



SPECIFICATION OF PASTEURIZED WHITE BUTTER (ULSALTED)

Sr.No.	Quality Characteristics	Acceptable criteria
1.	Description	Fresh and Pure white butter manufactured from pasteurized cream, from segregated high fat buffallo milk of Bundelkhand region without addition of preservative, colouring matter and flavouring agent. It is free from vegetable oil and fat, animal fat, mineral oil, wax and extraneous matter.
2.	Taste and smell	Pleasant and free from off flavour/rancidity
3.	Body & texture	Firm, compact, smooth, absence of free moisture and curd steaks
4.	Appearance	Uniform, extra white colour
5.	Milk fat, % m/m, min	82.50
6.	Moisture, % m/m, max	16.00
7.	Milk SNF, % m/m, max	1.25
8.	Triglyceride	As per standard
9.	Titrateable acidity (as lactic acid), % m/m, max	0.025
10.	FFA, % oleic acid m/m, Max	0.30
11.	BR reading at 40 deg C	40-43
12.	RM value, min	30
13.	Polenske value (PV)	1- 2
14.	Baudouin test (BT)	Negative
15.	Iodine value, % m/m	35- 36
16.	Saponification value	210- 235
17.	PH value	6.6- 6.7
18.	Mineral oil	Negative
19.	Total plate count per g, max	5000 cfu/g
20.	Coliform count per g	<10
21.	Yeast & Mould count per g, max	20
22.	E.coli per g	Absent
23.	Salmonella per 25 g	Absent
24.	S.aureus(Coag +ve) per g	Absent
25.	Listeria monocytogens per g	Absent
26.	Shelf life/ Best before (Store at - 18° C)	18 months
27.	Pack Size Kg	20



Manger-Quality Assurance

Balinee Milk Producer Company Limited

CIN: U01409UP2019PTC112780

Corporate Office: 1390, 1st Floor, Mauja Lehargird, Balajipuram, Nandanpura, Jhansi (U.P.) - 284003

Contact No. : +91 9580505622, e-mail : info@balineemilk.com

Website : www.balineemilk.com