## (PREVIEW)

## Indian Standard METHODS OF SAMPLING AND TEST FOR GHEE (BUTTERFAT)

## **FOREWORD**

- **0.1** This Indian Standard was adopted by the Indian Standards Institution on 16 September 1966, after the draft finalized by the Dairy Industry Sectional Committee had been approved by the Agricultural and Food Products Division Council.
- **0.2** Ghee (milk-fat, butterfat, butter-oil), is the most important dairy product which enters inter-state trade. Due to variation in its composition from region to region and season to season, depending on the type of animal and the food given, the establishment of its purity often involves elaborate analysis, as well as tests for its keeping quality. The present standard describes the methods of sampling and quality control generally needed for such analysis and facilitates the interpretation of results.

## 1. SCOPE

**1.1** This standard prescribes the methods of sampling, analysis and tests generally used for evaluating the quality of ghee. The specific method to be used would depend on the object of the analysis.