

IN THE MATTER
of
BUTTER FAT STANDARDS
for
ICE CREAM.

Statement.

William Neilson, Limited, of Toronto, respectfully submits the following as a statement of reasons why the present standards for ice cream should be abolished or changed and modified.

Some months since this matter was taken up with Dr. McGill, and he suggested that the manufacturers of all the important cities should be consulted and their views obtained.

With this in mind a meeting of the principal manufacturers of Toronto, Hamilton, Ottawa, Montreal, and Winnipeg, was held in Toronto and it was the unanimous opinion of all present that the present standards were improper in that they preclude the use of milk, condensed milk, eggs and other customary and usual ingredients of ice cream and also in that they require specified percentages of butter fat.

The manufacturers assembled were unanimous in the belief that the present standards are injurious to the ice cream industry of Canada and that if the same were rigidly enforced the industry would, in a measure, be destroyed, and that the present standards are hampering and hindering the development of the industry.