

Serial Number **1954/73**

**THE DAIRY INDUSTRY ACCOUNTS REGULATIONS 1950,
AMENDMENT NO. 1**

C. W. M. NORRIE, Governor-General

ORDER IN COUNCIL

At the Government House at Wellington, this 12th day of May 1954

Present:

HIS EXCELLENCY THE GOVERNOR-GENERAL IN COUNCIL

PURSUANT to the Dairy Products Marketing Commission Act 1947 and the Agriculture (Emergency Powers) Act 1934, His Excellency the Governor-General, acting by and with the advice and consent of the Executive Council, hereby makes the following regulations.

REGULATIONS

1. These regulations may be cited as the Dairy Industry Accounts Regulations 1950, Amendment No. 1, and shall be read together with and deemed part of the Dairy Industry Accounts Regulations 1950* (hereinafter referred to as the principal regulations).

2. The principal regulations are hereby amended by revoking form No. 5 in the Schedule thereto, and substituting the following form:

“ Reg. 4 (1) (b)

“ STATISTICS

Form No. 5

—	Previous Year, 19	Current Year, 19
<i>1. General</i>		
Suppliers on December 31—		
Milk :: :: 		
Cream :: :: 		
Factories (number and type)

* Statutory Regulations 1950, Serial number 1950/7, page 17.

"STATISTICS—continued

	Previous Year, 19	Current Year, 19
1. <i>General</i> —continued		
Milk received—		
Pounds of milk received		
Milk grading percentages—		
Finest		
First } (As for buttermaking)		
Second }		
First } (As for cheesemaking)		
Second }		
Average butterfat test of milk		
Pounds of butterfat credited in milk		
Disposal of butterfat credited in milk (in pounds)—		
(1) Butterfat in milk sold		
(2) Butterfat in milk used in cheesemaking (no deduction for loss in whey)		
(3) Butterfat in milk used in whole milk products (other than cheese)		
(4) Separation allowance of 1.5 per cent of butterfat credited in milk which is separated at the factory		
(5) Butterfat in cream sold (factory separated)		
(6) Butterfat in cream (factory separated) used in products other than creamery butter		
(7) Butterfat in cream (factory separated) used in creamery butter making		
(8) Total butterfat credited in milk		
Cream received—		
Pounds of cream received		
Cream grading percentages—		
Finest		
First		
Second		
Average butterfat test of cream		
Pounds of butterfat credited in cream		
Disposal of butterfat credited in cream (in pounds)—		
(1) Butterfat in cream sold		
(2) Butterfat in cream used in products other than creamery butter		
(3) Butterfat in cream used in creamery butter making		
(4) Total butterfat credited in cream		
2. <i>Creamery Butter Making</i>		
Butterfat in cream used—		
(1) Factory separated (own factory)		
(2) Farm separated		
(3) Received in cream from other sources		
(4) Total		
Creamery butter made—		
(1) Pounds		
(2) Tons		
Yield or overrun of creamery butter (pounds of butter per pound of butterfat)		
Average grade		

