



Product Specification  
Grade AA Quality Unsalted Butter  
Quarter Pound Sticks

Specification 21110QP  
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 unsalted 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 natural flavoring.

3. **Physical and Chemical Requirements:**

	<u>Limit</u>	<u>Methods</u>
Butter Fat	>82%	Foss Food Scan/Babcock
Moisture	<18%	Foss Food Scan/Kohman Method
pH	4.0-5.5 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.



Product Specification  
Grade AA Quality Unsalted Butter  
80 % Fat  
Approved By: Shawn Burton

Specification 21100  
Date Issued: 3/10/2018  
Supersedes: 1/1/2018  
Good Through 12/31/2018

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 of fresh cow's milk.

3. **Physical and Chemical Requirements:**

	<u>Limit</u>	<u>Methods</u>
Butter Fat	>80%	Foss Food Scan/Babcock
Moisture	16%Min 19% Max	Foss Food Scan/Kohlman Method
pH	4.0-5.5 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
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 Unsalted Butter  
 82 % Fat  
 Approved By: Shawn Burton

Specification 22100  
 Date Issued: 3/10/2018  
 Supersedes: 1/1/2018  
 Good Through 12/31/2018

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.

3. **Physical and Chemical Requirements:**

	<u>Limit</u>	<u>Methods</u>
Butter Fat	>82%	Foss Food Scan/Babcock
Moisture	<18%	Foss Food Scan/Kohlman Method
pH	4.0-5.5 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
<i>Staph aureus (Coag. Positive)</i>	Negative /10 g	AOAC 2003.0

5. **Proximate Analysis**

	<u>Typical</u>
Color	cream to light yellow
Flavor	clean, butter
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 Unsalted Butter  
One Pound Sticks  
Approved By: Shawn Burton

Specification 22100P  
Date Issued: 3/10/2018  
Supersedes: 1/1/2018  
Good Through 12/31/2018

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 natural flavoring.

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
pH	4.0-5.5 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 Unsalted Butter  
82 % Fat 16% Moisture  
Approved By: Shawn Burton

Specification 22200  
Date Issued: 3/10/2018  
Supersedes: 1/1/2018  
Good Through 12/31/2018

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.

3. **Physical and Chemical Requirements:**

	<u>Limit</u>	<u>Methods</u>
Butter Fat	>82%	Foss Food Scan/Babcock
Moisture	≤16%	Foss Food Scan/Kohman Method
pH	4.0-5.5 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
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 Unsalted Low pH Butter  
 82 % Fat  
 Approved By: Shawn Burton

Specification 42200  
 Date Issues: 3/10/2018  
 Supersedes: 1/1/2018  
 Good Through 12/31/2018

- Product Description:** High Desert Milks' Grade AA Quality low pH butter possesses a fine and highly pleasing buttery flavor. The color shall be cream to light yellow
- Composition:** Grade AA Quality butter is made from sweet cream from fresh cow's milk. Natural flavor is added to reduce the pH.

3. **Physical and Chemical Requirements:**

	<u>Limit</u>	<u>Methods</u>
Butter Fat	>82%	Foss Food Scan/Babcock
Moisture	<16%	Foss Food Scan/Kohlman Method
pH	4-5.5IU	
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
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 Unsalted Low pH Butter

80 % Fat

Approved By: Shawn Burton

Specification 44200

Date Issued: 3/10/2018

Supersedes: 1/1/2018

Good Through 12/31/2018

1. **Product Description:** High Desert Milks' Grade AA Quality low pH 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. Natural flavor is added to reduce the pH.

3. **Physical and Chemical Requirements:**

	<u>Limit</u>	<u>Methods</u>
Butter Fat	>80%	Foss Food Scan/Babcock
Moisture	>16%	Foss Food Scan/Kohlman Method
pH	4-5-5 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

**Proximate Analysis**

	<u>Typical</u>
Color	cream to light yellow
Flavor	clean, butter
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.