



**MILK & MILK PRODUCTS  
SPECIFICATION**  
Product : Table/Salted Butter

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**SPECIFICATION FOR PASTEURISED TABLE BUTTER (SALTED)**

Sl.No.	Parameters	KMF Standards
1	Appearance	A uniform Light/Pale yellow and without any streakiness, mottling or signs of curd particles.
2	Body & Texture	The body of butter should be firm & exhibit a distinct waxy, close-knit texture. When broken, the appearance of good quality butter should present somewhat jagged, irregular, wrought-iron like surface. Butter should have smooth "spread ability".
3	Flavour & Taste	It should have a mild, sweet, clean & pleasant flavour & delicate aroma. A characteristic feature of high-quality butter is that instigate appetite to crave more of the product. Salt must be uniformly distributed & properly dissolved. If undissolved salt is present, gritty effect is usually noticed in butter. It shall be free from objectionable odour and rancidity.
4	Other requirements	It shall be free from vegetable oil & fat, animal body fat, mineral oil, added flavour, wax and extraneous matter.
5	Moisture, percent by mass	Max. 16.0
6	Curd, percent by mass	Max. 1.0
7	Fat, percent by mass	Min. 80.0
8	Acidity (as lactic acid), percent by mass	Max. 0.15
9	Common Salt, percent by mass	Max. 2.5
10	Aerobic Plate Count/ g	Max. 25,000

Chandika		
Prepared by	Verified by	Approved by



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11	Coliform Count /g	Max.10
12	Yeast & Mould/g	Max. 20
13	Escherichia Coli/g	Absent
14	Salmonella/25 g	Absent
15	Staphylococcus aureus (coagulase positive)/ g	Max. 10
16	Listeria Monocytogenes/g	Absent

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