pose the temperature and the length of time required for the purpose may be varied as required.

The cheese mass is next caused to flow into tin cans which are paper lined, and the cans are closed and sealed in the conventional manner, usually upon an automatic sealing machine. The seal should be hermetical.

Next the cans, now filled and sealed, are placed in a sterilizer and subjected to a temperature of 230 degrees Fahrenheit for a period of time, varying from forty minutes for cans of small size to an hour and a half for cans of large size—say five pounds capacity. However, a somewhat lower degree of heat coupled with a longer time or a somewhat higher degree of heat with a shorter time, can accomplish approximately the same result.

This completes the sterilizing process.

I find that by treating the cheese as above described its flavor is not impaired and is changed but slightly if at all, and that its odor is not affected, or at least not affected injuriously.

The precise manner in which the sodium phosphate acts upon the cheese is problematical. It seems probable, however, that it acts upon the albumin contained, and its effect upon the casein is quite marked, as the entire cheese mass is converted into a smooth mass, and is easily digested.

It seems highly probable that the sodium phosphate has a food value, as both sodium salts and potassium salts are found in the human body and are considered essential thereto.

While my invention may be used to advantage in connection with cheeses of many different varieties, it is peculiarly well adapted for use with cheeses of the Cheddar genus, including English dairy. It is also well adapted for use with cheeses of the Swiss and Camembert types.

During the process above described there is a little evaporation of the water during the time in which the cheese is heated before the cans are sealed. In the finished article, the percentage of the contained sodium phosphate is approximately five per cent. This percentage may be varied within narrow limits, but if the content of the sodium phosphate be less than five per cent. there is danger of impairing the homogeneity of the cheese mass, either before or after it is poured into cans.

The cheese treated and canned as above described is in appearance, taste and smell very much like cheese sterilized in the manner well known in this art.

I do not limit myself to the exact process or to the specific article above described, as variations may be made therefrom without departing from my invention, the spirit of which is commensurate with my claims.

Having thus described my invention, what I claim as new and desire to secure by Letters Patent is as follows:

1. The method, herein described, of treating cheese; which consists in comminuting the cheese, adding to it a small proportion of sodium phosphate, and sterilizing the resulting mass.

2. The process, herein described, of treating cheese; which consists in comminuting the cheese, adding to it approximately five per cent. by weight of sodium phosphate, and sterilizing the resulting mass.

3. The process herein described of treating cheese; which consists in comminuting the cheese, melting and stirring said cheese, adding to said cheese a salt of orthophosphoric acid, and sterilizing the resulting mass.

4. As an article of manufacture, cheese containing a salt of phosphoric acid and sterilized.

5. As an article of manufacture, sterilized cheese containing tertiary sodium phosphate.

6. As an article of manufacture, a cheese of the Cheddar genus containing a salt of orthophosphoric acid and sterilized.

7. As an article of manufacture, a cheese of the Cheddar genus containing sodium phosphate and sterilized.

8. As an article of manufacture, English dairy cheese containing sodium phosphate and sterilized.

9. As an article of manufacture, a sterilized cheese of the Cheddar genus containing sodium phosphate and hermetically sealed in a can.

GEORGE HERBERT GARSTIN.