

The requirements above enumerated are such that their complete fulfilment can only be properly vouched for by a local system of inspection, not provided for by the Adulteration Act; the history of milk certification, in the sense described, suffices to prove the great benefits conferred upon a community which adopts such a method of ensuring a pure product for the use of infants and invalids; and the Department of Inland Revenue, in administering the Adulteration Act, will do everything possible to assist in securing the maintenance of the high standard for certified milk which has been set by medical commissions, as above defined. At the same time, it is recognized that the efficient carrying out of this programme must chiefly rest with the local commission.

6. *Evaporated Milk*, is milk from which a considerable portion of water has been evaporated, and contains not less than 26 per cent of milk solids, and not less than 7.20 per cent milk fat.

7. *Condensed Milk*, is milk from which a considerable portion of water has been evaporated, and to which sugar has been added. It contains not less than 28 per cent of milk solids, and not less than 7.7 per cent, of milk fat.

8. *Condensed Skim Milk* is skim milk from which a considerable portion of water has been evaporated, with or without the addition of sugar.

9. *Buttermilk* is the product that remains when butter is separated from ripened cream, by the usual churning processes; or a similar product, made by the appropriate treatment of skimmed milk.

10. *Goat's Milk, Ewe's Milk, &c.*, are the fresh, clean, lacteal secretions, free from colostrum, obtained by the complete milking of healthy animals other than cows, properly fed and kept, and conform in name to the species of animals from which they are obtained.

CREAM.

1. *Cream* is that portion of milk, rich in milk fat, which rises to the surface of milk on standing, or is separated from it by centrifugal force, is fresh and clean, and contains (unless otherwise specified), not less than eighteen (18) per cent, of milk fat.

2. *When Guaranteed to Contain* another percentage of milk fat than eighteen (18) per cent, it must conform to such guarantee.

3. *Cream* must be entirely free from gelatine, sucrate of lime, gums or other substances added with a view to give density, consistency or apparent thickness to the article.

4. *Cream* must contain no preservatives of any kind, nor any colouring matter, other than is natural to milk.

5. *Evaporated Cream, Clotted Cream, Condensed Cream* or any other preparation purporting to be a special cream, except ice-cream, must conform to the definition of cream, and must contain at least twenty-five (25) per cent of milk fat.

MILK FAT OR BUTTER FAT.

1. *Milk Fat, Butter Fat*, is the fat of milk and has a Reichert-Meisel number not less than twenty-four (24) and a specific gravity not less than 0.905^{40°C}_{40°C}

BUTTER.

1. *Butter* is the clean non-rancid product made by gathering in any manner the fat of fresh or ripened milk or cream into a mass, which also contains a small portion of the other milk constituents, with or without salt, and contains not less than eighty-two and five-tenths (82.5) per cent milk fat, and not more than sixteen (16) per cent, of water. Butter may also contain added colouring matter of harmless character.