

Cheddar cheese has been made and reports on quality and analysis for constituents recorded. These variations still obtain. Three instances may be noted in the present examinations, viz.,—

(1.)	Factory	9	in list A :	37.7	per cent. moisture,	33.2	per cent. fat.
(2.)	„	76	„ B :	33.6	„	36.8	„
(3.)	„	85	„ B :	36.0	„	36.0	„

The body and texture of these cheese left very little to be desired.

In this connection it is worth remarking that the first of the three is nearly 1 per cent. above the average for moisture-content, and a shade below the average fat-content of the average of the sixty cheese in the list in which it is included.

In list A the average moisture-content is 36.85 per cent., and in 95 per cent. of the cheese the moisture is between 35 and 38 per cent. The average fat-content is 33.64 per cent., and in 75 per cent. of the cheese the range is between 32 and 35 per cent.

In list B the average moisture-content is 36.25 per cent., and in 83 per cent. of the cheese the range is between 35 and 38 per cent. The average fat-content is 33.78 per cent., and in 81 per cent. of the cheese the range is between 32 and 35 per cent.

In list C the average moisture-content is 36.06 per cent., and in 66 per cent. of the cheese the range is between 35 and 38 per cent. The average fat-content is 33.73, and in 75 per cent. of the cheese the range is between 32 and 35 per cent.

The cheese in this list are of indifferent make, and 27 per cent. were graded second-grade on account of defects in body and texture. A comparison of the summary of these cheese with the summaries of the others is not of much value, as the cheese do not represent an average of the quality of cheese exported. The first grades are of a quality which is not appreciated very highly, and the second grades are such as the market would be the better for being without. It may, however, be noted that the average moisture-content is lower than in the other summaries, and fat-content is about the same. There is a wider range in the moisture-content. In one instance the moisture is over 39 per cent. and the body and texture was soft, sticky, and acid cut. This cheese is worth less commercially than a well-made cheese; also, it is probable that the extra loss of cheesemaking solids which took place in the making would not be counterbalanced in weight by the presence of the extra amount of moisture over that in an average cheese.

With regard to the variations in the fat and moisture content of all the cheese examined, it may be mentioned that the cheese were not