

SPECIFICATIONS FOR BUTTER

S.No	PARAMETERS	COOKING/ UNSALTED BUTTER
1	Flavour & Aroma	Clean, pleasant flavour and free from objectionable flavours.
2	Body & Texture	Should not be greasy and oily, should be compact.
3	Colour	Yellow / Light yellow / Pale yellow (Shall be maintain uniform colour)
4	Moisture % (Max)	16.0
5	Milk FAT % (Min)	80.0
6	Acidity % (Max)	0.05
	B.M	
	C.M	0.08
7	Curd % (Max)	1.5
8	Coliform/g. (Max)	10
9	E.Coli	Absent/g
10	Staph aureus (coagulase positive)	Max. 10/g
11	Listeria Monocytogenes	Absent/g
12	Yeast and Mould / g. (Max)	20 / 50

** The above standards are as per FSSAI Standards

N. Mallikarjun
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A/c. Chief Quality Control