

CHEESE.

EXAMINATIONS FOR CONTENT OF MOISTURE AND FAT.

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THE particulars given here are the results of cheese examined for content of moisture and fat from the 9th January to the 20th March of this year, and is a continuation of the work described in the first article on this subject, which appeared in the January and February numbers of this *Journal*.

The examinations were conducted on similar lines. Samples of cheese of all grades of quality were examined, and the age of each cheese was noted, the value of the body and texture being scored in points.

Appended to list A (Part II) is a summary of the average percentages of each factory brand for the periods from the 17th October to the 27th December, and from the 9th January to the 20th March, and also a summary of the average percentages of the brands as shipped by each fortnightly steamer.

A comparison of both parts of each list, of the percentage of cheese having a moisture-content between 35 and 38 per cent. and fat-content between 32 and 35 per cent., is as follows:—

—	Highest Percentage.	Lowest Percentage.	Average Percentage.	Percentage of Samples.
List A: Moisture—				
Part I	38.2	35.0	36.85	95
Part II	38.6	32.8	35.46	56
List A: Fat—				
Part I	36.8	31.2	33.64	75
Part II	36.8	29.6	34.41	47
List B: Moisture—				
Part I	38.8	33.4	36.25	83
Part II	37.4	33.2	35.34	61
List B: Fat—				
Part I	36.8	30.4	33.78	81
Part II	37.6	31.2	34.15	56
List C: Moisture—				
Part I	39.5	32.3	36.06	66
Part II	36.0	34.4	35.23	50
List C: Fat—				
Part I	36.8	30.8	33.73	75
Part II	37.2	34.0	35.40	12

The cheeses in list C are of indifferent make. In the first part 27 per cent. and in the second part 62 per cent. were second grade, on account of defects in body and texture. It is apparent from these