

रनजातियायविदा। वार्यायातियाया यविवायवायःक्यार्टरःशैयःम्वायाराद्वी

ROYAL GOVERNMENT OF BHUTAN MINISTRY OF HEALTH BHUTAN FOOD AND DRUG AUTHORITY



INSPECTION SERVICES

INSPECTION CHECKLIST FOR MILK

Inspec	Inspector team:(Team Leader)					
- 1	0.7					
	f Inspection IM/YY):					
,	ns for Inspection (Please I	one):				
□ Reg	-	,				
□Follo	ow-up					
□ Con	nplaint					
□ Oth	ers:	••••••				
	A. Information on the establishment:					
A01.	Property Owner:					
A02.	Location of Farm	Dzongkhag:				
		Dungkhag:				
		Gewog:				
		Village:				
		Mobile Numbe respondent:	er of the +975 -			
A03.		(Please tick ()	one)			
		☐ Commercial	1			
Type of farm:		□ Semi-commo	□ Semi-commercial			
		□ Backyard	☐ Backyard			

Clau	Requirements	Y	N	N	Evidence/ Remarks
se				A	
no.					
В.	ESSENTIAL COMPOSITION AND QUALITY FACTORS				

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D1

Ε.

E1

रताताः त्रेषः प्रचियाः याष्ट्राः याष्ट्रायः प्रचेयाः प्रचेयाः चचतः कथः ५ ८ः श्लोषः द्रयाशः ५ पटः प्रह्लेषा

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INSPECTION SERVICES

INSPECTION CHECKLIST FOR MILK **B**1 In general the organoleptic properties of the milk shall be normal appearance, taste and smell. B2 Buffaloe milk, raw, pasteurized, boiled, flavoured, sterilized: Minimum percent of milk fat shall be 5.0 and milk solids not fat shall be 9.0. Cow milk, raw, pasteurized, boiled, flavoured, and **B**3 sterilized: Minimum percent of milk fat not less than 3.0 and milk solids not fat shall be 8.5 Mixed milk, raw, pasteurized, boiled, flavoured, and **B4** sterilized: Minimum percent of milk fat shall be 4.5 and milk solids not fat shall be 8.5 B5 Standardized milk, pasteurized, flavoured, sterilized: Minimum percent of milk fat shall be 4.5 and milk solids not fat shall be 8.5 Recombined milk, pasteurized, flavoured, sterilized: **B6** Minimum percent of milk fat shall be 3.0 and milk solids not fat shall be 8.5 Toned milk, pasteurized, flavoured, **B**7 sterilized: Minimum percent of milk fat shall be 3.0 and milk solids not fat shall be 8.5 Double toned milk, pasteurized, flavoured, sterilized: B8 Minimum percent of milk fat shall be 1.5 and milk solids not fat shall be 9.0 Skimmed milk, raw, pasteurized, boiled, flavoured, and В9 sterilized: Minimum percent of milk fat shall be not more than 0.5 and milk solids not fat shall be 8.7 B10 Full cream: pasteurized and sterilized Minimum percent of milk fat shall be not more than 6.0 and milk solids not fat shall be 9.0 Note: In case of all the above standards when milk is offered for sale without indication of the class, the standards prescribed for buffalo milk shall apply. The heat treatment for the various designated milk shall be as follows: Refer Bhutan standard for milk C. C1 Should be free from adulterants such as added water, skimmed milk, sugar, starch, whey, sodium bicarbonate, formalin, preservatives, added solids, added antibiotics, melamine Total urea content in the milk shall not be more than 700 C2ppm D. FOOD ADDITIVES

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Food additives should be as per Bhutan Mandatory

The microbial load of milk should be as low as

achievable, using good milk production practices, taking

Standard for Food Additives.

MICROBIOLOGICAL REQUIREMENTS



<u> २५०१.५४.५चिया,यार्थरः। यार्ज्ञ,यः,त्रेथ,त्र्या उचिया,चचउ.क्रन,२८.शैथ,५५४,२०८.५६९</u>

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INSPECTION SERVICES

INSPECTION CHECKLIST FOR MILK

	into account the technological requirements for subsequent processing.	
F.	CONTAMINANTS	
F1	The products covered by Technical Regulation shall	
	comply with the residue limits for Bhutan Mandatory	
	Standard for Mycotoxins, Bhutan Mandatory Standard	
	for Veterinary Drug Residues and Bhutan Mandatory	
	Standard for Pesticides Residues.	
G.	HYGIENE	
G1	The production, processing and handling of milk shall	
	follow the Hygiene Practice established for Code of	
	Hygiene Practice for Milk and Milk Products	
	(CAC/RCP 57-2004)	
Н.	PACKAGING	
H1	The milk shall be packed in appropriate containers	
	aluminium or stainless steel containers, food grade	
	plastic pouches, glass containers.	
I.	LABELLING	
I1	The labeling provisions of the Bhutan standard for	
	labeling shall apply. The names covered in the definition	
	of this Technical Regulation e.g. Double Toned Milk etc	
	shall be declared in the label.	
J.	STORAGE	
J1	Milk shall be stored under appropriate storage conditions	
	depending on the local temperatures.	
Notes	S:	

Sign and name of Team Leader

Sign and name of Owner

Contact No.

Contact No.

Sign and name of Team Members

Contact No.

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