

BULLETIN XCIII.

DAIRY BULLETIN.

This Bulletin has been prepared by Committees of the Special Dairy School, 1894, at the Ontario Agricultural College. The portion relating to cheese is largely a reprint of Bulletin LXXXVIII. The committees are:

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MILK-TESTING.

The term, milk-testing, up to a few years ago, simply meant the detection of adulterations in milk. Now, however, it means a little more, viz., the comparative valuing of the different milks delivered, either to a cheese factory or creamery. We may, therefore, divide the work into two parts—first, the detection of adulterations in milk and second, paying for milk according to quality or, as it is commonly called, the test plan.

DETECTION OF ADULTERATIONS IN MILK.

The most usual adulterations of milk are the addition of water and removal of cream. Those factory men who pay for milk according to quality need have no fear of either of these, as the system makes it the interest of every man to supply as rich milk as possible, but as there are many factories that still do business on the pooling system, it is thought advisable to describe the methods by which said frauds may be detected.

The first step to be taken is to find out the specific gravity of the milk. This is done by means of the Quevenne lactometer, which has a scale corresponding to the Sp. G. (specific gravity) of milk. The graduated scale from 15 to 40 being equivalent to a Sp. G. of 1.015