



## Suggestions for a Standard for Butter Presented on Behalf of Swift Company to the Joint Committee on Definitions and Standards Representing Food Con

By Swift &. Company

General Books LLC. Paperback. Book Condition: New. This item is printed on demand. Paperback. 26 pages. Dimensions: 9.7in. x 7.4in. x 0.1in. This historic book may have numerous typos and missing text. Purchasers can download a free scanned copy of the original book (without typos) from the publisher. Not indexed. Not illustrated. 1917. Excerpt: . . . 15 i Process Or Renovated Butter. This law, it will be noticed, defines renovated butter. The definition of the Statute has been adopted, explained and enforced by the Secretary of Agriculture and the Secretary of the Treasury in the joint Regulation concerning Renovated Butter. It is generally accepted and adhered to by the trade, and undoubtedly will be accepted by the Committee. Process or Renovated butter is made from the melted butter fat described in the statute and becomes adulterated butter if any acid, alkali, chemical or other substance is introduced or used for the purpose, or with the effect of deodorizing or removing therefrom rancidity, or if there is mixed with it any substance foreign to butter with intent or effect of cheapening in cost of the product; or if any process or material is used with intent or effect of causing the...



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