



BETTER BUTTER II



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✦ Better Butter II ✦

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Contents

Preface	1
Milestones of the Butter Industry	2
Background 1 	4
Production and Consumption of Butter.....	11
Regulations that Control Butter Manufacture 2 	12
Standards of Identity.....	13
Plant Design and Layout 3 	15
Cautions	16
Flow of Products through the Plant.....	17
Pasteurization.....	18
Calculations	23, 30, 44, 84, 102
Yield	23
Acidity Correction	30
Titratable Acidity of Cream.....	44
Pounds of Cream, Water & Salt	84
Calories.....	102
Buttermaking 4 	27
Cream Receiving	27
Continuous Churns	30
Batch Churns.....	33
Microfix or Butter Homogenization.....	35
Issues with Rework	36
Handling Rework.....	36
Costs of Manufacturing Butter	37
Cream 5 	38
Conjugated Linoleic Acid (CLA)	40
Sources of Sweet Cream and Whey Cream	41
Sweet Cream.....	41
Whey Cream	41
Reasons for these Events.....	42
Pasteurization 6 	46
HTST Flow Diagrams-Figures 6.1–6.5	53-60
Batch Diagrams-Figures 6.6–6.7	63
Tempering 7 	64
Method 1.....	64
Method 2.....	65

Contents

Churning 8 	67
Rule of 91	67
Batch	67
Continuous.....	68
Control of Butter Composition.....	68
Packaging Materials and Storage 9 	70
Parchment.....	70
Corrugated Boxes.....	72
Portion Sized Packaging.....	72
Refrigerated, Stored Butter.....	73
Frozen Storage of Butter.....	73
Canned Butter.....	74
Butteroil and Anhydrous Milkfat 10 	75
Cream	75
Butter	76
Removal of Off-Flavors	76
Buttermilk 11 	77
Value of Buttermilk	78
Analysis of Ingredients, Cream and Butter 12 	81
Cream	81
Measuring Total Solids.....	82
Microbiology of Incoming Cream	83
Moisture Content.....	83
Batch Churn Operation	84
Acidity and pH.....	85
Keeping Quality Test.....	85
Alternative pH Method.....	86
Microbiology.....	86
Defects 13 	88
Flavor Evaluation.....	88
Typical Off-Flavors	89
Body and Texture	94
Appearance and Color.....	96
Color Evaluation.....	96
Butter Color.....	97
Salt Evaluation.....	98
Effect of Defects.....	98

Contents

Food Value 14 	101
Calories.....	102
Essential Fatty Acids and Conjugated Linoleic Acid	102
<i>Trans</i> Fats	102
Allergens.....	103
Butter Flavor and Heated Butter Flavor.....	103
Crystallization of Milkfat.....	104
Melting Point of Butter.....	104
Cleaning and Sanitation 15 	105
Pathogen Testing	108
Flavored Butters and Similar Products 16 	110
Fat Blends.....	110
Honey Butter.....	111
Whipped Butter	111
Recombined Butter.....	111
Pastry Butter	112
Ghee.....	112
Food Safety and HACCP 17 	113
Color Coding	117
Research Evidence for Butter Manufacturers (or Problem Solving, Based on Research) 18 	119
Oxidation	119
Spreadability.....	119
Fractional Crystallization	120
Cholesterol Reduction/Removal.....	120
Whey Cream in Sweet Cream.....	121
Summary.....	121

⇒ Preface ⇨

The continued demand for the first publication – "Better Butter" – has prompted me to explore additional materials that would raise the level of value for "Better Butter II". There are two new chapters addressing product safety from start to finish and added discussions of pasteurization and products principally using butter as the base product, flavors, whipping, blends, and lastly recombined butter.

The continued demand for butter in the market place has renewed emphasis to continue production of excellent product that rates the USDA Grade of AA. Proper care of butter beyond production will hopefully validate the excellence contained within the wrapper. Continued evaluation of methods to better address lingering concerns about quality and image are needed. This second edition exposes some of my concerns.

Numbers of new but small manufacturers of butter are entering the business today. Many are producing butter from sources of cream other than bovine, i.e., goat, sheep and whey. Outside of the United States other sources of cream may be in use. However, all face the same start-up problems on a daily basis. I wish them all success in their venture and a reminder "do not slack off on quality."

The butter industry is dynamic and is finally growing again. In 2017 5.7 pounds was consumed per capita. Rollin', rollin', rollin'!

I hope this expanded edition covers your needs.

Bob Bradley