

PASTEURISATION.

The consensus of opinion is to-day in favor of pasteurisation for milk and butter making. Dairymen should remember that some indifferent and negative results through pasteurisation were due to the fact that bacterial life had already developed too far in the raw material.

ADVANTAGES AND POSSIBILITIES OF PASTEURISATION.

The pasteurisation of cream for butter-making offers the following advantages:—

1. It improves the keeping quality of milk and cream.
2. It improves the quality of butter.
3. It increases the quantity.
4. It ensures a more sanitary product.
5. It produces a more uniform quality of butter.
6. It develops keeping quality.
7. It produces a better cream sample, and ensures a more accurate test.

1. IT IMPROVES THE KEEPING QUALITIES OF MILK AND CREAM.

Pasteurisation, as soon as possible after milking, at the earliest stages of bacterial life and growth, is most efficient. It prevents the souring of cream and milk for days, and even a week, when the milk or cream is properly cooled and kept cold. It prevents the development of objectionable flavors. It will check and destroy some objectionable stable and weed flavors in milk and cream, and improve its flavor and taste. For the above-named reasons the pasteurisation of winter milk and cream is absolutely necessary.