## 637 ECK 4th ed.

## CONTENTS

CHAPTER I	
INTRODUCTION	1
CHAPTER II	
THE CONSTITUENTS OF MILK	21
CHAPPTER III	
FACTORS INFLUENCING THE COMPOSITION OF MILK	45
CHAPTER IV	
PROPERTIES OF MILK	68
CHAPTER V	
MILK AND DAIRY PRODUCTS AS FOOD	82
CHAPTER VI	
MICROORGANISMS	102
CHAPTER VII	
THE BABCOCK METHOD FOR DETERMINING FAT IN MILK AND CREAM	132
CHAPTER VIII	
COMMON DAIRY PRCESSES	151
CHAPTER IX	
MARKET MILK	203
CHAPTER X	
THE MANUFACTURE OF DAIRY PRODUCTS – BUTTER	225
CHAPTER XI	
THE MANUFACTURE OF DAIRY PRODUCTS – CHEESE	266
CHAPTER XII	
THE MANUFATURE OF DAIRY PRODUCTS – ICE CREAM	290

CHAPTER XIII	
THE MANUFATURE OF DAIRY PRODUCTS – CONDENSED MILK,	
DRY MILK, MILK BY-PRODUCTS	313
CHAPTER XIV	
DAIRY ARITHMETIC	352
CHAPTER XV	
MISCELLANEOUS TESTS	368
APPENDIX	409
	407

431

INDEX