THE TESTING OF CHEESE.

Determination of the Per Cent of Fat in Cheese.

The per cent of fat in cheese is most easily determined by means of the Babcock test.

Sampling Cheese for Testing.

Sampling cheese for testing is conveniently done by means of a trier sufficiently long to bore half way through the cheese. Secure two plugs from each end of the cheese taking the plugs from points distant from the edge of the cheese by about one-third of its diameter. These plugs may be cut lengthwise in strips and a small portion of each plug taken. The small portions of the different plugs are thoroughly spread out and mixed by means of a knife and plate, or mortar and pestle.

Making the Test.

By means of a cream-testing scale, four and one-half grams of the prepared sample may be weighed into a 10 per cent milk-test bottle, or nine grams into a cream bottle. Sufficient hot water is added to bring the quantity in the bottle up to about 18 grams. The bottle is shaken until the cheese and water are thoroughly mixed and all lumps of cheese disappear. The sample is now cooled to 70° F. and 17.5 c.c of acid added and the test completed in the usual manner. If a 9-gram sample has been used in a 9-gram cream bottle, the reading on the neck of the bottle will be the per cent of fat. If a 9-gram sample has been used in an 18-gram bottle, the reading must be multiplied by 2 to get the per cent of fat, and if a 4.5 gram sample has been used in a 10 per cent milk bottle, the reading must be multiplied by 4; that is, the per cent of fat is obtained by multiplying the reading by the number of grams for which the bottle is constructed and dividing the result by the number of grams used in making the test.

Determination of the Per Cent of Water in Cheese.

The per cent of water in cheese is determined by evaporating the water from a definite weight of cheese and calculating the per cent from the loss in weight.

If steam under pressure is available, the most satisfactory method of determining the per cent of moisture in cheese is by means of the high pressure oven (Fig. 6)

Fig. 6.

which is constructed of cast-iron or boiler plate, and is double-jacketed on four or five sides. It is fitted with a steam inlet to admit live steam to the space in the jacketed