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**AN INVESTIGATION OF FACTORS AFFECTING THE COMPOSITION OF  
MILK AND OF METHODS FOR THE ANALYSIS OF MILK COMPONENTS.**

by  
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THIS THESIS IS PRESENTED IN TWO MAIN PARTS.

- (1) A study of the solids-not-fat content of milk and of some methods for the determination of Solids-not-Fat and Protein.
- (2) A study of sampling frequency and the prediction of protein production in milk from dairy cows based on a restricted frequency of sampling.

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PART I.

A STUDY OF THE SOLIDS-NOT-FAT CONTENT OF MILK AND OF  
SOME METHODS FOR THE DETERMINATION OF SOLIDS-NOT-FAT AND PROTEIN.

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