

University of Kentucky---College of Agriculture

EXTENSION DIVISION

THOMAS P. COOPER, Dean and Director

Published in connection with the agricultural extension work carried on by cooperation of the College of Agriculture, University of Kentucky, with the U. S. Department of Agriculture, and distributed in furtherance of the work provided for in the Act of Congress of May 8, 1914.

Clean Cream Production

By J. J. HOOPER and J. O. BARKMAN

Kentucky farmers produce sufficient cream to make 5½ million pounds of creamery butter annually. Much of this butter scores 87 points instead of 92 points because the cream from which it is made is second grade or lower, due to improper handling on the farm. Naturally this cream does not bring top price, because the butter sells for five to seven cents a pound less than 97 points butter brings on the market. One can overcome this loss by keeping cream sweet and clean and delivering frequently to the creamery.

GRADES OF CREAM ADOPTED BY KENTUCKY MANUFACTURERS OF DAIRY PRODUCTS.

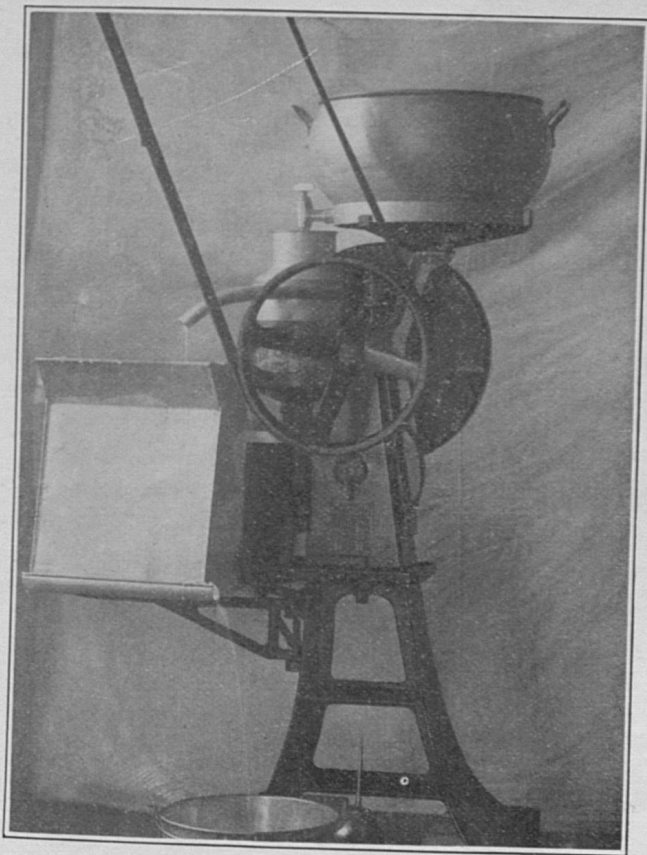
First-grade cream shall consist of cream that is clean, smooth, free from all undesirable odors, clean to the taste and sweet or only slightly sour.

Second-grade cream shall consist of cream that is too sour to grade as first, that contains undesirable flavors or odors in a moderate degree, that is foamy, yeasty or off in flavor or that is too old to pass as first-grade cream.

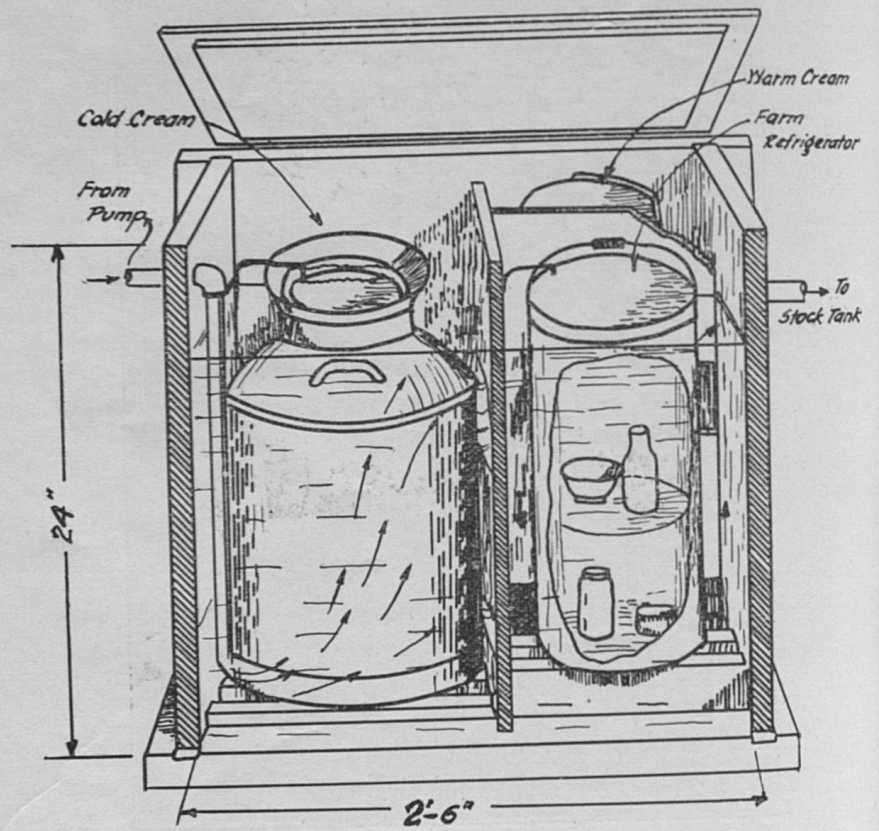
Rejected-cream shall consist of cream that is very old, rancid, mouldy, dirty, curdy or otherwise unwholesome and such cream should not be accepted by the creameries.

The following suggestions may help in the production of a higher grade of cream.

- (1) Keep the milk-cows clean.
- (2) Use covered milk-pails.
- (3) Milk with dry hands.
- (4) Remove the milk from the barn immediately and separate the cream while it is warm.
- (5) Separate a 35 or 40 per cent cream.
- (6) Wash the separator after skimming is completed. A dirty machine contaminates the cream.
- (7) Cool the cream immediately. Construct a cooling tank so that cool water on its way from the pump to the stock tank will pass thru the cream cooling tank. Or place the can of cream in the spring-house immediately after separating. Spring water averages around 50 degrees F. in summer and therefore, ice can be used advantageously if procurable.
- (8) Do not mix warm cream with cool cream. Cool the cream before adding it to the stock on hand.
- (9) Do not allow the cream to freeze in winter.
- (10) Stir the cream twice a day to keep it smooth and free from lumps. Use a metal stirrer as it is cleaner than a porous wooden paddle.
- (11) Keep the cows off pastures infected with onions or other such weeds. Passing the cream over a cooler helps to drive off such flavors, but will not entirely eliminate them.
- (12) Deliver cream to buyer at least twice a week in winter and three times a week in summer.
- (13) Sour cream will not test as high a percentage of butter fat as sweet cream. The increase of lactic acid during souring does not increase the test. Of course, if the cream is soured in a warm room a loss of water may occur and an increased test, but what is thus gained is lost in decreased weight. Sell your cream as sweet as possible and you will receive the best price for it.



A cooler, filled with ice, has been placed on the separator and as the cream flows from the spout it is cooled to 41 degrees F.



A good cooling tank for cream.