

**SPECIFICATION OF PASTEURIZED DESHI BUTTER
PRODUCED BY
GOKUL DAIRY PROJECT, KOLHAPUR**

Sr. No.	DESCRIPTION	CHEMICAL SPECIFICATION
		YELLOW BUTTER
1	Colour	Yellowish
2	Flavour	Clean
3	Body & Texture	Firm
4	Fat %	82.0 to 83.0
5	Moisture %	15.5 to 16.5
6	Curd %	1.3 to 1.5
7	FFA as a lactic %	0.014 to 0.018
8.	FFA as a oleic %	0.16 to 0.25

Sr. No.	DESCRIPTION	MICROBIOLOGICAL SPECIFICATION
		YELLOW BUTTER
1	Total plate count/g	3000 to 5000
2	Yeast and mould /g	Nil
3	Presumptive coliform	Absent
4	Coliform / 0.1 g	Absent
5	E .Coli /g	Absent
6	Salmonella / 25 g	Absent
7	Shigella / 25 g	Absent
8	Staph.aureus / g	Absent
9	Listeria monocytogen / g	Absent
10	Anaerobic spore former / g	Absent

Manager (Q.C.)