|  |  |  |
| --- | --- | --- |
| **G – B** | **G – A** | **Milk Type / Analysis** |
| **Physical Parameters:** |
| **Natural** | **Natural** | **Odor & Taste** |
| **Natural** | **Natural** | **Appearance** |
| **Max 11 C°** | **Max 11 C°** | **Temperature** |
| **Min 1.028** | **Min 1.03**  | **Specific gravity** |
| **- 0.515 : - 0.550** | **- 0.515 : - 0.550** | **Freezing point** |
| **0 – 1.5 %** | **0 – 1.5 %** | **Water Content** |

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| **Chemical Parameters:** |
| **0.14 – 0.165** | **0.14 – 0.165** | **Acidity** |
| **6.6 - 6.85** | **6.6 - 6.85** | **PH** |
| **Min 2.8 %** | **Min 3 %** | **Fat %** |
| **Min. 8.0 %** | **Min. 8.25 %** | **Solid not Fat %** |
| ***- Ve (68 %)*** | **- Ve (75 %)** | **Alcohol** |
| ***- Ve*** | **- Ve** | **Antibiotic (CCP)** |
| ***- Ve*** | **- Ve** | **Boiling Test** |
| **Micro biological Parameters:-** |
| **300,000** | **100,000** | **Total Plate Count (CFU/ ml)** |
| **10,000** | **10,000** | **Coli form** |

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| **Cheating Test:-** |
| ***- Ve*** | ***- Ve*** | **H2CO3** |
| ***- Ve*** | ***- Ve*** | **H2O2** |
| ***- Ve*** | ***- Ve*** | **Chloride Test** |
| ***- Ve*** | ***- Ve*** | **Starch Test** |