

will ensure that the various preparations which conform to its requirements will be of effective strength. It will thus assist farmers and protect manufacturers of genuine products from unfair competition. The specification also makes provision for a concentrated solution of calciferol in oil which is used for the prevention of rickets in stock, but should only be so used under direct veterinary advice because of its high calciferol content.

Produce Sacks.—A meeting of the Produce Sacks Committee was held to consider representations from primary producers urging that the standard specification be amended to provide for a larger sack than 46 in. by 23 in. The committee found that the jute-supply position would not allow any immediate change to be made, and set up a sub-committee to investigate and explore the possibility of amending the specification to provide for a sack of different dimensions. The sub-committee has decided to have practical trials carried out using 43 in. by 23 in., 46 in. by 24 in., and 44 in. by 25 in. sacks as soon as jute can be released to make up the test sacks.

Woolpacks.—Following a recommendation of the Waterfront Industry Control Commission that the size and weave of woolpacks should be standardized, the Woolpacks Committee held a meeting to consider the resumption of work on a standard specification, but it was decided to defer the project indefinitely in view of the critical jute-supply position.

Dairy Sectional Committee

Dairy Products and Requisites Committee	Three meetings.
Milking-machine Committee	One meeting.
Milk-bottles Committee	One meeting.

The importance and value of this work in the estimation of British Commonwealth dairying authorities was again evidenced at the British Commonwealth Standards Conference held in 1946, in connection with which special meetings of the Dairying Committees of the British Standards Institution were held. The conference endorsed previous recommendations relating to the importance of maintaining active intra-Imperial collaboration in connection with development of dairy standards. The gratifying progress that has been made in the development of dairying standards in New Zealand is shown by the fact that all the projects which the Conference listed for prior attention are in course of development here, while many of them have already been well advanced.

Dairy Products and Requisites Committee.—The work of this committee, which was necessarily deferred during the war years, has been resumed. It is concerned essentially with the bacteriology and chemistry of dairy products and requisites, and is therefore vitally important to assist in attaining and maintaining the high-quality standards necessary for our products to hold preference on the world market. By special arrangement, it works in the closest collaboration with the corresponding British committees with a view to ensuring, as far as practicable, that the standards adhered to by producers in New Zealand coincide with the standards of quality required to afford fullest satisfaction to the British market. Conversely, this close collaboration enables the Dominion to import supplies of dairy requisites from Great Britain, to mutually agreed standards, adequate to the production of butter and cheese, to the necessary high standard of quality.

During the year the Dairy Products and Requisites Committee examined 7 proposed New Zealand, 3 draft British, and 6 British standard specifications. It also perused and commented on 71 sets of British committee minutes and preliminary drafts, and has prepared comments on other topics in response to special requests from the British Standards Institution.

Sampling and Chemical Analysis of Butter.—A draft standard specification for the sampling and chemical analysis of butter has been recommended by the Dairy Products and Requisites Committee for circulation to affected interests overseas and in New Zealand. It establishes standard methods for sampling and analysis of butter