

To avoid the necessity of this multiplication for each sample tested when using the 10 c.e. pipette, the following table has been prepared by the originator of the test:—

c.c. $\frac{n}{g}$ alkali used.	Per cent casein.	c.c. $\frac{n}{g}$ alkali used.	Per cent casein.
1.00	1.63	1.35	2.20
1.05	1.71	1.40	2.28
1.10	1.79	1.45	2.36
1.15	1.87	1.50	2.44
1.20	1.95	1.55	2.53
1.25	2.04	1.60	2.61
1.30	2.12		

DETERMINATION OF THE PER CENT OF CASEIN IN MILK BY MEANS OF THE HART CASEIN TEST.

The apparatus employed in determining the per cent of casein in milk by means of the Hart casein tester (Fig. 4) consists of:



Fig. 4.

1. Centrifuge.
2. Metronome.
3. One pipette, 20 c.e. capacity.
4. One pipette, 5 c.e. capacity.
5. One graduate, 2 c.e. capacity.

The chemicals employed in making a test are chloroform of the best quality and a 0.25 per cent solution of acetic acid.

The centrifuge is constructed to receive either six or twelve bottles, the bottoms of which describe a 15-inch circle when revolving. The bottles are revolved 2,000 times per minute and the machine is so geared that the crank must revolve 55 to 56 times per minute to impart the necessary speed to the bottles.

The metronome is used to enable the operator to turn the crank at a uniform speed of 55 to 56 turns per minute.

The 20 c.e. pipette is used to measure the dilute acetic acid solution, the 5 c.e. pipette is used to measure the milk sample and the 2 c.e. graduate is used to measure the chloroform in making the test.

The bottle is constructed with the graduated stem on the lower end and the bulb on the upper end. The graduation of the scale is similar to that of the 10 per cent Bal lock milk test bottle.