



Analysis of Butter Sample for the Estimation of their Composition

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Butter is a diary product made by churning fresh or fermented cream or milk. It consist of butterfat water and milk protein .Different principle involved in separating these constituent during analysis of different butter samples. The principles involved in the estimation of moisture, fat, salt and curd are evaporation, selective solubility, volumetric analysis and filtration respectively. The various constituent of butter play important role in its property. The variation in amount of any of these constituents may result in the variation of the property of butter itself. Salt present in the butter plays no vital role in its moisture content but it causes the surface tension of butter to decrease and thus making it spread able. The curd in the butter is finely divided particle which holds small particle of water in suspension, thus preventing it from sputtering. Hence, if more amount of curd is present in butter it will retain more moisture. Trans fat and saturated fat significantly increases the risk of coronary heart diseases.

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