

**PAKISTAN STANDARD SPECIFICATION
FOR**

BUTTER (1ND REVISION)



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PAKISTAN STANDARDS AND QUALITY CONTROL AUTHORITY
Standards Development Centre,
PSQCA complex, Standardization Wing II, 1st Floor, Plot - ST-7/A, Block-3, Scheme No.36,
Gulistan-e-Jauher, Karachi

PAKISTAN STANDARDS & QUALITY CONTROL AUTHORITY
(STANDARDS DEVELOPMENT CENTRE)

(AGRICULTURE & FOOD DIVISION)

MEMBERSHIP LIST OF MILK & DAIRY PRODUCTS TECHNICAL COMMITTEE

CHAIRMAN

- | | | |
|----|--------------------------------------|--|
| 1. | Dr. Faqir Muhammad Anjum
Director | National Institute of Food Sciences &
Technology
University of Agriculture,
<u>FAISLABAD.</u> |
|----|--------------------------------------|--|

MEMBERS:

- | | | |
|----|---|---|
| 2. | Dr. Abdul Ghaffar Dogar
Chief | Pakistan Council of Science & Technology
Constitution Avenue,
<u>ISLAMABAD.</u> |
| 3. | Dr. Ilyas Ahmed Faridi
Govt Public Analyst | Food Laboratory,
24-Cooper Road,
<u>LAHORE</u> |
| 4. | Govt. Public Analyst, | Directorate General Health Services
Sindh Old Building, Wahdat Colony
<u>HYDERABAD.</u> |
| 5. | Govt. Public Analyst, | Food Laboratory
Phase V, Hayatabad,
<u>PESHAWAR</u> |
| 6. | Surgeon General, | AGS Br. (Med Dte).
G.H.Q.,
<u>RAWALPANDI</u> |
| 7. | Mrs. Kishwar Shabina
Public Analyst, | CDGK Food Laboratory
Jigar Muradabadi Road
<u>KARACHI.</u> |
| 8. | Govt. Public Analyst | Food Laboratory
Govt of Balochistan
<u>QUETTA.</u> |
| 9. | Director General | Agriculture Research Systems,
Khayber Pukhtoonkhua,
<u>PESHAWAR</u> |

10. Dr. Riffat Aysha Anis
Chief Nutrition Division
National Institute of Health
ISLAMABAD.
11. Quality Assurance Manager
Haleeb Foods Limited
135 Ferozpur Road
LAHORE.
12. Assistant Director,
Remount Veterinary Farms,
8th Liaquat Barracks, Log Area,
KARACHI.
13. Director,
Livestock Products Research Institute,
Bahadurnagar, OKARA
14. Mr. Fairus Hidzir
Regional Manager
(PORIM), 904, 905, 9th Floor,
Chappal Plaza, Hasrat Mohani Road,
KARACHI.
15. Mr. Atta Muhammad,
Ex-S.R.O
House No.K-9/4, Gulfishan Housing
Project, Near Azeem Pura,
KARACHI.
16. Dr. Farhat Jameel
Regulatory Affair Manager
Nestle Pakistan Ltd,
308 – Upper Mall
LAHORE.
17. The Chairman
Department of Food Science &
Technology University of Karachi
KARACHI.
18. Mr. Touqir Haider Syed
General Manager (Plant)
Engro Foods (Pvt) Ltd.,
PNSC Building, M. T. Khan Road,
P.O. Box No.5736
KARACHI.
19. Ms. Parveen Aslam
Development Manager
Pakistan Dairy Development
Company, Kot Lakhpat
LAHORE.
20. Managing Director,
Kabirwala Dairy Ltd, 40-A/B,
Off Zafar Ali Road,
Gulberg-II,
LAHORE.

21. General Manager, Yummi Milk Products Ltd,
124/4, Industrial Area,
Kot Lakhpat,
LAHORE.
22. Secretary, Dairy Farmers Association,
4/90, Cattle Colony, Landhi,
KARACHI.
23. Director General (Research) Livestock & Dairy Development
Punjab, Ghazi Road,
KARACHI.
24. Chemical Promotion Officer Merck Marker (Pvt) Ltd
D – 7, Shaheed-e-Millat Road,
KARACHI.
25. Chairman Pakistan Dairy Association (Pvt) Ltd.,
LAHORE
26. Mr. Farrukh Ikram Millac Foods (Pvt) Ltd.,
KARACHI
27. Mr. Muhammad Jawad Khan
Corporate Quality Unilever Pakistan (Pvt) Ltd.,
Avari Hotel Plaza
Fatima Jinnah Road
KARACHI
28. Ms. Anahita Anklesaria
Products Development Manager Unilever Pakistan (Pvt) Ltd.,
Avari Hotel Plaza
Fatima Jinnah Road
KARACHI
29. Ms. Sana Minhas
Nutrition Manager Unilever Pakistan (Pvt) Ltd.,
Avari Hotel Plaza
Fatima Jinnah Road
KARACHI
30. Director, Quality Control Centre
PSQCA Block-77, Pak Secretariat,
KARACHI.

