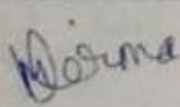
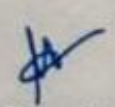

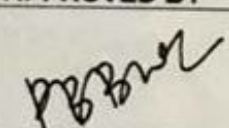
	MOTHER DAIRY FRUIT & VEGETABLE PVT LTD.		
	DEPARTMENT	RAW MATERIAL SPECIFICATION	PAGE
DOCUMENT NO			MP/RMSP/1009
R & D	PASTEURIZED DESI COOKING BUTTER (INSTITUTIONAL - MOTHER DAIRY)	VERSION	10
		ISSUE DATE	15.04.2020
		SUPERSEDES	02.12.2019


Reason for Revision	Update of RM value.
Testing Frequency Protocol	<ul style="list-style-type: none"> * Test to be done by manufacturing plant (conversion) / supplying vendor with every consignment. \$ Test to be done by receiving plant / dairy with every consignment. # Test to be done as specified below by vendor / receiving plant bi-annually.

S. No.	Parameter	Specification	*	\$	#
1	Description [€]	Fat rich product derived exclusively from pasteurized cream. It shall be free from animal body fat, vegetable oil & fat, added mineral oils coloring matter and salt.	✓	✓	N.A.
2	Flavour [€]	Clean, pleasant, typical butter flavour, free from objectionable odour and rancidity.	✓	✓	N.A.
3	Body & Texture [€]	Shall be firm at 15.5°C. Should be compact, smooth and show a uniform fine granular surface on breaking, shall not have any free moisture and curd steaks.	✓	✓	N.A.
4	Color [€]	Uniform, Natural creamy white to light yellow colour	✓	✓	N.A.
5	Milk Fat, % m/m (min.) [€]	83.0	✓	✓	N.A.
6	Moisture Content, % m/m (max.) [€]	16	✓	✓	N.A.
7	Milk SNF, % m/m (max.)	1.5	✓	✓	N.A.
8	Titrateable Acidity, % m/m, (as LA), (max.) [€]	0.04	✓	✓	N.A.
9	Free Fatty Acids (FFA), % m/m (as oleic) (max.) [€]	0.4	✓	✓	N.A.
10	BR reading at 40 °C	40 – 44	✓	✓	N.A.
11	Reichert-Meissle (RM) Value (min.)	28	✓	✓	N.A.
12	Mineral Oil	Negative	✓	✓	N.A.
13	Total Plate Count, cfu/g, (max.)	10,000	✓	✓	N.A.
14	Coliform Count, cfu/g, (max.)	10	✓	✓	N.A.
15	Yeast and Mould Count, cfu/g, (max.)	20	✓	✓	N.A.
16	Pathogens	As per FSSR			
	a) <i>Staphylococcus aureus</i> , cfu/g	Max. 10	N.A.	N.A.	✓
	b) <i>Salmonella</i> , cfu/g	Absent	N.A.	N.A.	✓
	c) <i>Listeria monocytogenes</i> , cfu/g	Absent	N.A.	N.A.	✓

PREPARED BY	CHECKED BY	REVIEWED BY	APPROVED BY
 Senior Executive	 Senior Manager – R&D	 DGM – R&D	 Chief R&D Officer

MDFVPL

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 DEPARTMENT R & D	MOTHER DAIRY FRUIT & VEGETABLE PVT LTD.		
	RAW MATERIAL SPECIFICATION PASTEURIZED DESI COOKING BUTTER (INSTITUTIONAL - MOTHER DAIRY)	PAGE	2 of 2
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	d) <i>E.coli</i> , cfu/g	Absent	N.A.	N.A.	✓
17	Heavy Metal Contaminants	As per FSSR			
	a) Lead	Max. 2.5 ppm	N.A.	N.A.	✓
	b) Copper	Max. 30 ppm	N.A.	N.A.	✓
	c) Arsenic	Max. 1.1 ppm	N.A.	N.A.	✓
	d) Tin	Max. 250 ppm	N.A.	N.A.	✓
	e) Cadmium	Max. 1.5 ppm	N.A.	N.A.	✓
	f) Mercury	Max. 1 ppm	N.A.	N.A.	✓
	g) Methyl Mercury (Calculated as the element)	Max. 0.25 ppm	N.A.	N.A.	✓
18	Aflatoxin M1	Max. 0.5 µg/kg	N.A.	N.A.	✓
19	Residues (Insecticides & Pesticides)	As per FSSR (Refer Chapter – 2, 2.3, 2.3.1 : Food Category – Milk & Milk Products)	N.A.	N.A.	✓
20	Packing [€]	Should be packed in Food grade LDPE liner and kept into a Corrugated Box.	✓	✓	N.A.
21	Storage Condition at Butter Manufacturing Site	-5°C or below, Butter should be transferred to -18°C or below within 15 days of manufacturing)	✓	N.A.	N.A.
22	Transportation Condition from Butter Manufacturing Site	Transported at sub-zero temperature and transferred to Cold storage, -18°C or below within 7 days of dispatch from manufacturing unit.	✓	✓	N.A.
23	Shelf life, Storage & Transportation Condition [€]	Eighteen (18) months from manufacture, when stored and transported at (-18°C) or below.	N.A.	✓	N.A.
24	Labeling [€]	Each Box must bear product's name, name and address of manufacturer, batch code, date of manufacture, storage condition by supplier, best before and net weight.	✓	✓	N.A.

Note:

- ([€]) Parameters to be checked / analysed at Mother Dairy 3P/ user plants.
- Cooking Butter must be consumed within One month from the date of transfer from Frozen temperature (-18°C or below) to refrigeration temperature (below 4°C). E.g. at Mother Dairy 3P / user plants.

SAP Identification: Item code – 68000011; Name of SKU – Cooking Butter