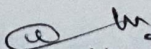
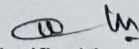
 D.U.S.S.LTD. BAREILLY	MILK & MILK PRODUCTS SPECIFICATION Product: Unsalted Butter	Doc. No.	DUSS/QA/SPEC.
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**SPECIFICATION FOR PASTEURISED COOKING BUTTER
(UNSALTED)**

Sl. No.	Parameters	DUSS Standards
1	Appearance & Colour	A uniform Light/Pale yellow and without any streakiness, motting or signs of curd particles.
2	Body & Texture	The body of butter is firm & exhibit a distinct waxy, close-knit texture. When broken, the appearance of good quality butter will present somewhat jagged, irregular, wrought-iron like surface, Butter will have smooth "spread ability"
3	Flavour & Taste	It has mild, sweet, clean & pleasant flavour & delicate aroma. A characteristic feature of high-quality Butter is that instigate appetite to creve more of the product. It shall be free from objectionable odour and rancidity.
4	Other requirements	It is free from vegetable oil & fats, animal body fat, mineral oil, added flavour, wax and extraneous,atter
5	Moisture, percent by mass	Max. 16.0
6	Curd, percent by Mass	Max. 1.0
7	Fat, percent by Mass	Max. 83 %
8	Acidity(as lactic acid) percent by Mass	Max. 0.06
9	Aerobic Plate Count/g.	Max. 24000
10	Coliform Count/g.	Max. 7
11	Yeast & Mould/g.	Max. 16
12	Esherichia coli/g.	Absent

Prepared by 

Verified by 

Approved by 