

BUTTERMILK

Physical Quality: Fresh, clean odour – no off-odours

Chemical Analysis

Solids – not - fat	Typically 8% subject to seasonal variation: > 6.0% Aug - Jan >7.0% Feb – July
Butterfat	< 0.7%
Acidity	< 0.15% lactic acid

Microbiological Analysis

T.V.C.	< 10000 cfu / ml
Enterobacteriaceae	< 30 cfu / ml

All specifications subject to final confirmation