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## Factors Influencing the Change in Flavor in Storage Butter (Classic Reprint) (Paperback)

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By L A Rogers

Forgotten Books, United States, 2015. Paperback. Book Condition: New. 229 x 152 mm. Language: English . Brand New Book \*\*\*\*\* Print on Demand \*\*\*\*\*.Excerpt from Factors Influencing the Change in Flavor in Storage Butter The economic conditions in this country which have made it necessary to hold butter in storage for long periods have increased the importance of the changes that take place in butter on standing. A change that passes unnoticed in butter that is used when a week or two old may become a serious defect after three or four months in storage. The great variation and complexity of the changes in flavor indicate a corresponding complexity in the chemical alteration in the butter, and while it is true that some of the modifications are well known it is becoming evident that the various flavors are produced by changes too small to be measured by the ordinary methods of the laboratory. Under certain circumstances free fatty acids be may formed, a condition usually associated with a rancid flavor. However, it is evident that the fatty acids alone are not the cause of the rancid flavor, since, in the process of renovating, the rancid flavor is removed while a...



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