

Make reports on samples of milk - state all steps in making exam including the dilution used - no. of plates counted - Bacteri colonies per plate - no. of Bacteri per cc.

Make approximate estimate of the organisms fermenting lactose & gas production

Discuss fully the sources of Bacteri in milk & indicate the conditions which may lead to - high bacterial counts
low " "

Point out approximately the normal number of Bacteria per cc in ordinary unpasteurized market milk in summer & winter -

Explain process of pasteurization & distinguish between pasteurized & sterilized milk

What diseases are liable to be caused by milk products

How would you prepare -

A = Nutrient Agar & without sugar & litmus

B = nutrient gelatin

Give microscopic & cultural characters of
Bacillus coli communis

Documen. Journ. Explanator

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Name 6 of the chief constituents of cow milk, and give the
mean % of each of them = (mean = average)

which are the least variable constituents

is there any constant relation between the weight of one
constituent & the wt of another or the sum of the
weights of the other constituents

Give the following analysis of milk

For 3.02

Albuminoids = 3.70

Other Solids = 5.12

Water = 88.16

Sugar = 1.033

Express an opinion about genuineness - Discuss analysis

- Butter -

- Determine -

Water

Salt

Preservatives & Amounts -

Index for

Index of Refraction or Butyr Refractometer reading -

Haasstorfer no (Liponefication Indicator)

R, M. no (Volatile Fats acid)

Lochner Absorption no (Holt & Harris no) (use Harris)

& any other determinator necessary -

Basic - - containing more of a
base than sufficient to neutralize the acid
as - a basic salt -

Radical - a group of ~~high~~ different
atoms acting as a single element