

SPECIFICATION OF WHITE BUTTER

Sr. No.	Quality Characteristics	Acceptable criteria
1.	Description	Product derived from pasteurized cream without addition of preservative, colouring matter and flavouring agent, shall be free from vegetable oil and fat, animal body fat, mineral oil, wax and extraneous matter.
2.	Taste and smell	Pleasant, clean and free from off flavour
3.	Body & texture	Smooth, firm and no free moisture
4.	Appearance	Uniform colour and no sign of curd
5.	Milk fat, %m/m, min	82.0
6.	Moisture, %m/m, max	16.0
7.	Milk SNF, % m/m, max	1.0
8.	Titrateable acidity (as lactic acid), % m/m, max	0.04
9.	FFA, % oleic acid m/m, Max	0.3
10.	BR reading at 40 deg C	40-43
11.	RM value, min	28
12.	Mineral oil	Negative
13.	Total plate count per g, max	500
14.	Coliform count per g	Absent
15.	Yeast & Mould count per g, max	20
16.	E.coli/ g	Absent
17.	Salmonella/ 25 g	Absent
18.	<i>S.aureus</i> (Coag +ve)/ g	Absent
19.	<i>Listeria monocytogens</i> / g	Absent
20.	Shelf life/ Best before (Store at - 18 °C)	24 months


 SENIOR MANAGER (QA)

maahi MILK PRODUCER COMPANY LIMITED, CIN (Corporate Identity Number) : U01403GJ2012PTC070646

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રજી. ઓફિસ : ૩જો અને ૪થો માળ, સાકાર બિલ્ડિંગ, રાજકુમાર કોલેજ સામે, ડૉ. રાધાકૃષ્ણન માર્ગ, રાજકોટ-૩૬૦ ૦૦૧, ગુજરાત.
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