



VRS FOODS LIMITED
ABC – 2, MALANPUR INDUSTRIAL AREA, MALANPUR, BHIND, (M.P) INDIA

PRODUCT SPECIFICATION


Specification No.	VRS/M/QAD/SPEC/FG05
Issue No: 00	Effective Date: 28.02.2014
Revision No: 03	Effective Date: 28.02.2022
Next Review	Date: 28.02.2025

PASTEURIZED WHITE BUTTER

1.0 Material Description: White Butter is a fatty product having min. 82% fat which is made from pasteurized cream of mix milk (Cow & Buffalo).

1.1 Material Composition:

Description	Specification	Test Method	Remark
PHYSICAL PARAMETERS			
Appearance	Clean	Visual Test	Every Batch
Colour	Creamy white	Visual Test	Every Batch
Odor and Taste (10% solution)	Fresh, Pleasant & no off flavour	Sensory Test	Every Batch
Foreign Matter	No Foreign matter	Visual Test	Every Batch
CHEMICAL PARAMETERS			
Moisture% by Mass	Max. 16.0	Hot Air Oven method	Every Batch
Fat%	Min. 82.0	FSSAI lab manual for milk and milk products	Every Batch
Acidity % as Lactic acid	Max. 0.06	Titration method	Every Batch
Curd%	Maximum 1.50	IS:3507 (1966)	Every Batch
Aflatoxin M1 ppb	Max. 0.5	As per FSSAI	Half Yearly
Melamine ppm	Max. 2.5	As per FSSAI	Half Yearly
Antibiotic mg	Max. 0.003	As per FSSAI	Half Yearly
Heavy Metals & Pesticides			
Lead (Pb) mg/kg	Max. 0.02 (As per FSSAI)	As per FSSAI	Half Yearly
Arsenic (As) mg/kg	Max. 0.1 (As per FSSAI)	As per FSSAI	Half Yearly
Tin (as Sn) mg/kg	Max. 250 (As per FSSAI)	As per FSSAI	Half Yearly
Cadmium (Cd) mg/kg	Max. 1.5 (As per FSSAI)	As per FSSAI	Half Yearly
Mercury (Hg) mg/kg	Max. 1.0 (As per FSSAI)	As per FSSAI	Half Yearly
Pesticides total mg/kg	As per FSSAI	As per FSSAI	Half Yearly
❖ Note: Total Pesticides content (mg/kg) limit is as per FSSR-2006 regulation or requirements.			
MICROBIOLOGICAL PARAMETERS			
Total Plate Count (cfu per g)	Maximum 5000	ISO:4833-2:2013	Every Batch
Coliform per (cfu per g)	Absent	ISO:4831 (2006)	Every Batch
Yeast & Mould count (cfu per g)	Maximum 20	ISO:6611:2004	Every Batch
Enterobacteriaceae (cfu per g)	Less than 10	ISO 21528-PART-2: 2017	Every Batch
E. Coli per g	Absent	ISO 16649-2-2018	Every Batch
Salmonella per 375 g	Absent	ISO:6579-2017 (P-1)	Every Batch
Shigella per 25 g	Absent	ISO:21567-2004	Every Batch

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Staphylococcus Aureus per g	Absent	ISO 6888 (1) 2018	Every Batch
Listeria Monocytogenes per 25 g	Absent	ISO 11290 (PART-1) 2004	Every Batch

- **Shelf Life:** Product is having shelf life of 12 months from the date of production or manufacturing under recommended storage conditions.
- **Storage Condition:** Product must be stored at -18°C. Product should not be exposed to strong odors and sunlight.
- **Packaging:** Product is packed in 25 kg packaging. Primary packaging is LDPE liner and Secondary packaging is 5 ply corrugated card board boxes.
- **Key Applications:**
 - White Butter is a rich fat product and can be spread on Bread, Roti, Naans, Topping on soups, Lassi, Dal, as an ingredient in manufacturing of Ice cream, Biscuits, Cakes, and also used as a cooking and frying medium in various recipies.

Prepared By - 		Approved By - 
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