

University of Kentucky---College of Agriculture

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Clean Cream Production

By J. J. HOOPER and J. O. BARKMAN

Kentucky farmers produce sufficient cream to make $5\frac{1}{2}$ million pounds of creamery butter annually. Much of this butter scores 87 points instead of 92 points because the cream from which it is made is second grade or lower, due to improper handling on the farm. Naturally this cream does not bring top price, because the butter sells for five to seven cents a pound less than 97 points butter brings on the market. One can overcome this loss by keeping cream sweet and clean and delivering frequently to the creamery.

GRADES OF CREAM ADOPTED BY KENTUCKY MANUFACTURERS OF DAIRY PRODUCTS.

First-grade cream shall consist of cream that is clean, smooth, free from all undesirable odors, clean to the taste and sweet or only slightly sour.

Second-grade cream shall consist of cream that is too sour to grade as first, that contains undesirable flavors or odors in a moderate degree, that is foamy, yeasty or off in flavor or that is too old to pass as first-grade cream.

Rejected-cream shall consist of cream that is very old, rancid, mouldy, dirty, curdy or otherwise unwholesome and such cream should not be accepted by the creameries.

The following suggestions may help in the production of a higher grade of cream.