

**MILK-ANALYSIS: A PRACTICAL
TREATISE ON THE EXAMINATION
OF MILK AND ITS DERIVATIVES,
CREAM, BUTTER AND CHEESE**

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Milk-Analysis: A Practical Treatise on the Examination of Milk and Its Derivatives, Cream, Butter and Cheese by J. Alfred Wanklyn

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J. ALFRED WANKLYN

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MILK-ANALYSIS.

In course of preparation,

A WORK ON
TEA, COFFEE, AND COCOA,
BY THE SAME AUTHOR.

MILK-ANALYSIS

A PRACTICAL TREATISE

ON THE

*EXAMINATION OF MILK AND ITS DERIVATIVES,
CREAM, BUTTER, AND CHEESE.*

BY

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PREFACE.

DURING the year 1871 I devoted much attention to the subject of milk-analysis, and besides making many hundreds of analyses of milk purchased in different parts of London for the *Milk Journal*, was employed by Government in an investigation into the milk supplied to the Metropolitan Workhouses. I have likewise examined the milk supplied to the Hospitals in London.

In the course of this work, I have been fortunate enough to make some improvements in the art of milk-analysis, and, in particular, some little modifications in the taking of milk-residues, so as to transfer such determinations (which before were tedious and uncertain) into

the list of the simplest and most exact of chemical analyses. At the present time, when a new class of men has been constituted to watch over the food of the country, there is need for special manuals of this description.

LONDON, *November* 1873.

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