



EVALUATION OF THE FOOD SAFETY IN THE PRODUCTION OF HERB BUTTER

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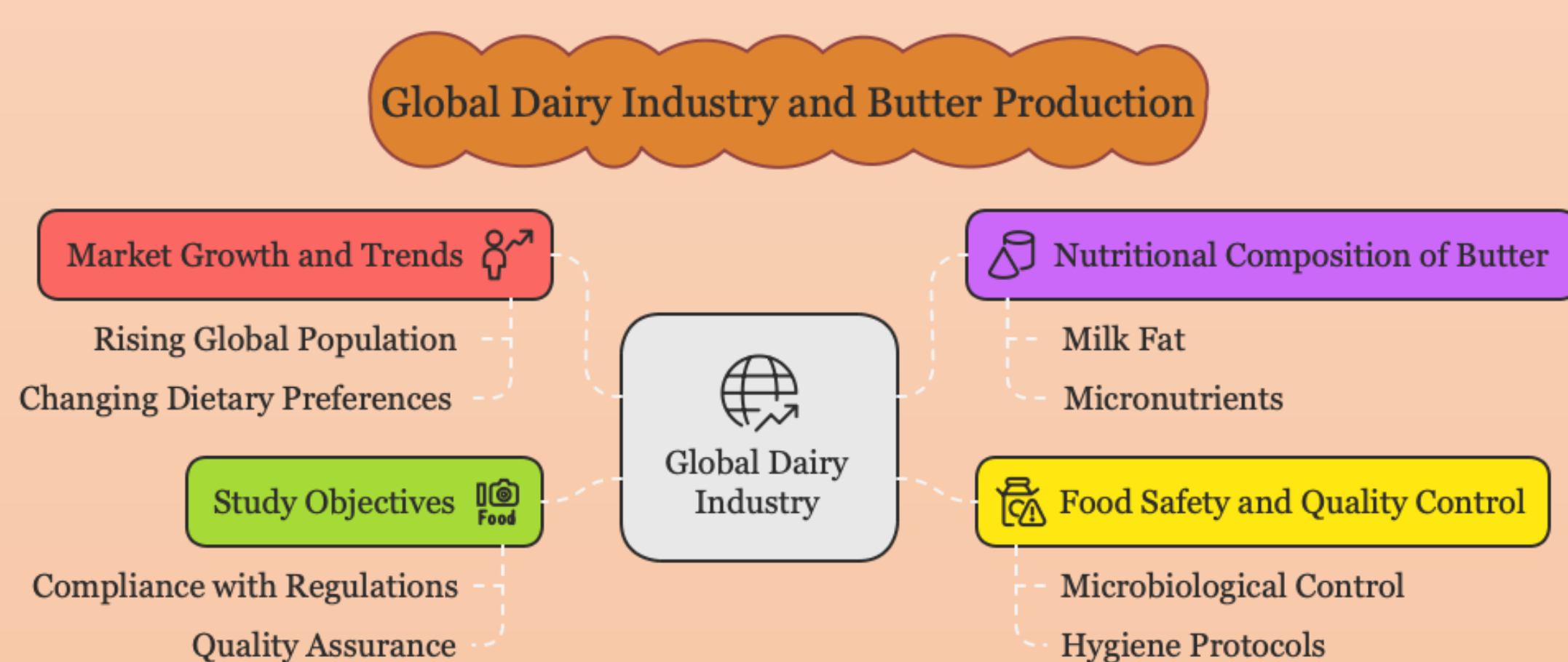
Abstract: This study evaluated the food safety of herb-infused butter by comparing commercial products with laboratory prepared samples. Two types of butter, plain and herb-infused, were produced according to current technological and hygiene standards. Analyses focused on physicochemical, microbiological and sensory properties, in particular microbial load and hygiene compliance. The results showed that all samples met national safety standards and that the addition of herbs did not compromise safety or quality when proper procedures were followed. The study confirms that safe, high quality herb butter can be produced through controlled processing and highlights the need for strict food safety practices in the development of value-added dairy products.

• Introduction

The global dairy industry relies heavily on butter, and consumer demand for premium options such as herb butter is increasing. While nutritious, the addition of herbs such as basil and oregano poses food safety risks and requires strict hygiene and microbiological controls. This study compares commercial and laboratory produced herb butters to assess safety compliance and shows that safe, high quality herb butters can be reliably produced under controlled conditions.

• Results and discussions

The study presents the results of physico-chemical and microbiological analyses of various butter samples, including both classic and herb-flavoured varieties. Key parameters evaluated included pH, fat content, moisture content, sodium chloride concentration, titratable acidity and relevant microbiological indicators.



Material and method

The study outlines the methodological framework for the development of experimental butter variants with natural flavourings. It includes a comparative analysis of their physico-chemical and microbiological properties in relation to commercial butter to assess overall quality and safety.



• Conclusions

The present study evaluated the food safety of herb-infused butter by means of a comparative analysis of commercial and laboratory-produced samples. Despite the evident compositional differences, it was demonstrated that all variants met international microbiological standards, thus confirming that herb butter can be safely produced at both industrial and laboratory scales. The findings emphasise the significance of process optimisation and stringent hygiene practices in the development of value-added dairy products.

