

## CHEESE.

### EXAMINATION FOR CONTENT OF MOISTURE AND FAT.

(Concluded.)

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THE data given in the three lists\* of cheese examined should make the matter almost self-explanatory, and, as the work of examination is proceeding with the season, discussion at this stage may be limited to a few features.

The chief characteristic which distinguishes Cheddar cheese from other varieties of "hard" or pressed cheese is a certain firmness, closeness, and mellowness of body accompanied by a particular flavour, derived principally from a small amount of the sugar of milk converted into lactic acid. This certain amount of acid is essential to every Cheddar cheese, and when it is present the cheese is described as "normal for acid." A well-made cheese, normal for acid, made from pure and sound whole milk of clean flavour, requires only proper curing to develop the requisite flavour and mellowness of body.

In the making of cheese under normal conditions the whole of the fat, casein, and other cheesemaking solids of the milk, less a small and nearly uniform percentage which is mechanically and unavoidably lost, go almost automatically into the resultant cheese, therefore one of the chief aims of the cheese-maker in his work of making cheese of the quality in demand is directed to controlling the content of acid and moisture.

The information in the lists of examinations will help to demonstrate to a certain extent how successful or otherwise the various cheesemakers concerned have been in their efforts to efficiently produce good cheese from the raw material supplied to them.

For a cheese to be of good body and texture and just what the market requires does not necessarily mean that the two chief constituents which give to cheese a rich and mellow quality—viz., fat and moisture—must always be present in the same ratio. The ratios vary. Sometimes the percentage of fat exceeds that of the moisture, sometimes the reverse, and, again, the percentages may be about even. This feature is peculiar to Cheddar cheese, and has been so ever since

\* See last month's *Journal* for Lists A and B.