



**KARNATAKA CO-OPERATIVE MILK PRODUCERS'
FEDERATION LTD**

PRODUCT SPECIFICATION

SPECIFICATION FOR AGMARK GHEE SPECIAL GRADE

Sl. No.	PARAMETERS	KMF SPECIFICATION
1.	General	The ghee is pure, clarified milk fat and has natural, sweet, pleasant odour, agreeable taste and free from rancid or other objectionable flavor. The ghee is clear, transparent and free from sediment or foreign coloring matter.
2.	Texture	The solid phase well defined granular structures.
3.	Colour	golden yellowish and uniform throughout
4.	Moisture %	Not more than 0.3
5.	Free Fatty Acid as Oleic acid, %	Not more than 0.6
6.	Butyro-refractometer reading at 40°C	40.0 - 43.0
7.	Reichert-Meissel Value	Not less than 28.0
8.	Polenske Value	1.0 - 2.0
9.	Baudouin Test	Negative


Additional Director (QC)