

METHODS USED IN THE EXAMINATION OF MILK AND DAIRY PRODUCTS

Published @ 2017 Trieste Publishing Pty Ltd

ISBN 9780649648306

Methods Used in the Examination of Milk and Dairy Products by Dr. Chr. Barthel & W. Goodwin

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DR. CHR. BARTHEL & W. GOODWIN

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MACMILLAN AND CO., LIMITED
LONDON . BOMBAY . CALCUTTA
MELBOURNE

THE MACMILLAN COMPANY
NEW YORK . BOSTON . CHICAGO
ATLANTA . SAN FRANCISCO

THE MACMILLAN CO. OF CANADA, LTD.
TORONTO

METHODS USED IN THE EXAMINATION OF MILK AND DAIRY PRODUCTS

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ST. MARTIN'S STREET, LONDON

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PREFACE

THE English translation of Dr. Barthel's well-known book is practically a new edition, for the subject matter has been completely revised and considerable additions have been made to it. Those engaged in the examination of milk or dairy products will find in this volume a detailed description of the most reliable methods used in this important branch of analytical work. As many of the methods have been carefully tested by the author himself they are to be regarded as the most satisfactory ones to be followed. The proofs of this edition have been seen and approved by Dr. Barthel.

W. GOODWIN.

WYE, *March*, 1910.

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