

**DEVELOPMENT OF SPICY BUTTER USING  
NUTMEG (*Myristica fragrans*), PEPPER (*Piper nigrum*)  
AND CINNAMON (*Cinnamomum zeylanicum*)**

A dissertation submitted to the  
Faculty of Animal Science and Export Agriculture  
Uva Wellassa University  
in partial fulfillment of the requirement of  
the degree of  
Bachelor of Animal Science

By

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2013**

## ABSTRACT

Butter is a fat in water emulsion having a solid, plastified consistency. Butter consists of 80-90% milk fat with a maximum of 16% water and other dairy ingredients. The use of spices in butter as a flavor enhancer has immense potential in value addition health wise as well as commercially. There were three treatments to determine the best levels of selected spices (based on sensory evaluation I) that to be incorporated among cinnamon, nutmeg and pepper. Samples were sensory evaluated using 30 untrained panelists. Butter with 2.5% pepper, was most preferred butter type than other spices. Fat, total solid, solid non fat (SNF), free fatty acid, moisture content and salt content were measured for the selected sample. Total plate count, Coliform count, yeast and mold count were measured in every week for 6 weeks for selected sample. Pepper (2.5%) incorporated butter was in accordance with the SLS requirements for six weeks at 4 °C.