

Pasteurized White Butter Specification.

Physical Characteristic

Texture	Smooth and firm, free from greasy/ oily
Flavour	Clean and Fresh
Colour	Yellowish
Free moisture	Absent

Chemical Composition

Milk FAT in % by Mass	Minimum 82% (Preferable 82-83 %)
Moisture in % by Mass	16.0 Max
Curd in % by mass	1.5% Max
Acidity (as lactic acid) in % by mass	0.03 Max
FFA(as oleic acid)%	0.30 Max
R.M. Value	28.0 (Min)
BR reading	40-43
Bounding test	Negative

Bacteriological Analysis

Coliform count, per g	Absent
Yeast and mould count, per g	20 (Max.)
Aerobic count per g	5000 max
E Coli per g	Absent
Salmonella per 25g	Absent
Listeria monocytogen per g	Absent
Steph aurius per g	Absent