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Testing Milk and Its Products; A Manual for Dairy Students, Creamery and Cheese Factory Operators, Food Chemists and Dairy Farmers Volume 25

By Edward Holyoke Farrington

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Language: English . Brand New Book ***** Print on Demand *****.This historic book may have numerous typos and missing text. Purchasers can usually download a free scanned copy of the original book (without typos) from the publisher. Not indexed. Not illustrated. 1918 edition. Excerpt: .shaken, and the appearance of the milk, its odor, taste, etc., carefully noted in each case. The tubes are then again heated in the tank at the same temperature as before, for another six hours, when observations of the appearance of the milk in each tube are once more taken. The tainted milk may then easily be discovered by the abnormal coagulation of the sample. According to Gerber, good and properly handled milk should not coagulate in less than twelve hours, when kept under the conditions described, and should not show anything abnormal when coagulated. Milk from sick cows and from cows in heat, or with diseased udders, will always coagulate in less than twelve hours. If the milk does not cnrdle within a day or two, it should be tested for preservatives (299). 157. The Monrad rennet test is used by cheese makers...



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