



Dairy Calendar Volume 1; A Reference-Book for Dairymen, Butter and Cheese Makers (Paperback)

By Fritz Wilhelm Woll

Rarebooksclub.com, United States, 2012. Paperback. Book Condition: New. 246 x 189 mm. Language: English . Brand New Book ***** Print on Demand *****. This historic book may have numerous typos and missing text. Purchasers can download a free scanned copy of the original book (without typos) from the publisher. Not indexed. Not illustrated. 1896 Excerpt:

.constantly stirring the cream with the glass rod, allow the liquid to flow from the burette into the tumbler until the entire contents of the tumbler shows a pink tinge. Stop adding the solution from the burette the moment the color is permanent.

4. Read the level of the liquid remaining in the burette. The reading shows the amount of acid present. The experience of those using the test indicates that where the acidity of the cream is right, to secure the best results in yield and flavor of butter, from 38 to 42 cc. of the neutralizer will be required for the test. It is a simple matter for each butter maker to learn by experiment the exact degree of acidity and churning temperature suited to the best results, and with these as standards reduce the process of butter-making to a certainty.

By testing his...

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