

CREAMERY BUTTER GRADING AND MARKING RULES.

1. **Short title and applications :-** (1) These Rules may be called the Creamery Butter Grading and Marking Rules, 1941
2. **Definitions :-** In these rules unless the context otherwise requires :-
 - (1) "Agricultural Marketing Adviser" means the Agricultural Marketing Adviser to the Government of India,
 - (2) "Authorized packer" means a person or a body of persons who has been granted a Certificate of Authorisation to grade and mark the commodity in accordance with the grade standards and procedure prescribed under these rules ;
 - (3) "Certificate of Authorisation" means a certificate in prescribed Form issued under the General Grading and Marking rules, 1988 authorizing a person or body of persons to grade and mark the commodity with the grade designation marks:
 - (4) "Schedule" means a schedule appended to these rules
- 2A. **Grade designations :-** Grade designation to indicate the quality of creamery butter as are set out in column-I of the annexed Schedule-I
3. The quality indicated by each grade designation shall be as set out in columns 2 to 6 of schedule I.
4. **Grade designation marks :-** The grade designation marks shall consist of :-
 - (i) A label specifying name of the commodity, grade designation and bearing a design consisting of an outline map of India with the word 'AGMARK' and the figure of rising sun with the words "Produce of India" and resembling the one as set out in schedule II. or
 - (ii) Agmark replica consisting of a design incorporating the number of certificate of authorisation, the word "AGMARK" name of the commodity, grade designation and resembling the one as set out in schedule II A, provided that use of Agmark replica in lieu of Agmark labels will be allowed only to such authorised packers who have been granted necessary permission, on application in writing, by the Agricultural Marketing Adviser or an officer authorised in this regard and subject to the conditions prescribed under rule 10 of the General Grading and Marking Rules, 1988.
5. **Packing provisions :-**
 - (1) Creamery Butter shall be packed in Cartons, packets, tins or any other packing material as may be approved by the Agricultural Marketing Adviser or an Officer authorized in this regard.
 - (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.
 - (4) The sizes of packing shall be as prescribed in the relevant instructions :
 - (5) The containers shall not be composed, whether wholly or in part , of any poisonous or deleterious substance which renders the contents injurious to health,
 - (6) The containers shall be free from insect infestation, fungus contamination or any obnoxious and undesirable smell ;
 - (7) Each package shall contain butter of one grade designation only. Small packs of 10 gms. chip lets containing material of the same churn and bearing Agmark Replica may be packed in a large container, provided that the large containers shall be packed, sealed and marked in the prescribed manner.
6. **Marking Provisions :**
 - (1) A grade designation mark shall be securely affixed to or printed on each tin, carton or packet of butter in a manner approved by the Agricultural Marketing Adviser or an officer authorised in this regard;
 - (2) In addition to the grade designation mark, following particulars shall also be clearly and indelibly marked on each container:-
 - (a) Name and address of the packer,
 - (b) Place of packing,
 - (c) Date of packing in month and year either in code or in plain words and figures on cartons and packets containing more than 20 grams net weight butter and in plain words and figures on tins,
 - (d) Lot/batch/churn number,
 - (e) Net weight;
 - (3) Where on extraneous colouring matter, i.e. annatto or carotene is added to butter, it shall be indicated in capital letters as below:

CONTAINS PERMITTED COLOUR
ANNATTO/CAROTENE
 - (4) Where the extraneous flavoring agent i.e. diacetyl is added to butter, it shall be indicated in capital letters as below:

CONTAINS ADDED FLAVOUR
'DIACETYL'
 - (5) An authorised packer may, after obtaining prior approval of the Agricultural Marketing Adviser or an officer authorised in this regard., mark his private trade mark on the container provided that the private trade mark does not represent quality or grade different from that indicated by the grade designation mark affixed to the container in accordance with these rules.
7. **Special conditions of Certificate of Authorisation:-** In addition to the conditions specified in Rule 3 (8) of the General grading and Marking Rules, 1988 the conditions set out in the annexed Schedule 3 shall be conditions of every certificate of Authorisation issued for the purpose of these rules.

SCHEDULE –I
(See rules 2A and 3)
Grade designation and definition quality of
Creamery Butter

