



UTTARAKHAND CO-OPERATIVE DAIRY FEDERATION LTD.

Mangal Parao, HALDWANI- 263139 (Nainital) Uttarakhand

Ref. No. 195

Date 15/4/2024

Uttarakhand co-operative Dairy Federation Ltd., Haldwani (Nainital)	MILK & MILK PRODUCTS SPECIFICATION Product : Unsalted Butter	Doc. No.	DUSS/QA/SPEC.
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SPECIFICATION FOR PASTURIZED COOKING BUTTER (UNSALTED)

Sl. No.	Parameters	DUSS Standards
1-	Appearance & Colour	A uniform Light/Pale yellow and without any streakiness
2-	Body & Texture	The body of butter is firm & exhibit a distinct waxy, close-knit texture. When broken, the waxy, 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, attar
5-	Moisture, per cent by mass	Max. 16.0
6-	Curd, per cent by Mass	Max. 1.5
7-	Fat, per cent by Mass	Not Less than 82%
8-	Acidity (as lactic acid) percentage by Mass	Max. 0.06

Monika

Rush

15/4/24