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# EXPERIMENT 12 JUDGING OF TABLE BUTTER

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## 12.1 INTRODUCTION

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Two types of butter, viz. white or unsalted and table or salted butter are prepared by the organized dairy industry. The table butter (synonymous: salted butter, pasteurized butter) is used for table purpose i.e. direct consumption as a spread or the dressing purposes. Normally colour (Annatto) is added to it for uniformity of colour all the year round. The package of butter should be good and attractive and colour of butter should be uniform light straw. The body and texture is very important. It should be conveniently and smoothly spreadable, close-knit and waxy. The flavour of good quality butter must be fresh, delicate and pleasant.

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## 12.2 OBJECTIVES

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- 1 to learn the method of judging of table butter; and
- 1 to familiarize with the desirable and undesirable characteristics of table butter.

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## 12.3 EXPERIMENT

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### i. Principle

As explained for milk, judges should have normal sensitivity in respect of their five basic senses i.e. smell, taste, touch, sight and hearing. They must know the sequence of judging dairy products and the use of score card and scoring guide. Judging should be done keeping in view the end use of the product, for example if table butter is to be used as a spread, its spreadability must be examined by applying on a bread or toast.

### ii. Requirements

- i) Score card and scoring guide.
- ii) Representative samples.

- iii) Butter trier.
- iv) Butter knife.
- v) Tissue paper.

### iii. Procedure

- i) Temper the butter block or retail pack at about 10°C for proper evaluation of body and texture.
- ii) Observe the condition of package or wrapper.
- iii) Draw the sample of butter with the help of butter trier from a large block. For that insert the trier diagonally near the centre of butter block, turn it half and withdraw the plug. In case of retail pack, use a knife to draw/ cut a slice of butter.
- iv) Immediately after withdrawing the butter plug or slice, bring it under the nose end inhale the aroma.
- v) Then observe the colour of butter for uniformity and surface for absence or presence of water droplets (water droplets should not be present) and for smoothness.
- vi) Put a small piece of butter in mouth, chew it until melts and perceive the taste, grittiness (un-dissolved salt particles), gumminess (sticking on the palate) and other tactual characteristics.
- vii) Expectorate the sample and rinse mouth with luke warm water so that lingering on effect of oil/ fat is not carried over to next sample.
- viii) For examining the spreadability, apply small amount (10-15 gm) of butter with the help of knife on bread or toast and observe the ease of applying and smoothness.

### iv. Observations

Record scores of all attributes of each sample in the score card (Table 2a) against the maximum score. Tick mark against the defect, if any, in the relevant row under the corresponding sample. Refer to the suggested scoring guide (Table 2b) for allotting score based on the intensity of the defect.

### v. Results

Total the score of all attributes of each sample and grade on the basis of scale given for milk.

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## 12.4 PRECAUTIONS

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Adopt same precautions during judging of table butter as prescribed for milk. Other precaution for judging butter is:

- i) Always wipe off butter trier/ knife with tissue paper and don't use hot water.

**Table 12.1: Score Card for Butter**

**Scoring Instructions:** Please write the score under each sample in the appropriate space. Refer to the scoring guide for allotting the score based on the type and intensity of defect. Indicate the defect, if any, by tick mark opposite the listed defects corresponding to the sample number. Total the score of each sample and grade on the basis of suggested scale.

ATTRIBUTES	Defect	Sample Number				
		1	2	3	4	5
<b>FLAVOUR (Max Score 45) Score</b>						
Allot <sup>3</sup> 40 for normal sample	High acid					
	Bitter					
	Briny					
	Cheesy					
	Coarse					
	Cooked					
	Feed/ Weed					
	Fishy					
	Flat					
	Musty					
	Neutralizer					
	Oxidized/ Tallowy					
	Rancid					
	Storage/ stale					
	unclean					
<b>BODY AND TEXTURE Score (MAX. SCORE 25)</b>						
Normal sample <sup>3</sup> 23	Crumbly					
	Ragged boring					
	Gummy					
	Sticky					
	Mealy					
	Leaky					
	Weak					
<b>COLOUR Score (MAX SCORE 15)</b>						
Normal Sample <sup>3</sup> 13	Mottles					
	Uneven					
	Wavy					
	Specks					

SALT Score	(MAX SCORE 10)
Normal Sample <sup>3</sup> 9	Sharp Gritty
PACKAGE Score	(MAX SCORE 5)
Normal packaging <sup>3</sup> 4.5	Dirty Unattractive Defective
TOTAL SCORE FOR EACH SAMPLE	

Table 12.2: Scoring Guide for Butter

Attributes	Class of Defects	Suggested Score		
		Slight	Definite	Pronounced
Flavour	i) Acid, coarse, cooked, feed weed, flat	38	35	32
	ii) Bitter, metallic, neutralizer, tallowy, musty, briny, stale	36	33	28
	iii) Cheesy, fishy, rancid, unclean	34	31	26
Body & Texture	i) Leaky, weak, sticky	22	20	18
	ii) Gummy, crumbly, mealy, ragged boring	21	19	17
Colour	i) Colour speck, mottles, streaks, wavy & unnatural colour	12	10	8
Salt	i) Sharp	9	8.5	8
	ii) Gritty	8	7	6
Package	i) Dirty, unattractive	4.5	4	3
	ii) Defective	4	3	2