

HOME SEPARATION.

CREAM-TESTING.

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SAMPLING.

UNLESS a representative sample of the cream delivered to the factory is taken, it follows that the result of the testing cannot be correct. Where cream is received daily it is an easy matter to get a correct sample by means of a sampling-tube. Provided a supplier's cans are all of the same diameter, a small brass tube dropped into the cream and closed at the top end with the thumb will take a proportionate sample representing the whole depth of the can. With thick sour cream, however, so much adheres to the sampling-tube that it is no improvement on an ounce dipper. Under factory conditions, as we find them in New Zealand to-day, I have seen nothing better than a vigorous use of the perforated metal plunger. A gentle stir with the sampling-dipper or a circular stir with a stick is quite useless, but a thorough mixing up and down will get as close to a representative sample as it is possible to obtain with that class of cream. There is a very big difference in the fat-content of the cream on top of the can and that at the bottom, especially with thin sour cream, hence the necessity for thorough mixing. Neglect of this matter has led to the idea among suppliers that sweet cream tests lower than sour cream. It certainly does, unless the greatest care is taken to mix the sour cream so as to thoroughly break up the thick milk at the bottom of the can and thereby get a correct sample. A fairly proportionate sample can be taken with the dipper if a little judgment is used and any variation in the weights noted. The only possible means of getting the proportion exact would be to have, say, 5 c.c. graduations marked on the side of the sample-bottle, and take 1 c.c. for every 10 lb. of cream.

The sampling-dipper should be rinsed after handling rich cream, or the supplier following will benefit. In some exceptional cases of very rich cream or thin sour cream it may be necessary to warm or strain it in order to get a correct sample. Thin cream requires most care, however, as there is not the difference in the top and bottom of the can with very rich cream that there is with thin cream.