

A BUTTER EIGHTEEN YEARS OLD.

BY E. G. CLAYTON.

(Read at the Meeting, December 1, 1897.)

THE butter to which these remarks apply was the subject of a reference-case under the Sale of Food and Drugs Act in 1879. In that year it was analysed by Mr. Hehner, who has kindly given me permission to mention that he found it to yield 87·75 per cent. of insoluble fatty acids, while it contained normal amounts of water, curd, and salt, and evidently was perfectly genuine.

Since 1881 the bottle containing the residual portion of the sample has been in my keeping, and the following are the results of the examination to which I have submitted this old butter. It should be premised that the quantity was very small, otherwise a more complete investigation would have been made. The sample had rather an offensive odour, and was considerably discolored. During most of the time the bottle was kept in a dark cupboard, but the stopper, being broken, fitted imperfectly, so that there was ample opportunity for oxidation.

ANALYSIS :

Melting Point.	Density at 100° C. (Water at 15·5° C.).	Insoluble Fatty Acids.	Soluble Fatty Acids.	Reichert number (5 grammes used).	Koettstorfer numbers.	Hübl (Iodine absorbed).	Maumené. —	Rancidity.
33° C.	·8742*	85·72%*	7·36%	22·36 c.c.* $\frac{N}{10}BaH_2O_2$.	Required 23·47% KOH; = 239·0, saponification equivalent.	(a) Estimated in 1895 : 25·68%.* (b) Estimated in 1897 : 25·09%.	Rise of temperature = 22° C.	100 grms. required 160·3 c.c. normal KOH.

The numbers with asterisks were obtained by me in January, 1895, the remainder in October, 1897.