



Product Specification
Grade AA Quality Salted Butter
One Pound Sticks
Approved By: Shawn Burton

Specification 11100P
Date Issued:3/10/2018
Supersedes: 1/1/2018
Good through: December 31, 2018

1. **Product Description:** High Desert Milks' Grade AA Quality butter possesses a fine and highly pleasing buttery flavor. The color shall be cream to light yellow
2. **Composition:** Grade AA Quality butter is made from sweet cream from fresh cow's milk and salt.

3. **Physical and Chemical Requirements:**

	<u>Limit</u>	<u>Methods</u>
Butter Fat	>80%	Foss Food Scan/Babcock
Moisture	<18%	Foss Food Scan/Kohman Method
Salt	1.5-1.9%	Foss Food Scan/NJ Chloride Analyzer
pH	6.2-6.8 IU	
Curd	<2.0	

4. **Bacteriological Requirements**

	<u>Limit</u>	<u>Methods</u>
Standard Plate Count	10,000 cfu/g (Max)	AOAC 986.33 – 989.10
E Coli	Negative /10g	AOAC 991.14
Yeast & Mold	<10 cfu/g (Maximum)	AOAC 997.02
Coliform	10 cfu/g (Maximum)	AOAC 986.33 – 989.10 – 996.02
Salmonella	Negative /25g	AOAC 960801/BAM FDA

5. **Proximate Analysis**

	<u>Typical</u>
Color	cream to light yellow
Flavor	clean, butter, mild salt
Odor	Clean
Body and Texture	Smooth

Shelf Life and Storage

Product is good for 120 days from date of manufacture if stored and transported at temperatures less than 40°F (4.4°C). Product is good for 4 months when stored unopened and at freezer temperatures. Product should be protected from odors and aromatic foods during storage and transport.



Product Specification
 Grade AA Quality Salted Butter
 Approved By: Shawn Burton

Specification 11110
 Date Issued: 3/10/2018
 Supersedes: 1/1/2018
 Good Through 12/31/2018

1. **Product Description:** High Desert Milks' Grade AA butter possesses a fine and highly pleasing buttery flavor. The color shall be cream to light yellow
2. **Composition:** Grade AA butter is made from sweet cream from fresh cow's milk.

3. **Physical and Chemical Requirements:**

	<u>Limit</u>	<u>Methods</u>
Butter Fat	>80%	Foss Food Scan/Babcock
Moisture	<18%	Foss Food Scan/Kohlman Method
Salt	1.5-1.9%	Foss Food Scan/NJ Chloride Analyzer
pH	6.2-6.8 IU	
Curd	<2.0	

4. **Bacteriological Requirements**

	<u>Limit</u>	<u>Methods</u>
Standard Plate Count	10,000 cfu/g (Max)	AOAC 986.33 – 989.10
E Coli	Negative /10g	AOAC 991.14
Yeast & Mold	<10 cfu/g (Maximum)	AOAC 997.02
Coliform	10 cfu/g (Maximum)	AOAC 986.33 – 989.10 – 996.02
Salmonella	Negative /25g	AOAC 960801/BAM FDA

5. **Proximate Analysis**

	<u>Typical</u>
Color	cream to light yellow
Flavor	clean, butter, mild salt
Odor	Clean
Body and Texture	Smooth

Shelf Life and Storage

Product is good for 160 days from date of manufacture if stored and transported at temperatures less than 40°F (4.4°C). Product is good for 1 year when stored unopened and at freezer temperatures. Product should be protected from odors and aromatic foods during storage and transport.



Product Specification
Grade AA Quality Salted Butter
Quarter Pound Sticks

Specification 11110QP
Date Issued: 3/10/2018
Supersedes: 1/1/2018
Good Through 12/31/2018

Approved By: Shawn Burton

1. **Product Description:** High Desert Milks' Grade AA Quality salted butter possesses a fine and highly pleasing buttery flavor. The color shall be cream to light yellow
2. **Composition:** Grade AA Quality butter is made from sweet cream from fresh cow's milk and salt.

3. **Physical and Chemical Requirements:**

	<u>Limit</u>	<u>Methods</u>
Butter Fat	>80%	Foss Food Scan/Babcock
Moisture	<18%	Foss Food Scan/Kohman Method
Salt	1.5-1.9%	Foss Food Scan/NJ Chloride Analyzer
pH	6.2-6.8 IU	
Curd	<2.0	

4. **Bacteriological Requirements**

	<u>Limit</u>	<u>Methods</u>
Standard Plate Count	10,000 cfu/g (Max)	AOAC 986.33 – 989.10
E Coli	Negative /10g	AOAC 991.14
Yeast & Mold	<10 cfu/g (Maximum)	AOAC 997.02
Coliform	10 cfu/g (Maximum)	AOAC 986.33 – 989.10 – 996.02
Salmonella	Negative /25g	AOAC 960801/BAM FDA

5. **Proximate Analysis**

	<u>Typical</u>
Color	cream to light yellow
Flavor	clean, butter, mild salt
Odor	Clean
Body and Texture	Smooth

Shelf Life and Storage

Product is good for 180 days from date of manufacture. Butter should be stored at normal refrigeration temperatures less than 45°F (32°F-40°F is preferred during storage and distribution). Butter should be protected from exposure to odors during storage.