

## **BHUTAN MANDATORY STANDARD FOR BUTTER**

### **1. PREAMBLE**

This Standard is issued pursuant to the Food Rules and Regulations of Bhutan 2017. This Standard is based mainly on the Codex General Standard for butter (Codex Standard 279-1971).

### **2. SCOPE**

This Technical Regulation applies to butter both imported and local traditional butter.

### **3. DESCRIPTION**

#### **3.1 Product Definition**

Butter is a fatty product derived exclusively from milk of Cow and /or Buffalo and/or products obtained from milk, principally in the form of an emulsion of the type water-in-oil. While the imported butter is produced on an industrial scale abroad and is branded, the local traditional butter is made in the home or by cottage industries in Bhutan.

#### **3.2 Process Definition**

The product may be with or without added common salt and starter cultures of harmless lactic acid and / or flavour producing bacteria. Butter shall be obtained from pasteurized milk and/ or other milk products which have undergone adequate heat treatment to ensure microbial safety.

### **4. ESSENTIAL COMPOSITION AND QUALITY FACTORS**

4.1 Raw materials should be Milk and/or products obtained from milk.

4.2 It shall be free from animal body fat, vegetable oil and fat, mineral oil, adulterants such as starch, hydrogenated oil, mashed potato, colour, local cheese, cellulose, banana and added flavour or any other adulterants. It shall have pleasant taste and flavour free from off flavour and rancidity.

4.2 Permitted ingredients: Imported butter may contain Sodium chloride and food grade salt. Starter cultures of harmless lactic acid and/or flavour producing bacteria, Potable water.

4.3 Composition: Minimum milk fat content 80% m/m Maximum water content 16% m/m  
Maximum milk solids-not-fat content 2% m/m Common salt not more than 3% m/m in imported  
butter.

## **5. FOOD ADDITIVES**

Imported butter may contain food additives permitted in Bhutan Mandatory Standard for Food Additives. However, the local traditional butter shall be free from any food additives.

## **6. HYGIENE REQUIREMENTS**

It is recommended that the products covered by the provisions of this standard be prepared and handled in accordance with the appropriate sections of the *General Principles of Food Hygiene* (CAC/RCP 1-1969), the Code of Hygienic Practice for Milk and Milk Products (CAC/RCP 57-2004) and other relevant Codex texts such as Codes of Hygienic Practice and Codes of Practice.

## **7. MICROBIOLOGICAL REQUIREMENTS**

The products should comply with any microbiological criteria established in accordance with the Principles for the Establishment and Application of Microbiological Criteria for Foods (CAC/GL 21-1997).

## **8. CONTAMINANTS**

The milk used in the manufacture of the products covered by this Technical Regulation shall comply with the Levels for Mycotoxins specified under Bhutan Technical Regulation for Mycotoxins, pesticide residues under Bhutan Mandatory Standard for Pesticide Residues, Veterinary drug residues under Bhutan for Veterinary Drug Residues and Heavy metals specified under Bhutan Mandatory Standard for Heavy metals.

## **9. PACKAGING**

Imported Butter shall be packed in butter paper. However Local traditional butter may be packed in butter paper, food grade plastic, or any other food grade packing material.

## **10. LABELLING PROVISIONS**

### **10.1 Name of the food**

The name of the food shall be “Butter”. The name “butter” with a suitable qualification shall be used for butter with more than 95% fat.

Butter may be labeled to indicate whether it is salted or unsalted

Declaration of milk fat content

If the consumer would be misled by the omission, the milk fat content shall be declared in a manner found acceptable in the country of sale to the final consumer, either (i) as a percentage by mass, or (ii) in grams per serving as quantified in the label provided that the number of servings is stated.

### **10.2 Labelling**

Label shall conform to the provisions of the Bhutan Mandatory Standard for Labelling of Prepackaged Foods.

## **11. STORAGE**

Imported and Local traditional butter shall be stored under appropriate storage conditions depending on the local temperatures.