

equipment manufactured in New Zealand, such as milking-machines, cheese and milk vats, milk and cream cans, strainers, buckets, and other utensils used in the milking-shed. A special sub committee was set up to prepare standard specifications for sheet-metal dairy plant.

Dairy Products and Requisites.—The Dairy Products and Requisites Committee continued its work of formulating standard specifications for the testing of dairy products and for the materials used in dairy factories. This work has proceeded in full collaboration with the corresponding committees of the British Standards Institution under the reciprocal arrangement initiated prior to the war and resumed last year. This involved the receipt and study of the minutes of forty-five meetings of British committees and the despatch of comments to these committees incorporating the results of experience in New Zealand and the needs of this Dominion. This collaboration, which leads to the adoption of uniform Empire standards as far as practicable, greatly facilitates both the procurement of materials and equipment from Great Britain and the sale of our produce in that country.

Sampling and Chemical Analysis of Butter.—The draft standard specification referred to in the last report was circulated to interested parties for comment and reviewed in the light of the comments received. Subject to final checking of the "wet-ashing" and filtration methods for estimating the copper and iron content, the standard specification is ready for issue.

Sampling and Chemical Analysis of Cheese.—Draft proposals were circulated for comment during the year and recommended for adoption as a standard specification, subject to amendments found necessary after consideration of the comments received.

Reductase Test on Milk.—The comments received from the circulation of a draft standard specification, as referred to in the last report, were considered during the year. These comments indicated that further examination and consultation with affected interests would be necessary before agreement could be reached concerning a standard method which would be acceptable for all the purposes for which this test is used. Consequently, a final recommendation concerning the adoption of the standard specification was deferred until this aspect could be clarified.

Alkaline Cleaners.—A draft standard specification was circulated during the year for comment by the interested parties and was reviewed by a special panel in the light of the comments received. The panel's report has yet to be considered by the parent committee before the standard specification is recommended for adoption.

Other Projects.—The Dairy Products and Requisites Committee also gave attention to the development of standard specifications for coated tinfoil, anatto and other dyes, vegetable parchment for wrapping dairy products, plastic and other protected type dairy thermometers, the analysis of acid and rennet casein, cheese-cloth, butter-muslin, cheese-bandages, and cheese-caps.

INTERNATIONAL STANDARDIZATION

The Council of the International Organization for Standardization (I.S.O.), of which the New Zealand Standards Institute is a member, met in Zurich in June, 1947, to review the work of the organization and to discuss its collaboration with other international bodies, including the International Civil Aviation Organization, International Labour Organization, United Nations Educational, Scientific and Cultural Organization, Federation Internationale de Documentation, International Commission on Illumination, and International Dairy Federation. Representatives of these bodies, who attended the meeting, expressed the need for intensification of international standardization within their respective spheres and the willingness of their organizations to collaborate fully in this work.