

JOURNAL OF DAIRY RESEARCH

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VOLUME 38, 1971

CAMBRIDGE UNIVERSITY PRESS

PUBLISHED BY
THE SYNDICS OF THE CAMBRIDGE UNIVERSITY PRESS

Bentley House, 200 Euston Road, London, N.W. 1
American Branch: 32 East 57th Street, New York, N.Y. 10022

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Printed in Great Britain at the University Printing House, Cambridge

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Normality and molarity should be indicated thus: N-HCl, 0.1 M-NaH₂PO₄. The term '% ' means g/100 g solution. For ml/100 ml solution the term '% (v/v)' should be used and for g/100 ml solution the correct abbreviation is '% (w/v)'.

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