CONTENTS

	Preface	iii
1.	Milk, Its Value as a Food and Its Composition	1
2.	Properties and Uses of Some Milk Constituents	17
3.	The Vitamins in Milk	35
4.	Some Fundamentals of Dairy Bacteriology	53
5.	The Contamination of Milk and Its Prevention: Sterilizymes	70
6.	The Contamination of Milk and Its Prevention; Sterilization of Dairy	
	Equipment; Flavor; Flavor Defects in Milk	83
7.	Pasteurization; Raw Milk Versus Pasteurized Milk	96
8.	Diseases That May Be Carried and Spread by Infected Milk and	
	Infected Milk Products	113
9.	Grades of Milk	120
10.	Cultures; Fermented Milks	126
11.	Human Milk; Goat's Milk	132
12.	Cream; Skim Milk Buttermilk; Whey	137
13.	Homogenized Milk; Soft Curd Milk; Frozen Milk; Chocolate Milk;	
	Evaporated Milk; Condensed Milk	145
14.	Dry Milk; Malted Milk	164
15.	Butter; Oleomargarine	175
16.	Cheese	195
17.	Ice Cream	221
18.	Principles of Dairy Tests; Examples in Dairy Arithmetic	231
	Appendix	253
	Bibliography	267
	Index	281