



PRODUCT DATA SHEET

Unsalted Butter	Document No.	BBODMPL/UB/04
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	Review Date	02/07/2023
	Revision No.	03

1.0 Description

Unsalted Butter manufactured under stringent hygiene standards of FSMS(IS22000-2018) meets food safety criteria which allows its use in food industries. Unsalted Butter is a product obtained from pasteurized milk from healthy milch animals and subsequent pasteurization, cream separation and churning process. The raw material is fresh Buffalo milk to which no preservatives, neutralizers, or any other chemicals are added.

2.0 Composition

Sr. No.	Ingredient
1	Milk Solids

3.0 Sensory Information

Organoleptic Parameter	Limit
Appearance	Uniform, shall not show streakiness, matting or curd.
Colour	Golden Yellowish
Flavour and Odour	Free from off flavours and odours
Taste	Characteristics taste of Butter

4.0 Physical & Chemical

Parameter	Limit
Fat	Min 80.0 %
Moisture	Max. 16.0 %
Milk Solid Not Fat	Max 2.0 %
FFA% m/m	Max 0.40
Acidity	Max. 0.02
B.R. at 40° C	Min 40
RM	Min 28
pH	6-7

5.0 Microbiological



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Parameter	Limit
Aerobic Plate Count	Max. 50000 cfu/g
Coliform count	Max. 20 cfu/g
S aureus	Max. 50 cfu/g
Yeast mould count	Max. 50 cfu/g
E. coli (Externally Tested)	Absent cfu/g
Salmonella (Externally Tested)	Absent/25g
Listeria monocytogenes (Externally Tested)	Absent/25g

6.0. Nutritional Information per 100 g

Constituent name	Unit	Per 100 g
Energy value	kcal/100g	744
Total Fat	g/100g	80.0
Saturated Fat	g/100g	52
Trans Fat	g/100g	1
Total Carbohydrate	g/100g	00
Cholesterol	Mg/100g	180
Protein	g/100g	0.5

7.0 Suggested Application

It can be used as a ready to eat product & as ingredient in bakery and dairy industry

8.0 Allergen Information

Sr. No.	Allergen	Present in the material (YES/NO)
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1	Cereals containing gluten (wheat, spelt, kamut, rye, barley, oats, or their hybridized strains) and products thereof.	NO
2	Crustaceans and products thereof.	NO
3	Eggs and products thereof.	NO
4	Fish and products thereof.	NO
5	Peanuts and products thereof.	NO
6	Soybeans and products thereof.	NO
7	Milk and products thereof (including Casein).	YES
8	Nuts, and products thereof	NO
9	Mustard and products thereof.	NO
10	Sesame seeds and products thereof.	NO
11	Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/liter expressed as SO ₂ .	NO
12	Lupin and products thereof.	NO
13	Molluscs and products thereof.	NO
14	Celery and product thereof	NO

9.0 GMO Information

The product is not genetically modified or engineered and it does not contain any ingredient produced from genetically modified or engineered organisms obtained through modern biotechnology.

11. Heavy Metals, Pesticides, Toxins & Residues

The product complies with the current regulation of contaminants, Toxins and Residues of Food Safety Standards Authority of India.

12.0 Dietary Suitability

Sr. No.	Property	Yes/No
1	Vegetarian diet	Yes
2	Vegan diet	No
3	Non-Vegetarian	No



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13.0 Packaging

20 Kg packed inside food grade liner and 5-ply carton.

14.0 Storage Condition

Store in a cool (< -18°C), dry place and away from strong odours and direct sunlight.

15.0 Shelf life

Product can be kept in unopened packaging for 12 months, if above storage condition is provided.

16.0 Compliances

1. HACCP
2. ISO 22000-2018

For Bhole Baba Organic Dairymilk PVT. LTD.

Pamit Jain
Director

