



Bacteria In Milk And Its Products, Designed For The Use Of Students In Dairying And For All Others Concerned In The Handling Of Milk, Butter Or Cheese

By H. W. Conn

Read Books, United Kingdom, 2007. Paperback. Book Condition: New. 216 x 140 mm. Language: English . Brand New Book ***** Print on Demand *****.BACTERIA IN MILK AND ITS PRODUCTS - PREFACE. SUCCESSFUL dairying at the present time depends, to a very large extent, upon skill in handling bacteria. It is im- possible to meet the present conditions of the city milk supply, of butter-making and cheese manufacture, without a knowl- edge of the relation of these microscopic organisms. Bac- teriology has become, therefore, a necessary part of dairy courses. The subject is, however, equally important in other directions. The demonstrated connection between milk bac- teria and the distribution of certain diseases has brought the subject of bacteria of milk products forcibly to the attention of boards of health and sanitarians. To meet the needs of such persons and all others interested in the handling of milk is the purpose of this work. . Most of the facts given in the following pages have been published in scientific papers which have appeared in the last ten years. Some of them, however, are the result of personal investigations not as yet published. A list of the more important recent references to literature...



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