



SPECIFICATION OF WHITE BUTTER

PHYSICAL AND ORGANOLEPTIC		
Parameters	Specification	Test Method
Colour	Whitish	IS:3507
Taste & Flavour	Clean & Pleasant	IS:3507
Chemical Analysis		
Parameters		
Milk Fat % (Min.)	82.00	IS:3507
Moisture % (Max.)	16.00	IS:3507
F.F.A. as oleic acid (Max.)	0.30	IS:3508
R.M. Value (Min.)	29.00	IS:3508
B.R. at 40°C	40-43	IS:3508
Curd % (Max.)	1.50	IS:3507
Acidity (Max.)	0.06	IS:3507
Peroxide Value	<0.30	IS:3508
Microbiological Analysis		
Parameters		
Total Plate Count /g	<5000	IS:5402
Coliform /g	Negative	IS:5401
Yeast & Mould /g	<10	IS:5403
E.coli /g	Negative	IS:5887 (Part-1)
Salmonella /25g	Negative	IS:5887 (Part-3)
Shigella /25g	Negative	IS:5887 (Part-7)
S.Aureus /g	Negative	IS:5887 (Part-2)
Anaerobic Spore Count /g	Negative	IS:15213
Listeria /g	Negative	IS: 14988 (Part- 1)

INGREDIENT STATEMENT - Pasteurized Milk Cream at 88°C for 15 second

PACKGING – The unsalted pasteurized cream butter packed in 20 Kg paper corrugated box with food grade polyethylene film inside the box. No staples, nails, wire ties or similar devices may be used to closed packages.

STORAGE- At or below -18° C under hygienic condition

SHELF LIFE – 12 Month from the date of packaging when stored at or below – 18°C temperature




Authorised Signatory