

(PREVIEW)

IS : 7770 – 1975

Indian Standard

METHOD FOR SENSORY EVALUATION OF *GHEE* (CLARIFIED BUTTERFAT)

1. SCOPE

1.1 This standard prescribes conditions, technique, method and evaluation card for sensory evaluation of *GHEE* (clarified butterfat).

FOREWORD

0.1 This Indian Standard was adopted by the Indian Standards Institution on 29 August 1975, after the draft finalized by the Sensory Evaluation Sectional Committee had been approved by the Agricultural and Food Products Division Council.

0.2 A consumer judges the quality of *GHEE* by its taste and aroma and accepts it on this basis. Though preference for *GHEE* flavour varies considerably from region to region, the main characteristics for its sensory evaluation, namely, flavour, texture, colour and clarity remain the same. In this standard a n attempt has been made to unify the approach for sensory evaluation of *GHEE* as existing in various dairies and *GHEE* refineries. It is expected that this standard will help in training the personnel and in establishing more uniform criteria for sensory evaluation of *GHEE* by consumers and well-organized producers.

0.3 This standard is complimentary to IS : 3508-1968*.