



Agricultural
Marketing
Service

Dairy
Division

USDA Specifications for Light Butter

Effective March 18, 1995

USDA Specifications for Light Butter

1.0 Plant Requirements.

Light butter shall be manufactured and packaged in accordance with the requirements contained in 7 CFR Part 58, Grading and Inspection, General Specifications for Approved Plants and Standards for Grades of Dairy Products and be inspected by the Agricultural Marketing Service, Dairy Division, Dairy Grading Branch.

2.0 Product Age and Temperature Requirements.

Light butter shall be cooled and maintained between 35⁰ F. to 40⁰ F. (1.6⁰ C. to 4.4⁰ C.) prior to inspection, then tempered to 45⁰ F. to 55⁰ F. (7.2⁰ C. to 12.7⁰ C.) for product evaluation. The light butter shall be at least 48 hours old when evaluated.

3.0 Regulatory.

Light butter shall comply with all applicable Federal regulations including those contained in 21 CFR Part 101.67 for nutrient content claims for butter, and 21 CFR Part 130.10 for foods named by use of a nutrient content claim and a standardized term, and the statutory standard for butter (21 U.S.C. 321a).

4.0 Composition Requirements.

- *Milkfat* -- Not more than 40%
- *Salt* -- Not more than 1.5%

Note: The moisture content though not specified shall be less than the amount of cream, milk or milk constituents.

5.0 Dairy Ingredients.

The quality of the cream used in the manufacture of light butter shall meet the requirements of cream acceptable for the manufacture of U.S. Grade AA butter. Dairy products used as ingredients for which there are U.S. grades established (nonfat dry milk and butter) shall meet the criteria of U.S. Extra Grade or U.S. Grade AA respectively. Dairy products for which there are no USDA grades established shall meet the applicable requirements of 7 CFR Part 58. The plants which produce dairy ingredients for use in the light butter shall be approved by the Dairy Grading Branch, Dairy Division, Agricultural

Marketing Service, U.S. Department of Agriculture.

6.0 Nondairy Ingredients.

6.1 **Stabilizers and emulsifiers** shall be clean and wholesome, and shall be approved by the U.S. Food and Drug Administration 21 CFR Part 182 and Part 184.

6.2 **Food colors** shall be those certified by the U.S. Food and Drug Administration as safe for human consumption 21 CFR Part 73.

6.3 **Salt** shall be free flowing, white refined sodium chloride and shall meet the requirements of the Food Chemical Codex.

7.0 Quality Requirements.

7.1 **Flavor.**

Shall possess a pleasing clean dairy flavor. May possess slight acid, coarse, feed, flat, and definite cooked flavors. A safe and suitable bacterial culture or other ingredients may be added for flavoring.

7.2 **Body and texture.**

Shall possess a smooth creamy texture. May be slightly leaky and short bodied.

7.3 **Color and appearance.**

The product shall have a uniform light to medium yellow color when compared to the USDA Butter Color Standards. It may be waxy in appearance.

8.0 Microbial Requirements.

Microbial determinations shall be made in accordance with the methods described in the latest edition of Standards Methods for the Examination of Dairy Products, published by the American Public Health Association. Samples shall be taken as often as necessary to insure microbial control.

- *Coliform* -- Not more than 10 per gram.
- *E. Coli.* -- Negative.
- *Yeast and Mold* -- Not more than 10 per gram.

- *Standard Plate Count* -- Not more than 1,000 per gram.

9.0 Official Identification.

Products officially inspected and found to meet these requirements may be identified with the official USDA Quality Approved Inspection Shield.