

brands of butter which had been originally classed as Premium not satisfactory in that class at re-examination. In both cases the period of storage was approximately three months.

*Analytical Work.*—All officers recognize this work as being essential to the grading system and that care and attention are necessary to obtain accurate results. The need for uniformity in taking samples is of major importance, and though in the past there has been some variation between ports, the general trend is now toward uniformity.

During the season the testing of processed cheese and buttermilk powder was inaugurated, and consignments of processed cheese are now graded and analysed at some of the ports regularly. At present Auckland is the only port receiving buttermilk powder, but with the development likely to occur in the manufacture of milk-powder products the question of facilities and equipment for other grading-stores will have to be kept in view.

Testing rooms and appliances have always been found neat and clean and the work is being performed conscientiously.

*Finish and Packing of Butter and Cheese.*—Though there have been occasions when the finish and appearance of both butter and cheese could have been better, the outturn of the bulk of the produce has been generally satisfactory.

Apart from the imperfect impression of the Fernleaf brand on the surface of the block of butter, the finish has been neat and the butter well packed. Though the use of the carton container does perhaps tend to cause some obliteration of the brand, a little more attention on the part of the factory operator would result in considerable improvement.

The appearance and finish of the bulk of the cheese have been mainly satisfactory and the rinds, with few exceptions, clean and free from mould. Attention has sometimes been drawn to defective lips and cracked crowns and rinds, but the resultant lowering of the grade is usually sufficient to make the factory concerned pay more attention to this important detail.

*Butter and Cheese Packages.*—Wooden butter-boxes are very rare, particularly in the North Island. The sub-standard white-pine box is still used by factories in the Gisborne district and in the South Island, and it is also used for whey butter in some areas.

The fibre-board container is generally proving satisfactory, and very little complaint can be made about this box when it is made from material of the required wet and dry bursting strength. An undesirable odour taint imparted to the surface of the butter from one particular brand of cartons used during the season has been the subject of complaint. No specific cause of the trouble could be found, but, as it has arisen, it would appear desirable for a more complete odour standard to be included in the specifications of these boxes. The system under which samples of material are submitted for testing has proved beneficial and as a result many manufacturers have considerably improved the material from which the carton container is made.

Cheese-crates generally have been up to standard and some graders have remarked that the timber generally has improved this season. *Pinus radiata* timber makes a strong and serviceable cheese-crate if the timber is sound and free from knots. In the South Island, beech timber is still used fairly extensively, though in Canterbury most factories are now using cheese crates made of *Pinus radiata* timber.

*Processed Cheese.*—The grading and testing of this class of cheese for export has been carried out during the season at some ports. Regulations have not yet been drafted to cover the standards of composition, but the work already carried out will prove helpful when this is being done. From information obtained during this period the regulations covering the manufacture and grading of this product can be finalized.