LABORATORY

OF THE

INLAND REVENUE DEPARTMENT

OTTAWA, CANADA.

BULLETIN No. 247

CHEESE

OTTAWA, January 9, 1913.

Wm. HIMSWORTH, Esq., Acting Deputy Minister, Inland Revenue.

SIR,-I beg to hand ye evert dealing with 141 samples of cheese, purchased throughout Cana is iber and October, 1912.

The last inspection of C etin No. 171 of this labo ... In this Bulletin a recommendation for Bulletin No. 171 of this labo the standardization of Canadian Cheese was made, and the inspection then reported was held to justify as joilows:---

Water limit—30%.

Fat (on dry substance) not less than 48%.

The samples submitted to analysis on that occasion had been wrapped in double paraffined paper, in order to prevent loss of water in the interval between their collection, and their examination here. This interval was between two and three months, and although the samples were meantime kept in cold storage, it was recognized that some loss of moisture must have taken place. In the variously suggested standards for Cheese in other countries no mention is made of water content; and my attention was later (March 1909) drawn to the fact that the water content of cheese is largely dependent upon the age of the article, the ordinary shrinkage of an 80 lb. cheese being from 2 to 3 pounds in the first month of ripening, and about one pound per month afterwards. (Letter from the Dairy and Cold Storage Commissioner. 29 March 1909).

In the present case an attempt has been made to learn the age of the cheese; and samples were enclosed in scaled bottles to prevent loss of moisture during shipment, and in storage. The results of analysis are therefore a better guide