



इन्दौर सहकारी दुग्ध संघ मर्यादित
INDORE SAHAKARI DUGDH SANGH MYDT.
An ISO 9001 : 2015 : 2015, 22000 : 2005 & 14001 Certified Organisation
GSTIN - 23AAAJI0016N1ZK



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PASTEURIZED WHITE BUTTER SPECIFICATION

Date: 01.01.2024

WHITE BUTTER: The product made from the pasteurized cream of Buffalo/Cow-Buff mixed milk.
Free from colorant/preservative or any flavoring agent etc.

PHYSICAL CHARACTERISTICS:

- 1-Taste & Flavour : Pleasant & Clean.
- 2-Body & Texture : Smooth & Firm, No free moisture

CHEMICAL CHARACTERISTICS:

- 1-Milk Fat % by Mass : 82.0% Min
- 2-Moisture % by Mass : 16.5% Max.
- 3-Curd (SNF)% by Mass : 1.5% Max.
- 4-Titrable Acidity % (as Lactic acid) : 0.03 Max.
- 5- FFA % (as Oleic acid) : 0.30 Max.
- 6- BR at 40°C : 41.0 - 42.5
- 7- RM Value : 28.0 -31.0 or as per FSSAI rules for M.P.
- 8- Polenske Value : 1.0 Max.
- 9- Saponification Value : 220 – 235
- 10- Baudouin Test and MOT : Negative

MICROBIAL CHARACTERISTICS:

- 1- Aerobic Plate Count : NMT 2000 cfu/g
- 2- Coliform count : NIL or less Than 05 cfu/g
- 3- Staphylococcus aureus : : Less Than 10/g
- 4- Yeast & Mould count : Less Than 10/g
- 5- E.coli : Absent/g
- 6- Salmonella : Absent in 25.0g
- 7- Listeria monocytogenes : Absent/g

STORAGE : Stored at -18°C or below in deep fridge.

SHELF LIFE : 12 Months under recommended conditions i.e. -18°C or below in deep fridge.


MANAGER (Q.C.)