



**MILK & MILK PRODUCTS  
SPECIFICATION  
Product : Khoa**

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**SPECIFICATION FOR KHOA**

Sl No	Parameters	KMF Standards
1	Appearance & Color	Khoa shall be free from signs of free fat, water seepage, and mouldiness. The colour of <i>Khoa</i> shall be cream to pale yellow, may be with a tinge of brown.
2	Texture & Consistency	It shall be soft and uniform texture & consistency. The surface should not be dry & nor should be sandy.
3	Flavour and Odour	A typical mildly cooked flavour and preferably sweet. It shall be free from objectionable flavours and odours.
4	Other Requirements	It shall be free from added starch and added sugar. The extracted fat from Khoa shall meet the standards for Reichert Meissl value, Polenske value and Butyro-refractometer reading as prescribed for ghee
5	Total Solids, %, (m/m)	Min. 55.0
6	Milk Fat, %, (m/m), on dry matter basis	Min. 34
7	Total Ash, %, (m/m)	Max. 6.0
8	Titrateable Acidity (as % LA), %	Max. 0.9
9	Coli form count /g	Max. 50
10	Yeast & Mould count /g	Max. 10
11	Aerobic Plate count /g	Max. 25,000
12	Escherichia Coli/ g	Less than 10
13	Salmonella/ 25g	Absent
14	Staphylococcus aureus (coagulase positive) / g	Max. 10
15	Listeria Monocytogenes /g	Absent

Chandrika

Prepared by

Verified by

Approved by