

**RAJASTHAN COOPERATIVE DAIRY FEDERATION LTD.**  
**SARAS SANKUL, J.L.N. MARG, JAIPUR**


2021-2022

**SPECIFICATIONS FOR TABLE BUTTER AND WHITE BUTTER**

SN	Parameters	Table Butter	White Butter
1	Flavour and Aroma	Clean, pleasant and free from objectionable taint or rancidity.	
2	Body and Texture	Close texture without any free moisture and uniform fine granular surface on breaking. Appearance & finish should be bright and clean	
3	Colour	Uniform, should not show streakiness, mottling stains or sign of curd, only Annatto colour is permitted.	-
4	Fat % (Min.)	80.5	82.0
5	Moisture % (Max.)	16	-
6	Salt	2.3 ± 0.2	-
7	Curd % (Max.)	1.0	1.0
8	Coliform	Nil	Nil
9	Y & M count	Nil	Nil
10	Packing Size	100 gm & 500 gm duplex board carton	15 / 20 kg blocks
11	Storage Condition	- 20 ° C	- 20°C
12	Shelf life/ Best before	12 months from date of packaging when stored under refrigeration.	

**Remarks:-**

- The product should be manufactured, packed, stored and transported under high standards of hygiene.
- The butter should meet all the mandatory food laws of the country as well as International standards.
- Quality of packaging material, art and design work as approved by the RCDF time to time.
- Above specifications are subject to revision as per the latest requirements of FSSAI, Weights and Measurement Act, Bureau of Indian Standards and RCDF .

  
16.0.21  
J.D. SINGH  
GM (QC)