

Natural Food

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The ingredients may be added dry or in the form of a sirup. The sirup is made either with water or with sweet skim milk. Chocolate milk is pasteurized after all ingredients are combined. The milk is unchanged. The sweetened chocolate adds flavor and calories. An 8-ounce glass contains an average of 205 Calories.

Chocolate Dairy Drink

In Chocolate dairy drink, the butterfat content is less than that of whole milk. Chocolate dairy drink is made from skim or partially skim milk. The butterfat content is frequently about 2.3 percent and the concentration of nonfat milk solids is at least 90 percent that of skim milk. Otherwise, chocolate dairy drink is processed in the same manner and contains the same ingredients as that of chocolate milk. This milk contains an average of 190 Calories in an 8-ounce glass.

Concentrated Fresh Milk

Fresh fluid whole milk is used to make concentrated fresh milk. The milk is pasteurized and under vacuum, two-thirds of the water is removed. The milk is homogenized either after pasteurization or after concentration then bottled. The finished product has about 10.5 percent milk fat. The milk is reconstituted by simply adding water. This milk, too, is available in only a few markets.

Sweetened Condensed Milk

Sweetened condensed milk is fresh whole milk that has had part of the water removed and sugar added. Fresh fluid whole milk is first pasteurized. A specific amount of sugar is then added to the pasteurized milk. About half of the water is removed under vacuum. Finally, it is sealed in cans. This milk contains not less than 28.0 percent of total milk solids and not less than 8.5 percent milk fat. In the final production the sugar accounts for from 40 to 45 percent of the total weight. Neither heat treatment after the milk is sealed in cans, nor refrigeration is necessary because the high sugar concentration inhibits the growth of bacteria.

Dry Milk, Nonfat

Nonfat dry milk is made of fresh fluid whole milk from which water and fat have been removed. Here the milk fat is first removed. Next the fluid skim milk is pasteurized after which part of the water is removed under vacuum pressure.

The concentrated skim milk is sprayed into a drying chamber as it comes in contact with heated filtered

air, most of the remaining water evaporates and the solids fall to the bottom of the dryer.

An additional step has been added to cause the product to dissolve in water instantly. This is the instantizing process. The most common procedure is to moisten the spray-dried milk with steam then redry it to from larger clumps that disperse instantly in water. The processing has no effect on the nutritive value of the milk. When reconstituted, nonfat dry milk has the same food value as fresh fluid skim milk.

Dry Milk, Whole

Dry whole milk is made of fresh fluid whole milk from which water has been removed. With the exception of fat removal, this milk is processed by the same procedure as nonfat dry milk. The processing has no appreciable effect on the nutritive value. When reconstituted, it has the same food value of fresh fluid whole milk.

Evaporated Milk

This milk, made with fresh fluid whole milk, is concentrated by the removal of water and sterilized after it has been sealed in cans. The fresh fluid milk is first pasteurized. Then the

pasteurized milk is concentrated by removing about half of the water under vacuum. This concentrated milk is next homogenized. After this step, vitamin D is usually added to provide a level of 400 U.S.P. units per pint, or a reconstituted quart. Finally the milk is sealed in cans and heat-sterilized. This final step prevents bacterial spoilage so that a can of evaporated milk requires no refrigeration until opened.

Fortified Milks

Basically, these milks are ones that have been enriched by increasing the content of nutrients in milk. Milk can be fortified with various products such as vitamins A, D, multivitamin preparations, minerals, lactose, and nonfat dry milk. The product added and the degree of fortification will vary depending on the dairy company. The fat content will also vary. Fortified milk is made with whole, partially skim or skim milk.

Low-Sodium Milk

A process of ion-exchange removes 90 or more percent of the naturally occurring sodium present in milk. Fresh whole milk is passed through an ion-exchange resin to replace the sodium in milk with an equal amount of potassium. The milk is also pasteurized and homogenized. During the ion-exchange process, part of the B-vitamins and calcium is lost. However,

low sodium milk contributes needed nutrients and is of special value in certain sodium-restricted diets. It permits the inclusion of milk and other protein foods that may otherwise have to be severely limited because of their high sodium contents. Low-sodium milk is available in various parts of the country as a canned or fresh product.

Skim Milk

Skim milk is made from fresh fluid whole milk that has had the fat removed. Thus, skim milk contains fewer calories than whole milk. Various states have established standards for the minimum percentage of nonfat milk solids or total milk solids that skim milk must contain. The milk fat will usually vary from 0.1 to two percent milk fat. Skim milk is pasteurized. With the exception of milk fat and vitamin A that is contained in the milk fat, the nutritive value of skim milk is the same as whole milk. Many dairies add vitamins A and D. The calorie content averages 90 Calories for 8 ounces.

Soft Curd

Commercially produced soft curd milk is cow's milk modified so the curd tension is less, thus softer, than average curd formed from cow's milk. The curd tension varies widely between individual cows, from 0 to 150 grams. The average is from 50 to 60 grams. Curd is regarded as soft if it tests

less than 30 grams. Because special processing methods only one cow in 10 is a natural soft curd producer, (Continued on Page 87)

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WHAT CAN BE THE ADVANTAGES OF HARVESTING AND STORING ALFALFA AS IM-PRUV-ALL ALFALFA HAYLAGE OVER BALED HAY ON AN ACRE BASIS?

These projections are based on figures from U.S.D.A., "Feeds and Feeding" by Morrison, "Applied Animal Nutrition" by Crampton and Harris, Nutritional Bulletins from N.R.C., and Triple S Lab, Inc. Results will obviously vary in individual cases. Figures for pounds of meat and milk per acre assume that the alfalfa is being fed in a balanced ration.

	80% Moisture Im-Pruv-All Alfalfa Silage	60% Moisture Im-Pruv-All Alfalfa Haylage	40% Moisture Alfalfa Haylage	Baled Hay
Lbs. Dry Matter Harvested per acre	10,000	10,000	10,000	10,000
Field and Handling Losses	0	6%	13%	22.4%
Lbs. Dry Matter Stored	10,000	9,400	8,700	7,760
Storage Losses	12%	7%*	7%*	3.6%*
Lbs. Dry Matter to Feed	8,800	8,740	8,090	7,480
Feeding Losses	0	0	0	5%
Lbs. Dry Matter Consumed	8,800	8,740	8,090	7,100
Lbs. Protein Consumed per acre	18.2%	18.6%	18.0%	16.9%
Lbs. TDN Consumed per acre	61%	57%	54%	55%
Lbs. Beef per acre	910	655	532	518
Value of Beef at 25¢/lb.	\$227.50	\$163.55	\$133.00	\$129.50
Lbs. Milk per acre	10,395	9,130	7,645	7,330
Value of Milk @ \$5.00/cwt.	\$519.75	\$456.50	\$382.25	\$366.50

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- #H44 Haylage
- #G55 Grain
- #202 Legumes
- #BT66 Beet Tops
- #303 Grasses
- #DH77 Dry Hay

In addition to improving standard silages such as corn, IM-PRUV-ALL makes it possible to direct cut and successfully ensile alfalfa, clover, sudan, oats, wheat, sudex, pasture grasses, beet tops, and others.

Wheat silage is a very good source of protein. If cut and ensiled at the proper stage of growth it can have as much as 24 percent protein. It can go into the silo direct-cut or as dry as 50 percent moisture if treated with Im-Pruv-All.

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