

**SPECIFICATION OF GHEE**

Sr. No.	Quality Characteristics	Acceptable criteria	
1.	Description	Pure clarified milk fat derived from cream or butter without addition of colouring matter or preservative and shall be free from animal body fat, wax and extraneous matter	
2.	Texture (semi solid)	Granular	
3.	Colour (semi solid)	Off white, Golden yellow (cow ghee)	
4.	Flavour	Typical ghee flavour, pleasant, clean, agreeable, free from objectionable taint or rancidity	
5.	Weight of 1 litre at 45 deg C	902 g	
6.	Moisture % m/m, Max	0.30	
7.	FFA, % oleic acid m/m, Max	0.5	
8.	RM Value, Min.	28	
9.	PV, ml	1-2	
10.	BR reading at 40°C	40-43	
11.	Baudouin Test	Negative	
12.	Mineral oil test	Negative	
13.	Phytosterol acetate test	Negative	
14.	Shelf life/ Best before (cool & dry place)	Poly pack	06 Months
		Ceka pack	09 Months
		Tin pack	12 Months

  
 SENIOR MANAGER (QA)