

**DEVELOPMENT OF SPICED BUTTER USING
PEPPER (*Piper nigrum*) CINNAMON (*Cinnamomum
verum*), GINGER (*Zingiber officinale*) AND GARLIC
(*Allium sativum*) AND DETERMINATION OF
SHELF LIFE**

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by

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Abstract

The use of spices in butter as a flavor enhancer has immense potential in value addition health wise as well as commercially. Butter is essentially the fat of the milk made by agitation or “churning”, where the fat content should be not less than 80% and the moisture content should not exceed 16%. It is usually made from sweet cream and is salted. However, it also can be made from acidulated or bacteriologically soured cream. Butter becomes rancid due to atmospheric oxygen, light, heat, water, metals, enzymes and microorganisms. Rancidity is the development of any off or disagreeable flavors in fat. Butter was produced by churning and working fresh pasteurized cream without the use of preservatives. Spiced butters were made by mixing pepper powder, garlic paste, ginger paste and cinnamon powder in salted butter. Sensory evaluations are carried out to identify the best dosages of spices in butter, to identify the best type of spice preferred in butter and to compare a month old product for significant differences with a fresh product. Shelf life evaluation for a month was carried out by observing the microbiological characteristics where all the butters showed counts under the maximum allowable counts throughout the month and Free Fatty Acid content behavior of the butter while keeping under refrigerated condition. 2.00% pepper treated butter is the most preferred spice butter. The free fatty acid values for the pepper, garlic and cinnamon butter did not exceed the threshold level whereas the ginger butter exceeded it at the latter part of the month.