THE JOURNAL OF DAIRY RESEARCH

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was established in 1929 as a medium for the publication of the results of original research in dairy science and cognate subjects. It is published by the Cambridge University Press.

The subscription to the *Journal* is 60s. per volume, for orders placed in advance of publication, and covers three issues. Single copies may be purchased at 25s. each. Postage extra. Subscriptions may be sent to any bookseller or to the Cambridge University Press, Bentley House, 200 Euston Road, London, N.W. 1. The subscription price in the U.S.A. is \$10.00. Enquiries should be sent to the Cambridge University Press, American Branch, 32 East 57th Street, New York 22, U.S.A.

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VOLUME 29

CAMBRIDGE THE UNIVERSITY PRESS 1962

PUBLISHED BY THE SYNDICS OF THE CAMBRIDGE UNIVERSITY PRESS

Bentley House, 200 Euston Road, London, N.W.1 American Branch: 32 East 57th Street, New York 22, N.Y.

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Printed in Great Britain at the University Press, Cambridge (Brooke Crutchley, University Printer)

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THE JOURNAL OF THE

SOCIETY OF DAIRY TECHNOLOGY

17 DEVONSHIRE STREET, LONDON, W.1. Tel. Langham 5059

The Journal is issued in quarterly parts, four parts constituting a volume. The parts are usually issued in January, April, July and October each year.

The Subscription rate to non-members of the Society, payable in advance, is £2. 2s. 0d. net per volume (post free): single numbers, 13s. 0d. net. Subscriptions and all business enquiries should be sent to the Secretary, Society of Dairy Technology, 17 Devonshire Street, London, W. 1.

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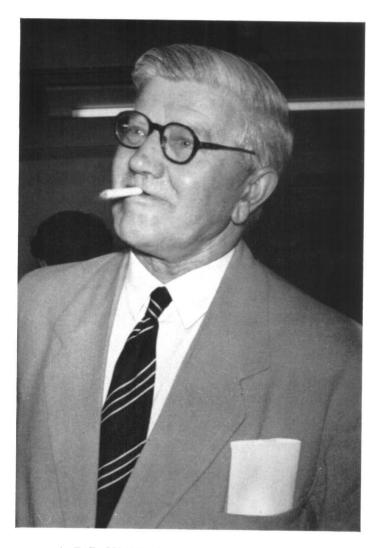
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