

Table IV shows the deterioration in flavour in the samples made each month from pasteurized and unpasteurized cream during the period between the first scoring and the rescorings on October 23 and December 17. The average pasteurizing temperature was 172.3 degrees.

TABLE IV.

Month Made.	Treatment of Cream.	No. of Samples.	Date Scored.	Points.	Date Rescored.	Points.	Difference.
May.....	Pasteurized.....	21	May 20..	41.00	Oct. 23..	39.95	1.05
".....	Unpasteurized.....	2	" 20..	38.60	" 23..	35.60	3.00
June.....	Pasteurized.....	27	June 24..	41.05	" 23..	38.98	2.06
".....	Unpasteurized.....	5	" 24..	40.70	" 23..	35.20	5.50
July.....	Pasteurized.....	25	July 22..	40.12	" 23..	39.08	1.04
".....	Unpasteurized.....	6	" 22..	39.28	" 23..	36.08	3.20
Aug.....	Pasteurized.....	26	Aug. 19..	40.12	Dec. 17..	38.50	1.64
".....	Unpasteurized.....	5	" 19..	40.30	" 17..	36.40	3.90
Sept.....	Pasteurized.....	26	Sept. 23..	40.02	" 17..	39.33	0.69
".....	Unpasteurized.....	5	" 23..	38.90	" 17..	36.70	2.20
Oct.....	Pasteurized.....	27	Oct. 23..	40.44	" 17..	40.20	0.42
".....	Unpasteurized.....	4	" 23..	38.00	" 17..	37.40	0.60

The deterioration in the butter made from unpasteurized cream is almost three times as great as that made from pasteurized cream.

The tendency of pasteurizing is to produce a mild flavour. Many consumers do not like butter of this character. They prefer butter with a more pronounced taste, but the rescorings show that the butter with this mild flavour shows less deterioration in storage than the butters with a higher or more pronounced flavour, and the creamery-men and butter dealers will do well to note this fact.

Butter made from cream pasteurized at a temperature of 160 degrees and held for from ten to twenty minutes, has kept its flavour equally as well as that made from cream heated to 180 degrees and held. It must be remembered, however, that there is no way of comparing the flavours of the cream used in the different samples, and for this reason it would seem good policy to use the higher temperature.