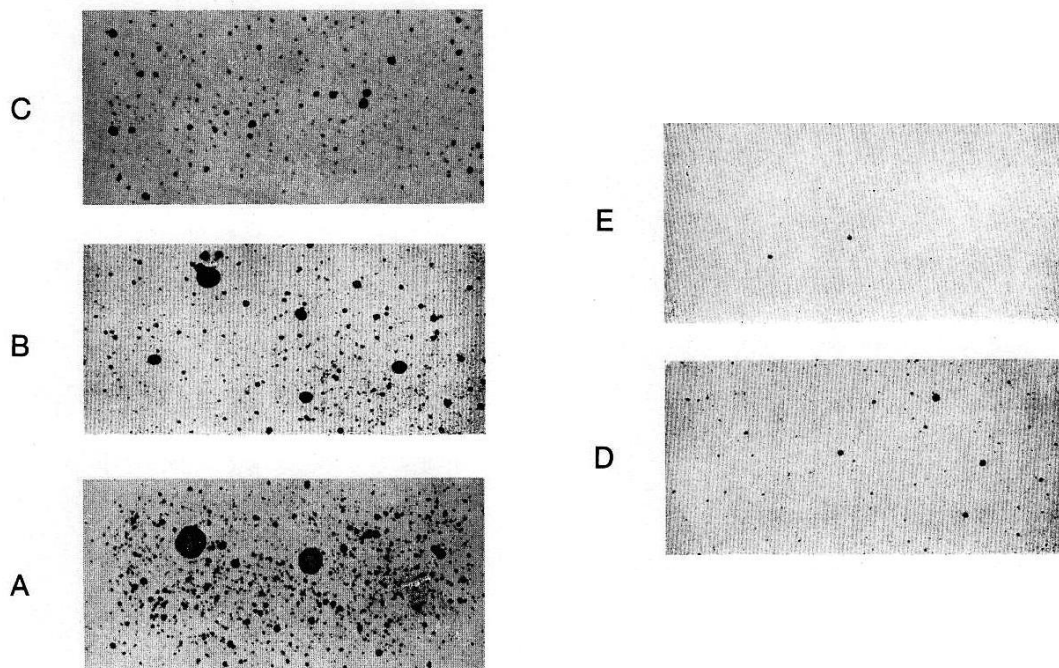


Application note

WATOR for determining water distribution grades in butter

The storage life of butter is closely linked to the size of the water and buttermilk particles contained in it. For this reason, it is most important that a constant check should be kept on the water distribution during the manufacturing process and before storage of larger quantities. The evaluation takes place according to the 5 point evaluation system (see DIN 10311).

Cut the butter with a wire cutter in such a way, that a smooth surface results. Put immediately a test paper on this butter surface and press the paper slightly and equally on it, e.g. with one bow of the wire cutter. Remove the paper and compare that side of the test paper which has been in contact with the butter with the evaluation chart.



Contact

If you have further questions, please do not hesitate to contact us:

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