

- No. 189: Bacteriophage in Cheese-manufacture. (In the press.) H. R. Whitehead and G. J. E. Hunter.
- No. 190: Control Measures against the Cheese Mites *Tyrolichus casei* (Ouds) and *Tyrophagus longior* Gerv. (*N.Z. J. Sci. & Tech.*, 28, No. 1A.) J. Muggeridge and R. M. Dolby.
- No. 192: The Utilization of Buttermilk in New Zealand, Parts I and II. (*N.Z. J. Sci. & Tech.*, 28, No. 2A.) F. H. McDowall.
- No. 193: Studies on the Neutralization of Cream for Buttermaking—VII: Neutralization in Practice in the Butter-factory. (*N.Z. J. Sci. & Tech.*, 28, No. 2A.) F. H. McDowall.
- No. 194: Land-cress Taint in Cream: (I) Introduction; (II) the Essential Oils of Land-cress (*Coronopus didymus*) and of Garden-cress (*Lepidium sativum*). (*N.Z. J. Sci. & Tech.*, 28, No. 5A.) F. H. McDowall, I. D. Morton, and A. K. R. McDowell.
- No. 195: Some Modifications of the Schibsted Fat Aldehyde Test. (In the press.) W. R. Mummery.
- No. 196: Growth Requirements of Lactic Streptococci—Differences within the Group. (In the press.) G. J. E. Hunter.
- No. 197: Cream Neutralization Chart for Sodium Bicarbonate. F. H. McDowall.
- No. 198: The Thiamin, Riboflavin, and Niacin Contents of some New Zealand Milks taken at Fort-nightly Intervals throughout the Lactation Period. (*N.Z. J. Sci. & Tech.*, 28, No. 5A.) F. H. McDowall, N. O. Bathurst, and I. L. Campbell.
- No. 199: Land-cress Taint in Cream and Butter—III: Relation of Conditions of Feeding Land-cress to Cows to Incidence of Land-cress Taint in Cream and Butter. (In the press.) F. H. McDowall, I. D. Morton, J. J. O'Dea, and A. V. Allo.
- No. 200: Annual Report, 1945–46.
- No. 201: Temperature and Humidity Control in Cheese-curing Rooms. (In the press.) T. R. Vernon.
- No. 202: The Properties of New Zealand Butters and Butterfats—I: Iodine, Reichert, Saponification Values, and Softening Points of Monthly Samples of Butterfat from Nine Commercial Factories over Four Years. (In the press.) G. A. Cox and F. H. McDowall.
- No. 203: Phage-resistant and Phage-carrying Strains of Lactic Streptococci. (In the press.) G. J. E. Hunter.

Incorporation of the Institute.—Following upon discussions between the interested parties extending over a period of time and the unanimous recommendation of representatives of dairy companies assembled at the thirteenth Dominion Dairy Conference convened by the Dairy Board in August, 1945, steps were taken by the Management Committee during the year to have the Institute established as an incorporated body. Effect was given to this under the Religious, Charitable, and Educational Trusts Act, 1908, in terms of a memorial presented by representatives of the Hon. Ministers of Scientific and Industrial Research, Agriculture, and Marketing, the New Zealand Dairy Board, Massey Agricultural College, and the N.Z. Dairy Factory Managers' Association (Inc.). Incorporation took effect from 1st April, 1947, and the body is known as "The Dairy Research Institute (N.Z.)."

FOOD RESEARCH

The Committee has surveyed information already available in New Zealand on the composition of locally produced foodstuffs. Extensive data are available for dairy products and for flours, but in other directions the information is relatively meagre. Some preliminary data were obtained by the Plant Chemistry Laboratory on the vitamin content of various types of meat, and the results are comparable with oversea data. Other matters reviewed were the vitamin C content of various fruits, the vitamin B₁ and crude-fibre content of a range of cereal foods, and the relative food values of milk and ice-cream. Arrangements were made for two New Zealand laboratories to participate in a United States of America collaborative vitamin study on standard samples of canned food products.

Outside the scope of the Food Composition Committee, the Department has given considerable assistance to the Refrigerated Cargo Research Council of Great Britain in supervising the installation of special distant-reading thermometers in refrigerated cargoes on board ship. The results of these temperature surveys will be of assistance in improving the design of shipboard refrigerated spaces.