

when the milk and acid are about room temperature and the mixing has been done immediately.

Q. 10. What indicates the acid is too weak?

Ans. A light fat column or the presence of white particles resembling curd where the work has been properly performed.

Q. 11. What can be done if the acid is too strong or too weak?

Ans. If slightly too strong use less acid; when much too strong dilute the acid with water. This should be done by pouring acid into water, never water into acid. When too weak add more acid.

Q. 12. How many minutes are the bottles whirled in the tester?

Ans. First whirling, five minutes then water is added; second two minutes, then more water; third, one minute, after which the fat is ready for reading.

Q. 13. At what temperature should the test be read?

Ans. At about 140 degrees F. This can be insured by placing the bottles in water at 140 degrees F. up to the top of the fat column and allowing to stand for five minutes.

Q. 14. How should the test be read in milk bottles, cream bottles?

Ans. Draw diagrams showing the proper reading in each.

Q. 15. Why should the cream sample be weighed instead of measured?

Ans. The composition of cream varies greatly, as does also its physical condition. The correct quantity (18 grams) can only be secured accurately by weighing.

Q. 16. What causes bubbles of air on top of a fat column?

Ans. Air bubbles are usually due to the use of hard water. When the water which is used is hard, soften it by boiling or by the addition of a few drops of sulphuric acid. When possible use distilled or rain water.

Q. 17. How should glymol or other liquid used to remove the meniscus be added?

Ans. Allow the glymol to run slowly down the side of the neck of the bottle. When poured direct on the top of the fat column it tends to mix with the fat and make the surface indistinct and ragged.

