, and in fact, the milk does not undergo any appreciable chemical change. Valuable evidence corroborating this has been obtained by observing the results of thousands of children fed solely on pasteurized milk.
 - 17th. Pasteurization of all milk not coming from herds free from tuberculosis as determined by the tuberculin test and not produced under the sanitary conditions necessary for the produc-