

VOLUME TWO : PRACTICAL

CONTENTS

I.	SOME COMMON LABORATORY OPERATIONS	1
II.	THE SAMPLING OF MILK, BUTTER, AND CHEESE	16
III.	QUALITATIVE EXERCISES AND TESTS	24
IV.	QUANTITATIVE ANALYSIS OF MILK	44
V.	QUANTITATIVE ANALYSIS OF CREAM, CONDENSED MILK, AND MILK POWDER	106
VI.	THE ANALYSIS OF BUTTER	119
VII.	THE ANALYSIS OF CHEESE	127
VIII.	MISCELLANEOUS DETERMINATIONS: EXAMINATION OF DETERGENTS, REFRIGERATOR BRINES, CHLORINATING SOLUTIONS, ETC.	133
	INDEX	139