"STATISTICS—continued

—	Previous Year, 19	Current Year, 19
<i>2. Creamery Butter Making—continued</i>		
Total charges to f.o.b. as per Manufacturing and Marketing Account		
Disposal of stocks held at last balance date (pounds)—		
Sold for export		
Sold for local consumption		
Total		
Disposal of current season's make (pounds)—		
Sold for export		
Sold for local consumption		
Stocks at balance date intended for export		
Stocks at balance date intended for local consumption		
Total		
Statement <i>re</i> crediting of butterfat—		
(i) Percentage of fat in butter manufactured (Dairy Division analysis).		
(ii) The percentage of butterfat accounted for in relation to butterfat used in the manufacture of creamery butter (to one place of decimals), based on the analyses and calculations of the Dairy Division.		
(iii) Adjusted yield or overrun, based on the composition of the creamery butter manufactured (Dairy Division analysis).		
(iv) On the basis of the preceding items, the surplus on buttermaking on the adjusted yield or overrun would be affected, plus or minus, by pence per pound butterfat.		
(v) The following statement may be included: "The Dairy Division considers that where the percentage of fat accounted for in relation to butterfat used in the manufacture of creamery butter, shown as provided in paragraph (ii) above, is within the range 98·5 to 100·5 per cent, the result shall be deemed to be normal."		
<i>3. Whey Butter Making</i>		
Butterfat in cream received (pounds)—		
(1) From own whey cream		
(2) From own creamery butter department		
(3) From other companies		
(4) Total butterfat in cream received in whey butter department		
Pounds of butterfat in whey cream sold		
Pounds of butterfat used in whey butter making		
Whey butter made—		
(1) Pounds		
(2) Tons		
Yield or overrun of whey butter (pounds of butter per pound of butterfat)		
Average grade		
Total charges to f.o.b. as per Manufacturing and Marketing Account		

"STATISTICS—continued

—	Previous Year, 19	Current Year, 19
3. Whey Butter Making—continued		
Disposal of stocks held at last balance date (pounds)—		
Sold for export		
Sold for local consumption		
Total		
Disposal of current season's make (pounds)—		
Sold for export		
Sold for local consumption		
Stocks at balance date intended for export		
Stocks at balance date intended for local consumption		
Total		
4. Cheesemaking		
Pounds of milk used in cheesemaking		
Butterfat in milk used in cheesemaking (no deduction for loss in whey)		
Average butterfat test of milk used in cheesemaking		
Cheese made (graders' weights)—		
(1) Pounds		
(2) Tons		
Pounds of milk to make 1 lb. cheese		
Yield (pounds of cheese per pound butterfat)		
Average grade		
Total charges to f.o.b. as per Manufacturing and Marketing Account		
Whey fat recovery expressed as—		
(1) Pounds		
(2) Percentage of fat used in cheesemaking		
Disposal of stocks held at last balance date (pounds)—		
Sold for export		
Sold for local consumption		
Total		
Disposal of current season's make (pounds)—		
Sold for export		
Sold for local consumption		
Stocks at balance date intended for export		
Stocks at balance date intended for local consumption		
Total		
Statement <i>re</i> crediting of butterfat—		
(i) Percentage of butterfat accounted for in relation to butterfat used in the manufacture of cheese (to one place of decimals), based on the analyses and calculations of the Dairy Division.		
(ii) Adjusted yield, based on the composition of the cheese manufactured (Dairy Division analysis).		
(iii) On the basis of the preceding items, the surplus on cheesemaking on the adjusted yield would be affected, plus or minus, by pence per pound butterfat.		
(iv) The following statement may be included: "The Dairy Division considers that where the percentage of fat accounted for in relation to butterfat used in the manufacture of cheese, shown as provided in paragraph (i) above, is within the range 98.5 to 100.5 per cent, the result shall be deemed to be normal."		

" STATISTICS—continued

						Previous Year, 19	Current Year, 19
5. Payout Per Pound of Butterfat (All Grades) (State separately for various groups where necessary)							
(1)	Milk (state whether at farm or factory)—						
	Pounds of butterfat on which payment is made						
	Advance		
	Payments on behalf of suppliers		
	Proposed final payment		
	Total		
(2)	Cream (state whether at farm or factory)—						
	Pounds of butterfat on which payment is made						
	Advance		
	Payments on behalf of suppliers		
	Proposed final payment		
	Total	"	

T. J. SHERRARD,
Clerk of the Executive Council.

EXPLANATORY NOTE

[This note is not part of the regulations, but is intended to indicate their general effect.]

These regulations replace the form of statement of statistics required to be prepared by directors of co-operative dairy companies for laying before the annual general meeting of the company.

Issued under the authority of the Regulations Act 1936.

Date of notification in *Gazette*: 13 May 1954.

These regulations are administered in the Dairy Products Marketing Commission.

(Notice No. Ag. 5636.)