

SPECIFICATION FOR PASTUERIZED UNSALTED BUTTER – DAIRY CRAFT

Sl. No.	PARAMETERS	SPECIFICATION
1.	Description	Product derived from pasteurized cream without addition of preservative, colouring matter and flavouring agent.
2.	Flavour & Taste	Pleasant, clean and free from off flavour
3.	Body & Texture	Smooth, firm and no free moisture
4.	Appearance	Uniform colour and no sign of curd
5.	Temperature	Min. (-10°C)
6.	Moisture, percent by mass	Max. 16.0
7.	Curd content, percent by mass	Max. 1.5
8.	Milk Fat, percent by mass	Min. 82.0
9.	Acidity as lactic acid, percent by mass	0.01 – 0.03% Lactic Acid
10.	FFA	0.15 – 0.25
11.	Total Plate Count	Max. 25000/g
12.	Coliform Count	Max. 10/g
13.	E.Coli	Absent /g
14.	Salmonella	Absent/25g
15.	Staphylococcus Aureus	Max. 10/g
16.	Listeria Monocytogenes	Absent/g
17.	Yeast & Mould	Max. 20/g
18.	Packing	Butter wrapped in poly ethylene liner with outer carton with batch no, month of manufacturing and other standards prescribed by FSSAI