# DAIRY PRODUCE, MARKETING OF.

## Cream.

THE MARKETING OF DAIRY PRODUCE (MARKETING OF CREAM) RULES (NORTHERN IRELAND), 1937, DATED 13TH MAY, 1937, MADE BY THE MINISTRY OF AGRICULTURE FOR NORTHERN IRELAND UNDER THE MARKETING OF DAIRY PRODUCE ACTS (NORTHERN IRELAND), 1929 AND 1933.

1937. No. 40.

The Ministry of Agriculture for Northern Ireland in exercise of the powers conferred upon it by the Marketing of Dairy Produce Acts (Northern Ireland), 1929 and 1933, and of every other power in that behalf enabling it hereby makes the following Rules, that is to say :—

I. *Short Title.*

These Rules shall be cited as the Marketing of Dairy Produce (Marketing of Cream) Rules (Northern Ireland), 1937.

II. *Definitions.*

In these Rules unless the context shall require a different construction :—

(1) The expression "Acts" shall mean the Marketing of Dairy Produce Acts (Northern Ireland), 1929 and 1933.
(2) The expression "the Ministry" shall mean the Ministry of Agriculture for Northern Ireland.
(3) The expression "Cream" shall mean that substance obtained, by the process of separation by skimming and by no other means, from natural whole milk to which nothing has been added.

III. *Licences.*

An application for a licence to despatch cream to Great Britain, the Irish Free State or the Isle of Man under Part II of the Marketing of Dairy Produce Act (Northern Ireland), 1929, shall be made in the form or to the effect prescribed in the Schedule to these Rules.

IV. *Separation of Cream.*

1. On premises registered under the Acts as a central creamery or an auxiliary creamery cream, whether intended for sale as cream or for manufacture into butter, shall be extracted from natural whole milk by means of power driven mechanical separators.

2. On premises not registered under the Acts as a central creamery or an auxiliary creamery, cream intended for consignment to Great Britain, the Irish Free State or the Isle of Man shall be extracted from natural whole milk by means of mechanical separators or skimming.

V. *Pasteurisation of Cream.*

On premises registered under the Acts as a central creamery or an auxiliary creamery, cream intended for consignment to Great Britain, the Irish Free State or the Isle of Man shall be pasteurised. The process of pasteurisation shall be carried out by (1) the "holder" method, that is to say, the cream shall be held for 30 minutes at a temperature of not less than 145° F. and not more than 150° F., and cooled immediately thereafter to a temperature of not more than 40° F., or (2) the "retarded flow" method, that is to say, the cream while flowing through the retarder shall be maintained at a temperature of not less than 145° F. and not more than 150° F., and cooled immediately thereafter to a temperature of not more than 40° F. All cream so pasteurised shall be maintained at a temperature of not more than 40° F. until the time of despatch from the premises.

Provided that the Ministry may specially authorise a central creamery to use, for consignment as aforesaid, cream from an auxiliary creamery which has been heated by the "flash" method at a temperature not exceeding 155° F., provided that such cream is subsequently pasteurised by either of the methods specified above.

VI. *Standard of Quality.*

Cream shall not be consigned to Great Britain, the Irish Free State or the Isle of Man from premises registered under the Acts as a central creamery or an auxiliary creamery unless it complies with the following standards :—

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| Butter-fat content .. | Not less than 50 per cent. and not more than 52 per cent. |
| Acidity .. .. | Not exceeding ·10 per cent. calculated as lactic acid. |
| Bacteriological standard | Not exceeding 200,000 bacteria per c.c., not exceeding 100 yeasts per c.c. and bacillus coli absent in $\frac{1}{10}$ c.c. |

No substances or liquids of any kind may be incorporated into the cream.

VII. *Marking of Packages.*

All packages containing cream consigned to Great Britain, the Irish Free State or the Isle of Man from premises registered under the Acts as a central creamery or an auxiliary creamery shall bear a label showing :—

(*a*) The quantity of cream contained in the package expressed in gallons ;

(*b*) The name or licence number of the consignor ;

(*c*) A code reference to the date of separation. This code reference shall consist of two letters of the alphabet, the first of which shall represent the week of the year and the second the day of the week.