SECRETARIATE:

1. Engr. Abdul Hayee Tunio
Deputy Director (Agri. & Food)
& Secretary to the Committee
Standards Development Centre,
PSQCA,
KARACHI

 2. Mr. Naseem-us-Sami
Assistant Director (Agri. & Food)
Standards Development Centre,
PSQCA KARACHI

 3. Ms. Yasmin Khanam
Examiner (Agri. & Food)
Standards Development Centre,
PSQCA,
KARACHI
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**PAKISTAN STANDARD SPECIFICATION
FOR
MILK POWDER (2ND REVISION)**

0. FOREWORD:

- 0.1 This Pakistan Standard Specification was adopted by the Pakistan Standards & Quality Control Authority; Standards Development Centre, on 09-01-2012 after the draft finalized by the Milk & Dairy Products Technical Committee had been approved by the National Standards Committee for Agricultural & Food Products.
- 0.2 This Standard has drawn up to ensure uniformity in the production of quality butter.
- 0.3 The assistance has derived from Codex Standard 279 is acknowledged with thanks.
- 0.4 This standard was established in 1987 and now it is felt necessary to revise in the light of latest Development in the industries.
- 0.5 The assistance derived from codex standard is acknowledged with thanks.
- 0.6 For the purpose of deciding whether a particular requirement of this standard is complied with, the final value, observed or calculated, expressing the result of a test or analysis, shall be rounded off in accordance with (PS: 103) for Methods of Rounding off Numerical Values the number of significant places retained in the rounded off value shall be the same as that of the specified value in the standard.
- 0.7 This standard is intended chiefly to cover the technical provisions relating to the supply of the material and it does not include all the necessary provisions of a contract.
- 0.8 All the ingredients preparation, processing, packaging storage and for transportation shall be according to PS: 3733 for Halaal Food Management System Requirement for any Organization in the Food Chain.

1. SCOPE:

- 1.1** This Standard applies to butter intended for direct consumption or for processing, in conformity with the description in Clause 2 of this Standard.

1. DESCRIPTION

Butter is a fatty acid product derived exclusively from milk and/or products obtained from Halaal milk principally in the form of an emulsion of the type water-in-oil.

3 Essential composition and Quality Factors

3.1 Raw Material:

Milk and/or products obtained from milk.

3.2 Permitted ingredients

- Sodium chloride and food grade salt (in case of salted butter)
- Starter cultures of harmless lactic acid and /or flavor producing bacteria.
- Potable water.

3.3. The product shall also conform to the requirement given in Table-1

S.NO	CHARACTERISTIC	REQUIREMENT
1	Milk fat, m/m, min.	80 %
2	Total solids and not fat contents m/m, Max	2%
3	Water Content m/m	16%
4	Sodium Chloride m/m, Max	2%
5	Rancidity	Negative

4 FOOD ADDITIVES: Food additives listed in Tables-1 and 2 of the General Standard for Food Additives (Codex Standard 192-1995) in Food Category 0.2 2.1 (Butter) may be used in foods subject to this Standard

5 CONTAMINANTS:

The products covered by this Standard shall comply with the Maximum levels for contaminants that are specified for the product in the General Standard for Contaminants and Toxins in Food and Feed (Codex Stan 193).

The milk used in the manufacture of the products covered by this Standard shall comply with the Maximum levels for contaminants and toxins specified for milk by the General Standard for Contaminants and Toxins in Food and Feed (Codex Stand 193) and with the maximum residue limits for veterinary drug residues and pesticides established for milk by the CAC or PS:2023 for Maximum Limits for Pesticides Residues.

6. HYGIENE

It is recommended that the products covered by the provisions of this standard be prepared and handled in accordance with the appropriate clause of PS:3944 for Code of Practice-General Principles of Food Hygienic the Code of Hygienic Practice for Milk and Milk Products (CAC/RCP 57-2004) and other relevant Codex texts such as Codes of Hygienic practices and Codes of practice. The products should comply with any microbiological criteria established in accordance with the principles for the Establishment and Application of Microbiological Criteria for Foods (CACJ, GL 21-1007).

6.1 The microbiological criteria given as guideline requirements in Table-I:

Table-I

	Microbial Limits
TPC (CFU/ml)	<50000
<i>E. coli</i> (CFU/ml)	<10
Fecal Coliform (CFU/ml)	<100
<i>Listeria monocytogens</i> (CFU/ml)	Absent
<i>Staph Aureus</i> (CFU/ml)	Absent
Yeast/ Mould	<100
<i>Salmonella</i> (CFU/25ml or gm)	Absent

7 LABELLING

In addition to provisions specified in PS: 1485 for Labelling of pre-packaged foods and the general standard for the use of Dairy Terms (Codex Stan 206-1999)

7.1 LABELLING OF NON-RETAIN CONTAINERS

Information required in clause } of this Standard and clause 4.1 to 4.8 of the General Standard for the labeling of prepackaged Foods (Codex Stan 1-1985), and if necessary, storage instruction, shall be given either on the container or in accompanying documents except that the name of the product, lot identification and the name and address of the manufacturer or packer shall appear on the container. However, lot identification, and the name and address of the manufacturer or packer may be replaced by an identification mark] provided that such a mark is clearly identifiable with the accompanying documents.

8 MARKING:

8.1 The following particulars shall be marked or labelled on each container:

- (1) Name and type of the product,
- (2) Name and address of the manufacturer,
- (3) List of ingredients in descending order,
- (4) Batch or code numbers,
- (5) Net weight in kilograms/gram,
- (6) Indicate whether it is salted or unsalted,
- (7) Date of manufacturer and expiry,
- (8) Exact milk fat contents shall be declared,
- (9) Pakistan Standard Number, PS: Mark, and licence number,

9. METHOD OF SAMPLING AND ANALYSIS:

9.1 See Codex Standard 234-1999.

10. METHOD OF TEST:

10.1 The relevant Testing Method of ISO, CAC and of other internationally recognized standard methods may be taken into account for analysis purpose.
