

MILK & MILK PRODUCTS SPECIFICATION

Product: Unsalted Butter

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Date	06.01.2022
Version	1.0
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SPECIFICATION FOR PASTEURISED COOKING BUTTER (UNSALTED)

A uniform Light/Pale yellow without any streakiness, mottling signs of curd particles. Body & Texture Body & Texture Body & Texture Body & Texture The body of butter should be firm exhibit a distinct waxy, close-lexture. When broken, the appearant of good quality butter should pressomewhat jagged, irregular, wroug iron like surface. Butter should has smooth "spread ability". It should have a mild, sweet, clean pleasant flavour & delicate aroma. characteristic feature of high-qual butter is that instigate appetite to cramore of the product. It shall be free from objectionabed odour and rancidity. Other requirements It shall be free from vegetable oil & faanimal body fat, mineral oil, added flavour, wax and extraneous matter. Moisture, percent by mass Max. 16.0 Curd, percent by Mass Max. 1.5 Fat, percent by mass Min. 82.0 Acidity (as lactic acid) percent by mass Max. 0.06 Max. 25000 Coliform Count /g Max. 20	Sl.No	. Parameters	KMF Standards
Solution particles. Body & Texture The body of butter should be firm exhibit a distinct waxy, close-lexture. When broken, the appearance of good quality butter should pressomewhat jagged, irregular, wroug iron like surface. Butter should has smooth "spread ability". Flavour & Taste It should have a mild, sweet, clean pleasant flavour & delicate arroma. characteristic feature of high-qual butter is that instigate appetite to cramore of the product. It shall be free from objectionabe odour and rancidity. Other requirements It shall be free from vegetable oil & feanimal body fat, mineral oil, adder flavour, wax and extraneous matter. Moisture, percent by mass Max. 16.0 Curd, percent by Mass Max. 1.5 Fat, percent by mass Min. 82.0 Acidity (as lactic acid) ,percent by mass Max. 0.06 Aerobic Plate Count/g Max. 25000 Coliform Count /g Max. 20	1	Appearance & Colour	A uniform Light/Pale yellow an without any streakiness mottling
It should have a mild, sweet, clean pleasant flavour & delicate aroma. characteristic feature of high-qual butter is that instigate appetite to cra more of the product. It shall be free from objectionab odour and rancidity. 4 Other requirements It shall be free from vegetable oil & fa animal body fat, mineral oil, adder flavour, wax and extraneous matter. 5 Moisture, percent by mass Max. 16.0 6 Curd, percent by Mass Max. 1.5 7 Fat, percent by mass Min. 82.0 8 Acidity (as lactic acid) ,percent by mass Max. 0.06 9 Aerobic Plate Count/g Max. 25000 10 Coliform Count /g Max. 20			The body of butter should be firm a exhibit a distinct waxy, close-kni texture. When broken, the appearance of good quality butter should presensomewhat jagged, irregular, wroughtiron like surface. Butter should be
Other requirements It shall be free from vegetable oil & fa animal body fat, mineral oil, adder flavour, wax and extraneous matter. Moisture, percent by mass Max. 16.0 Curd, percent by Mass Max. 1.5 Fat, percent by mass Min. 82.0 Acidity (as lactic acid) ,percent by mass Aerobic Plate Count/ g Max. 25000 Coliform Count /g Max. 20	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. It shall be free from phiesticachles.
Max. 16.0 Curd, percent by Mass Max. 1.5 Fat, percent by mass Min. 82.0 Acidity (as lactic acid) ,percent by mass Aerobic Plate Count/ g Max. 25000 Coliform Count /g Max. 25000 Max. 25000 Max. 25000			It shall be free from vegetable oil & fat, animal body fat, mineral oil added
Fat, percent by mass Max. 1.5 Fat, percent by mass Min. 82.0 Acidity (as lactic acid) ,percent by mass Aerobic Plate Count/ g Max. 25000 Coliform Count /g Max. 1.5 Max. 0.06 Max. 25000 Max. 25000 Max. 25000			Max. 16.0
8 Acidity (as lactic acid) ,percent by mass 9 Aerobic Plate Count/ g 10 Coliform Count /g 11 Yeast & Mould/g Min. 82.0 Max. 0.06 Max. 25000 Max. 25000 Max. 20		Curd, percent by Mass	Max. 1.5
by mass Aerobic Plate Count/ g Coliform Count /g Max. 0.06 Max. 25000 Max. 25000 Max. 10 Yeast & Mould/g Max. 20	7	Fat, percent by mass	Min. 82.0
9 Aerobic Plate Count/ g Max. 25000 10 Coliform Count /g Max.10 11 Yeast & Mould/g Max. 20		Acidity (as lactic acid) ,percent by mass	Max. 0.06
10 Coliform Count /g Max.10 11 Yeast & Mould/g Max. 20			Max. 25000
11 Yeast & Mould/g Max. 20	10	Coliform Count /g	
	11	Yeast & Mould/g	
Absent	12 E	sherichia Coli/g	

Verified by	Approved by
	Verified by



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13	Salmonella/25 g	
	- Informatia/23 g	Absent
14	Staphylococcus aureus	
	(co agulase positive)/ a	Max. 10
15 Listeria Monocytogenes/s	Listeria Monocytogenes/g	
	oy togethes/g	Absent

Chandeika	Na /	25
Prepared by	Verified by	Approved
		Approved by