



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



सुद्धा कर्म संकल्प

चांदा तलावली मंगलिया, इन्दौर - 453 771 (म.प्र.) Chanda Talawali, Manglia, INDORE - 453771 (M.P.)

दूरभाष / Phone : 0731 - 2802535, 2811553, 2811162, 2811132

फैक्स / Fax : 0731-2811559 ई-मेल /E-mail : sanchimids@gmail.com

Toll Free No. 18002332535

PASTEURIZED WHITE BUTTER SPECIFICATION

Date: 29.04.2024

WHITE BUTTER: The product made from the pasteurized cream of 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
- 3- Colour Creamy, Yellowish

CHEMICAL CHARACTERISTICS:


- 1-Milk Fat % by Mass : 82.0% Min (82- 87%)
- 2-Moisture % by Mass : 16.5% Max.
- 3-Curd (SNF)% by Mass : 1.5% Max.(0.8 – 1.5%)
- 4-Titrable Acidity % (as Lactic acid) : 0.03 Max.
- 5- FFA % (as Oleic acid) : 0.30 Max.
- 6- BR at 40°C : 41.0 - 43.0
- 7- RM Value : NLT 26.5 (or as per FSSAI standard for M.P.)
- 8- Polenske Value : 1.0 Max.
- 9- Saponification Value : 205 – 235
- 10- Baudouin Test and MOT : Negative

MICROBIAL CHARACTERISTICS:

- 1- Aerobic Plate Count : NMT 25000 cfu/g(m)
- 2- Coliform count : NIL < 10 cfu/g (m)
- 3- Staphylococcus aureus : < 10/g (m)
- 4- Yeast & Mould count : < 20/g (m)
- 5- E.coli : Absent/g (m)
- 6- Salmonella : Absent in 25.0g (m)
- 7- Listeria monocytogenes : Absent/g (m)

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.)



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



शुद्धता का संकल्प

चांदा तलावली मांगलिया, इन्दौर - 453 771 (म.प्र.) Chanda Talawali, Manglia, INDORE - 453771 (M.P.)

दूरभाष / Phone : 0731 - 2802535, 2811553, 2811162, 2811132

फैक्स / Fax : 0731-2811559 ई-मेल / E-mail : sanchimsids@gmail.com

Toll Free No. 18002332535

29/06/24

SKIMMED MILK POWDER : SPECIFICATION
(As per IS: 13334:2014 (Pt-1) Standard Grade)

Physical

Description.....Light Creamy, Free from lumps
Flavour & Taste..... Pleasant and Clean.
ColourLight Creamy (made from Cow+Buff mixed skimmed milk)
Scorched particle.....NMT15 (Equivalent to Disc B)
Insolubility index..... 1.5 ml Max

Chemical

Moisture.....4.0 % max
Fat.....1.5 % max
Total Ash dry basis..... 8.20 % max
Titratable acidity, ml 0.1 N NaOH/10g of SNF..... 16.0 ml max
Protein34.0% min
AdulterationFree from adulteration, as per BIS approved methods

Microbiological

Bacterial count.....30000 max (m)
Coliform.....< 10 / gm (m)
E.coli.....Absent /gm (M)
S.aureus (coagulase.positive.).....< 10/ gm (M)
Salmonella.....Absent in 25.0 gm (M)P
Aerobic B cereus spore count.....< 100 per gm (m)
Anarobic Sulphite reducing clostridia.....< 10 per gm (m)
Listeria monocytogens.....Absent / gm (M)

Storage Condition and Shelf Life

Shelf life Twelve(12) months when stored in a cool, dry and hygienic condition.

Pack Size: 25 kg Bags.

Manager (Q.C.)