

CONDENSED MILK.

Results of Analysis.										No. of Sample.	Remarks and Opinion of the Chief Analyst.
Density.	Water.	Total Solids.	Ash.	Fat.	Milk Sugar.	Loss to 500 cc. warm water.	Calculated on 9% basis.				
							Concentra- tion.	Fat in ori- ginal bulk.			

Concluded.

	p.c.	p.c.	p.c.	p.c.	p.c.	p.c.	p.c.	p.c.		
1-0587	74.98	25.02	1.63	8.35	9.78		1.95	4.50	38338	Adulterated, in being labelled Cream. Is a good evaporated milk.
1-0537	74.13	25.87	1.63	7.35	10.49		2.11	3.57	38339	Meets standard. Non-sugared.
1-0704	70.57	29.43	1.39	7.80	9.01		2.40	3.24	38340	" "

D. O'SULLIVAN, INSPECTOR.

1-2992	27.15	72.85	1.86	9.05		55.90			49145	Meets standard.
1-3049	29.03	70.97	1.75	7.42		57.22			49146	Slightly below standard in fat
1-3158	26.93	73.07	1.52	7.55		59.22			49147	pass. " "
1-3130	27.62	72.38	1.70	7.38		58.92			49148	" " "
1-3081	28.30	71.70	1.61	5.80		57.85			49149	Fat too low. Adulterated.
1-3644	30.00	70.00	1.72	traces		63.15			49150	Adulterated.
1-0594	74.38	25.62	1.42	8.95	9.83		2.01	4.84	49151	Adulterated, in being labelled Cream. Is a good quality milk.
1-3053	28.60	71.40	1.61	6.50		56.35			49152	Fat too low. Adulterated.
1-2986	29.50	70.50	1.88	7.82		54.20			49153	Meets standard.
1-0643	72.60	27.40	1.65	7.90	10.80		2.23	3.33	49154	" non-sugared.