

MANITOBA AGRICULTURAL COLLEGE

DAIRY DEPARTMENT

Care of Cream for Creameries

As the dairy industry of a country develops, the tendency, in the manufacture of dairy products, is strongly in the direction of factory or co-operative dairying, and in this respect we are no exception to the rule. The form which it takes is naturally determined by prevailing conditions.

The cream-gathering creamery system is, without doubt, specially suited to our Western conditions, since under it the cost of delivery is reduced to a minimum, and a creamery can be made to serve a comparatively wide area. But under this system the patron becomes a doubly important factor in determining the quality of the butter manufactured, since, in addition to the production of the milk, he has the creaming of it and the care of the cream until it is sent to the creamery.

Where the patrons take good care of the cream the flavor of the butter is satisfactory, while the reverse is the case where the cream is improperly cared for. Hence we say without hesitation that a premium should be placed by our creameries upon the production of good cream.

The purpose of this circular is to briefly point out the causes of bad flavors and other defects in cream, and how these may be prevented.

Any defects there are in the milk are passed on to the cream, and in turn to the butter; and while we cannot take from, we may readily add to these defects in each step in our work. Hence we begin to determine the flavor of the butter in the production of the milk and end with the finished product.

CAUSES OF DEFECTS.

These may be classified as follows:—

1. Poor health of the cow and the closeness to either end of her milking period.