

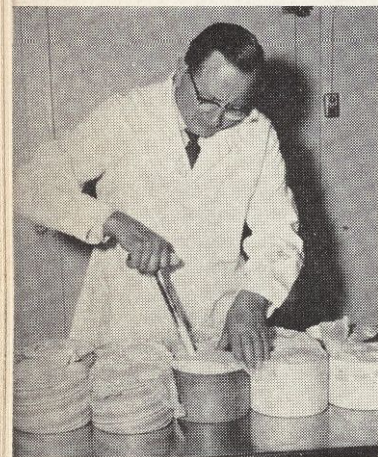
# BUTTER



## The Quality Spread For Your Daily Bread

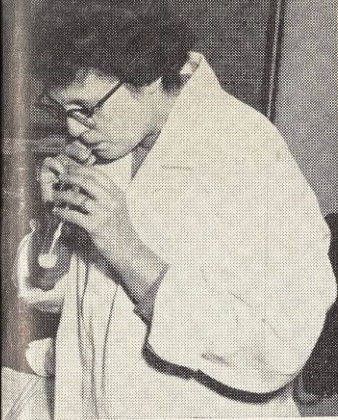
The bulk of the milk produced on North Dakota farms is manufactured and marketed as butter. Most of the butter is marketed in consumer markets outside the state. To create a consumer demand for North Dakota butter, fine quality in texture, flavor and healthfulness is essential.

Work to improve the quality of North Dakota creamery butter was started in 1945. It is sponsored by the North Dakota Research Foundation and the North Dakota Agricultural Experiment Station. This program has saved farmers and creameries thousands of dollars by pointing the way to higher quality and greater efficiency in the manufacture of butter.



Dr. Jensen, NDAC dairy department head, checks butter for quality. Twenty-five creameries now cooperate in the testing program.

Creameries now cooperating in the research and quality control program send samples of their butter to the dairy department each month for a complete analysis. The reports of the findings help the creamerymen control the quality of their butter. They follow the suggestions of the dairy department; better butter is the result.



Researcher Imogene Schultz studies relation of enzymes to milk quality. The aim—better quality dairy products.



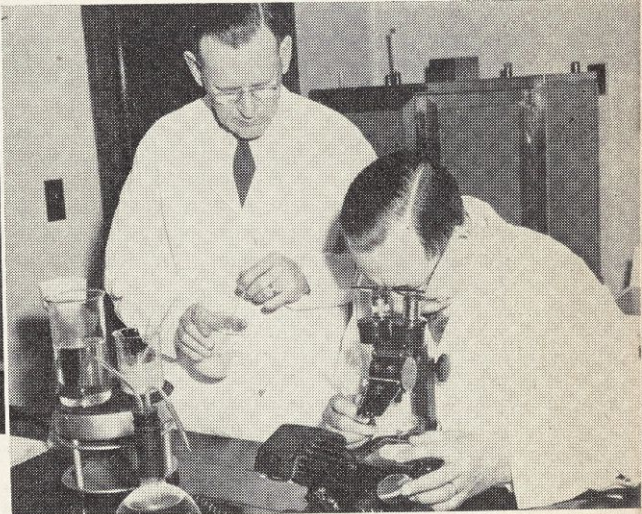
Butter samples are tested for percentage fat, water, salt and curd by Lyle Beck, NDAC analyst.



Learning more about the nature of milk; how its flavors affect butter quality.



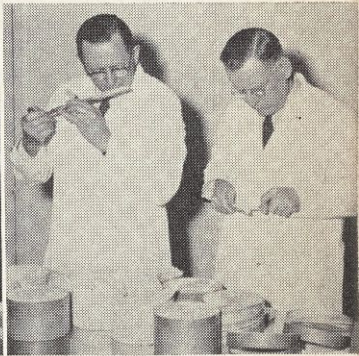
Butterfat tests on creamery samples show North Dakota butter now meets legal standards, 80 percent fat is required.



Sediment tests show North Dakota butter is clean. Quality is higher than when project was started 10 years ago.



Mastitis tests on milk to detect affected cows are being evaluated at NDAC.



Keen observation is necessary to grade butter for color, texture and flavor.