

contents, and weights, and any other particulars which the Grader has asked for. Such notification shall be in, or to the effect of, form No. 12 or form No. 13 in the Schedule hereto. Forms may be purchased from the Government Printer, Wellington.

61. Every owner of butter or cheese forwarding it to an appointed store shall make his own arrangements for storage, for the transit of the produce to and from the store, and for its shipment. He shall also, in so far as he deems desirable, make his own arrangements for its insurance and protection from loss or damage of any kind.

Grading of Butter and Cheese.

62. All butter graded under these regulations shall be placed in one of the following classes, viz.: (a) Creamery butter, which shall include all butter manufactured at any manufacturing dairy registered as a creamery and not mixed or blended into milled butter; (b) whey butter, which shall include all butter manufactured at any manufacturing dairy registered as a whey-butter factory or manufactured in the manner set out in clause 35, and in either case not mixed or blended into milled butter; (c) dairy butter, which shall include all butter manufactured at any manufacturing dairy registered as a private dairy and not mixed or blended into milled butter; or (d) milled butter, which shall include all butter mixed or blended at any manufacturing dairy registered as a packing-house.

63. All cheese graded under these regulations shall be placed in one of the following classes, viz.: (a) Full-cream factory cheese, which shall, except as hereinafter provided, include all cheese manufactured at any manufacturing dairy registered as a factory, but shall not include any cheese which contains less than 50 per centum, by weight, of milk-fat in the dry matter or has been manufactured from milk from which any milk-fat has been removed or to which any milk-solids other than milk-fat have been added; (b) modified-milk cheese, which shall, except as hereinafter provided, include all cheese manufactured at any manufacturing dairy registered as a factory and which has been manufactured from milk from which some of the milk-fat has been removed or to which any milk-solids other than milk-fat have been added, but shall not include any cheese which contains less than fifty per centum, by weight, of milk-fat in the dry matter; or (c) dairy cheese, which shall include all cheese manufactured at any manufacturing dairy registered as a private dairy.

64. In grading creamery or whey butter the following shall be the maximum points for allotment, viz.: For flavour, 50 points; for body and texture, 25 points; for colour and salting (if any), 20 points; and for finish, 5 points: total, 100 points.

65. Creamery butter shall be graded as finest, first grade, second grade, or third grade according to the following standards:—

Finest	93 points and over.
First grade	90 points and under 93 points.
Second grade	80 points and under 90 points.
Third grade	Under 80 points.

66. Whey butter shall be graded as first grade, second grade, or third grade according to the following standards:—

First grade	88 points and over.
Second grade	80 points and under 88 points.
Third grade	Under 80 points.

67. Dairy or milled butter shall be graded as first grade, second grade, or third grade according to quality and condition.

68. In grading factory cheese the following shall be the maximum points for allotment, viz.: For flavour, 50 points; for body and texture, 30 points; for colour, 15 points; and for finish, 5 points: total, 100 points.

69. Full-cream factory cheese shall be graded as finest, first grade, second grade, or third grade according to the following standard:—

Finest	93 points and over.
First grade	90 points and under 93 points.
Second grade	80 points and under 90 points.
Third grade	Under 80 points.