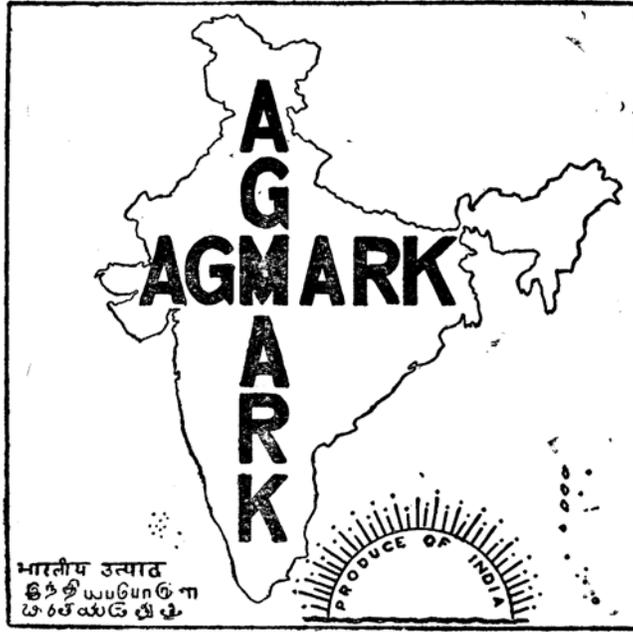
Grade	Designation	Definition of Quality				General Characteristics
		Milk fat per cent by weight (Minimum)	Moisture per cent by weight (Maximum)	Curd per cent by weight (Maximum)	Acidity as lactic acid per cent by weight (Maximum)	
1	2	3	4	5	6	7
*Pasteurised butter	Table	80.0	16.0	1.5	0.15	<ol style="list-style-type: none"> 1. It shall be the product derived from clean and wholesome cream obtained from the milk of cow or buffalo or both, with or without the addition of clean dairy salt; 2. It shall have the characteristic smell and agreeable taste. It shall be clean, pleasant and free from objectionable odour and rancidity. No. extraneous flavoring agent except diacetyl shall be added provided that total dactyls content shall not exceed 4.0 parts per million; 3. It shall be firm at 15⁰ C and be neither greasy nor oily. Body shall be compact and show uniform fine granular surface on breaking; 4. The color of butter shall be uniform and without any streakiness, mottling or signs of curd particles. No. Coloring matter except annatto or carotene shall be added; 5. The purity of butter fat produced in a particular area shall be judged with reference to the physico-chemical constants prescribed under the Ghee Grading and Marking Rules, 1938 for ghee produced in the same area; 6. It shall be free from other animal fats vegetable oils or fats, mineral oils, wax or any extraneous substances or impurities; 7. It shall not contain any other preservative except common salt which shall not exceed 3 per cent by weight; 8. It shall comply with rule 57-A and 57-B of the Prevention of Food Adulteration Rules, 1955; 9. Coliform count shall be less than 10 per gram; 10. It shall not contain yeast and mould count more than 20% gm; 11. In case of export of butter it shall also conform to the buyers specifications, if any, and shall meet the requirements of bacteriological metallic contaminants mycotoxins and pesticide residue content prescribed, either in the order from the buyer or as per the stipulation there of in importing countries foods and drugs administration standards.

*Pasteurized table butter shall be made from pasteurized cream and the phosphates test shall be negatives”.

SCHEDULE –II

[See rule 4(i)]

Grade Designation Mark
(Design of Agmark Label)



SCHEDULE-II(A)

[See rule 4(ii)]

Grade designation mark
(Design of Agmark Replica)



Name of commodity :CREAMERY BUTTER

Grade :.....

SCHEDULE III

Special Condition 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 purpose 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 for cleaning the utensils and making and packing of butter of the prescribed standard of quality.
- (b) an authorised packer of “Pasteurized Table Butter” must in addition to the requirements of paragraph(a) above have and maintain in good working order an adequate pasteurizing plant, and also cold storage accommodation to ensure proper conditioning of the butter before dispatch.
- (c) An authorised packer shall have a qualified butter-maker on the staff, capable of producing good butter. As part of the qualification, the butter-maker shall have had five year experience as a butter maker or be in possession of a certificate of proficiency from a recognized agricultural or dairy institute.
- (d) An authorised packer must 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 the churning.
- (e) An authorised packer shall be required to forward to such Regional Agmark Laboratory at such intervals of time, a sample of butter of such size, for the purpose of analysis, as may be prescribed by the Agricultural Marketing Adviser from time to time.
- (f) If an authorized 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 arrangement shall be used for the transport of milk or cream.
- (i) There shall be no vegetable or animal fats or oil or artificial butter flavoring agents at the creamery premises or at the cream separating stations.
- (j) All instruction 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.

Note :

- (1) Principal rules published under the Notification of the Government of India, Ministry of Agriculture No. 3-27 (1)/40 dated 5-5-1941, in the Gazette of India, Part-I dated 24-5-1941
- (2) First amendment published as F-10-84/48 Co. dated 14/9/1948 of the Ministry of Agriculture, in the Gazette of India, part I, Section (1) dated 18/9/1948.
- (3) Second amendment published as S.R. O. 599 dated 25-3-1953 in the Gazette of India, Part II, Section 3.
- (4) Third amendment published as S.O. 2119 dated 31-7-1954 in the Gazette of India, Part II, Section 3 date 3-7-1954.
- (5) Fourth amendment published as S.O. 2888 dated 28/7/1982 in gazette of India, Part II, Section 3 (ii) dated 14/8/1982.
- (6) Fifth amendment published vide G.S.R. 418 dated 3rd August; 1992 appeared on pages 1600-1606 in the Gazette of India, Part II, Section 3, Sub-Section (i) dated 19-9-1992
- (7) Sixth amendment published vide G.S.R. 447 dated 5th September, 1995 appeared on pages 2187-2192 in the Gazette of India, Part II, section 3, Sub- section (i) dated 7/10/1995.