

Dairy Products

Material	Moisture Range %	Autotransformer Setting	Infrared Lamp (w)	Drying Time (m)	Details
Artificial Whipped Cream	50-60	90	250	12	
Butter	18	--	125	8	Disposable pan and filter paper used
Butter	14-17	90-100	125	60	
Cheese Cottage	75	120	125	18	Disposable pan and filter paper & add alcohol to material before initial drying
Cheese	46	120	125	30	
Cheese Powder	8-10	80	125	5	
Cheese Natural & Milk	--	--	--	--	See Procedure
Dry Milk	0.8-7	90-120	125	3-7	Various transformer settings depend on sample
Evaporated Milk	50-70	90-120	125	18-20	
Ice Cream Mix	60-70	110-120	125	8-15	See Procedure -#3 Cheese
Skim Milk	90	120	125	12	Disposable pan and filter paper used
Watered Milk	88-94	90	124	4 ½ -5 ½	