

CREAMERY BUTTER (GRADING AND MARKING) RULES, 1941

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CREAMERY BUTTER (GRADING AND MARKING) RULES, 1941

In exercise of the powers conferred by Sec. 3 of the Agricultural Produce (Grading and Marking) Act, 1937 (1 of 1937), the Central Government is pleased to make the following rules, the same having been previously published as required by the said section, namely:

1. Short title and application :-

- (1) These rules may be called the Creamery Butter (Grading and Marking) Rules, 1941.
- (2) They shall apply to butter produced in India from mechanically separated cream.

2. Grade designations :-

Grade designations to indicate the quality of creamery butter are set out in column 1 of the annexed Schedule 1.

3. Definition of quality :-

- (1) General characteristics.- The general characteristics of quality indicated by all grade designations are set out in column 3 of Schedule I.
- (2) Special characteristics.- The special characteristics of quality,

indicated by each grade designation, are set out against such designation in column 2 of Schedule I.

4. Grade designation marks :-

The grade designation mark shall consist of a label of the design and colour set out in the annexed Schedule II.

5. Packing provisions :-

(1) A grade designation mark may be applied only to butter packed in cartons, packets and sealed tins.

(2) In the case of packets and cartons, each unit of butter shall be wrapped in clean hard neutral vegetable parchment.

(3) Only clean new tins lacquered on the inside shall be used, and they shall be closed either by soldering or reaming or both. The top and bottom of each tin shall be lined with clean hard-neutral vegetable parchment.

6. Marking provisions :-

A grade designation mark shall be securely affixed to each tin, carton or packet of butter. In addition to the grade designation marks, the following particulars shall also be clearly indelibly marked on each container:-

(a) Date of packing in code or plain letters, on cartons and packet containing 8 oz. or more of butter and in plain letters on tins.

(b) Place of packing.

(c) Serial number of the churning.

(d) Net weight of butter contained at the time of packing which shall be the standard packages namely, -10 gm, 25 gm, 50 gm, 100 gm, 200 gm, 250 gm, 400 gm, 500 gm, 1 Kg, 2 Kg, 5Kg, and thereafter in the multiple of 5 Kg.

(e) Fat content percentage.

7. Special conditions of certificate of authorisation :-

In addition to the conditions specified in rule 4 of the Agricultural Produce (Grading and Marking) (General) Rules, 1937, the conditions set out in the annexed Schedule III shall be conditions of every certificate of authorisation issued for the purposes of these rules.

SCHEDULE 1

SCHEDULE I

Grade designation and definition of Special and General Characteristics of Creamery Butter. (See rule 2 and rule 3) Grade designations \ Special characteristics \ General characteristics 1 \ 2 \ 3 Pasteurised \ Shall be made from pasteurised \ (a) General.- Shall be derived Table Butter \ cream. The product shall be of good \ only from clean and whole- \ keeping quality. \ some cream obtained from \ \ the milk of cows or buffa- \ \ loes or both with or with- \ \ out the addition of clean \ \ dairy salt. The butter shall \ \ contain no preservative. Unpasteurised \ Shall be of \ (b) Flavour and Aroma.-Shall table butter \ good keeping quality. \ be clean, pleasant and free \ \ from objectionable taint of \ \ rancidity. No extraneous \ \ flavour except diacetyl shall \ \ be added. \ \ (c) Body and texture-Shall be \ \ clean, pleasant and free \ \ from objectionable taint or \ \ rancidity. No extraneous \ \ flavour except diacetyl shall \ \ be added. \ \ (d) Colour-Shall be uniform \ \ and not show streakiness, \ \ mottling, stains or sings of \ \ curd. Only harmless colou- \ \ ring matter may be added. \ \ (e) Moisture content- Shall \ \ not be more than 18% \ \ uniformly distri-buted in \ \ the body. \ \ (f) Acidity-Shall not be less \ \ than 80.0% \ \ (g) Milk fat content- Shall \ \ not be less than 80.0% \ \ \ \ \ \ (h) Curd-Shall not be more \ \ than 1.0% \ (i) The purity of butter fat \ \ produced in a particular \ \ area and/or season shall be \ \ judged with reference to \ \ the chemical constants \ \ prescribed under the Ghee \ \ Grading and Marking \ \ Rules, 1938 for ghee \ \ produced in the same area \ \ and/or seasin. \ (j) Clean dairy salt when \ \ added shall not ex-ceed 3 \ \ per cent by weight.

SCHEDULE 2

SCHEDULE II

Grade Designation Marks for Creamery Butter (See rule 4) Grade designations \ Design of label \ Colour of lette- \ Colour of the \ \ ring showing the \ circular border \ \ grade \ of the label 1 \ 2 \ 3 \ 4 Pasteurised \ Red Red Table Butter Unpasteurised \ Blue \ Red Table Butter NOTE:-- The lables shall be printed on the water paper of the Government of India and shall have a microtint background bearing the words "Government of India" in olive green colour. Each label shall have printed thereon a serial number along with a letter denoting the series e.g. A. 054987.

SCHEDULE 3

SCHEDULE III

Special conditions of certificate of authorisation. (See rule 7) (a) An authorised packer shall have suitable fly-proof premises and maintain in good working order adequate, clean and hygienic churns and other equipment for the purposes of separating and churning the cream, cooling the water used in churning and washing the butter, for cleaning the utensils and making and packing of butter of the prescribed standard of quality. (b) An authorised packer of 'Select (Pasteurised) Table Butter' shall, in addition to the requirements of paragraph (a) above, have and maintain in good working order an adequate pasteurising plant, and also cold storage accommodation, to ensure proper conditioning of the butter before despatch. (c) An authorised packer shall have a qualified butter-maker on the staff, capable of producing good butter. As part of the qualifications the butter-maker shall have had five years' experience as a butter-maker or be in possession of a certificate of proficiency from a recognised agricultural or

dairy institute. (d) An authorised packer shall keep a record to show that one sample of butter from each churning has been fully examined with reference to the definition of quality as prescribed in rule 3, before a grade designation mark is applied to the butter of that churning. (c) An authorised packer shall be required, at such intervals or times as may be prescribed by the Agricultural Marketing Adviser, to send to such Central Control Laboratory as may be directed from time to time, a sample of butter consisting of two 1/2 Ib. units for the purpose of examination. (f) If an authorised packer has cream separating stations, these shall be provided with facilities for properly cleaning the utensils and shall be located at well-ventilated sanitary premises open to inspection. (g) An authorised packer shall exercise adequate quality control over the supply of raw milk for the separation of cream at his own station and also over the cream purchased for butter making so as to ensure that no adulteration with animal or vegetable fat takes place. (h) Only clean and rust-free containers, with suitable closing arrangements shall be used for the transport of milk or cream. (i) There shall be no vegetable or animal fats or oils or artificial butter flavouring agents at the creamery premises or at the cream separating stations. (j) All instructions regarding the method of sampling, sealing and marking of tins or cartons, the supervision of the quality of milk, cream or butter, the maintenance of records, which may be issued from time to time by the Agricultural Marketing Adviser, shall be strictly observed.