

These results were obtained from a series of 10 churnings. They show that saltless butter, under similar conditions of manufacture, contains slightly more water than salted butter.

Regarding the relative yields of salt and saltless butter from a given weight of cream, the following data obtained from the above 10 churnings will be of interest. A total weight of cream (representing 5 churnings) of 719 pounds yielded of salted butter 208 pounds 7 ounces, while a similar weight of the same cream furnished 199 pounds 13 ounces of saltless butter. In other words, the yield of finished salted butter from cream was 28.9 per cent, while that of the finished saltless butter was 27.7 per cent.

Table IX.—Slightly Working before Salting—Salting without Previous Working.

When Worked.	Slightly worked before Salting.	Salted and then Worked.
	Water. %	Water. %
At once	14.02	14.10
After 2 hours.....	13.66	13.54
After 4 hours.....	12.55	11.91

A slight working before salting does not appear to materially affect the percentage of water.

In bringing together the results of this investigation the writer has consulted the Dairy Commissioner, Mr. J. A. Ruddick, who by his experience and larger knowledge of the butter industry has materially assisted in the consideration of the data and in the deductions therefrom that are here presented.