

# **DAIRY CHEMISTRY**

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Dairy chemistry by Harry Snyder

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**HARRY SNYDER**

**DAIRY  
CHEMISTRY**



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# DAIRY CHEMISTRY

BY

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## PREFACE

THIS work is the outgrowth of a course of lectures given by the author for a number of years to the students of the Agricultural Department of the University of Minnesota. During recent years material progress has been made in dairying, and in writing this book it has been the aim briefly to incorporate the results of the more important investigations on the subject. In the preparation of the work extensive use has been made of the bulletins and reports of the Agricultural Experiment Stations of the United States and of other works on the subject. It is the aim to present in as concise a form as possible the principal changes that take place in the handling of milk and in its manufacture into butter and cheese. While our present knowledge of some phases of the subject is incomplete, there are many facts that are known and have been found very useful as an aid in the production of dairy products of the highest sanitary and market value.

It is believed that a knowledge of the general



principles of dairy chemistry will be found useful alike to the farmer, to the factoryman, and to the consumer, and this work has been prepared with the view of giving information to the layman rather than to the scientist.

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ST. ANTHONY PARK, MINNESOTA,  
December 1, 1905.

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