

Indicator paper for determination of water distribution in butter according to DIN 10311

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).

WATOR is sensitive to even the finest particles of water

WATOR turns a dark blue colour on contact with water, and the number and size of these dark blue spots allow to define the distribution of water in the butter

WATOR prevents errors in production, when used constantly

WATOR is indispensable for controlling the churning of both sour and sweet cream

WATOR is not sensitive against light or air humidity, and can therefore be kept for any length of time

WATOR is the only indicator paper of its kind that can, after use, be stored for documentation without any conservation

Instructions for use:

Cut the butter with a wire cutter in such a way, that a smooth surface results. Put immediately a test strip on this butter surface and press the paper slightly and equally on it, e.g. with one bow of the wire cutter. Leave for about 30 seconds and remove. Compare that side of the strip which has been in contact with the butter with the evaluation chart.