



# MILK & MILK PRODUCTS SPECIFICATION

Product : Unsalted Butter

Doc. No.	KMF/QA/SPEC/
Date	06.01.2022
Version	1.0
Page No.	1 of 2

## SPECIFICATION FOR PASTEURISED COOKING BUTTER (UNSALTED)

Sl.No.	Parameters	KMF Standards
1	Appearance & Colour	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. 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. 1.5
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.10
11	Yeast & Mould/g	Max. 20
12	Esherichia Coli/g	Absent

Chandika		
Prepared by	Verified by	Approved by



**MILK & MILK PRODUCTS  
SPECIFICATION**

Product : Unsalted Butter

Doc. No.	KMF/QA/SPEC/
Date	06.01.2022
Version	1.0
Page No.	2 of 2

13	Salmonella/25 g	Absent
14	Staphylococcus aureus (coagulase positive)/g	Max. 10
15	Listeria Monocytogenes/g	Absent

Chandika		
Prepared by	Verified by	Approved by