

(I22)

respectively. The butter deteriorated after 60 days storage at 5°C as the mold increased on its surface and acquired undesirable flavour and the score points dropped to be 88 and 86 . This was appeared from the analysis of butter as tables I6 and I8, its acidity increased, the acid value increased as well as the peroxide value. It was clear that the mold was more in the experimental butter than the control. This may be due to the aeration which activate the mold growth.

These results indicates that the experimental butter can not store than one month without noticed deterioration. This confirms the results of Davies (1937) who stated that full - flavoured butter did not store well. The same results were reported by EL- Hagarawy (1970).