
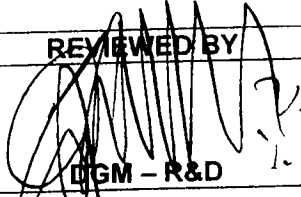

	MOTHER DAIRY FRUIT & VEGETABLE PVT LTD.		
	FINISHED PRODUCT SPECIFICATION	PAGE	1 of 1
DEPARTMENT		DOCUMENT NO.	MP/FPSP/4068
	VERSION	003	
	ISSUE DATE	27.11.2013	
R & D	COOKING BUTTER (CONSUMER / INSTITUTIONAL PACK)	SUPERSEDES	03.02.2012

S. No.	Parameter	Description/Limit
1	Description	Fat rich product derived exclusively from pasteurized cream. It shall be free from animal body fat, vegetable oil & fat, added mineral oils coloring matter and salt.
2	Flavour	Clean, pleasant, typical butter flavour, free from objectionable odour and rancidity.
3	Body & texture	Shall be firm at 15.5 °C. Should be compact, smooth and show a uniform fine granular surface on breaking, shall not have any free moisture and curd steaks.
4	Color	Uniform, Natural light yellow
5	Milk Fat, % m/m (min.)	83.0
6	Moisture % m/m (max.)	16
7	Milk SNF, % m/m (max.)	1.0
8	Titrate acidity, % m/m, (as LA), (max.)	0.04
9	Free fatty acids (FFA), % m/m (as oleic) (max.)	0.3
10	Butyro Refractometer (BR) Reading	40-43
11	Reichert-Meissle (RM) Value, min.	28
12	Mineral Oil	Negative
13	Total Plate Count, cfu/g, (max)	10,000
14	Coliform Count, cfu/g	Absent
15	Yeast and mold count, cfu/g, (max.)	10
16	Pathogens (<i>Esherichia coli</i> , <i>Salmonella</i> , <i>Staphylococcus aureus</i> (coagulase positive), <i>Listeria monocytogenes</i>)	Shall meet FSSAI Requirements*
17	Shelf life declaration**	Six months from packaging when stored at -18 °C or below.

Note: 1. Packing and marking shall be strictly as per the statutory and company requirements.

* The Product shall be analyzed once in six months for pathogens in a NABL accredited / FSSAI approved laboratory and report shall be submitted to CQA department.

PREPARED BY	REVIEWED BY	APPROVED BY
 Research Scientist	 DGM - R&D	 Chief R&D Officer