



DRY-GUD-003	Dairy
Revision: 1.0	Factors for Butter Grading
Approved: 15 April 2021	Wisc. Stat. and/or Wis. Admin. Code: ATCP 85

SUBJECT:

Scope

This document provides a brief explanation of the different Wisconsin butter grades and the factors used to determine them. For additional details and explicit details on each grade and these factors, refer directly to ATCP 85.

Definitions

- Flavor: One of the four primary factors for grading butter. This is the preliminary factor used to classify butter before evaluating for other factors. Determined by taste and smell.
- Body: One of the four primary factors for grading butter. Refers to the textural characteristics of butter with regard to spreadability and mouthfeel.
- Color: One of the four primary factors for grading butter. Refers to the evenness of color and shades of yellow of the butter. Naturally varies according to seasonal and regional conditions
- Salt: One of the four primary factors for grading butter. Discerned from the degree of salt taste and whether it is completely dissolved
- Wisconsin Grade AA butter: Shall possess a fine and pleasing butter flavor. It may possess a feed or culture flavor to a slight degree, or a cooked flavor to a definite degree, or any combination of these flavor. It shall be made from sweet cream of low natural acid to which a started culture may be added.
- Wisconsin Grade A butter: Shall possess a pleasing desirable butter flavor. It may possess any of the following flavors to a slight degree: acid, aged, bitter, coarse, flat, smothered or storage. It may possess a feed or a cultured flavor to a definite degree.
- Wisconsin Grade B butter: Shall possess a fairly pleasing flavor. It may possess any of the following flavors to a slight degree; malty, musty, neutralizer, scorched, utensil, weed and whey. It may possess the following flavors to a definite degree: acid, aged bitter, coarse, flat, smothered, storage and old cream. It may possess a feed flavor to a pronounced degree.
- Wisconsin Undergrade Butter: Butter that fails to meet the requirements for Wisconsin Grade B.

Guidance

Butter processed and sold in Wisconsin must be graded following the Wisconsin grading standards outline below, and/or USDA grading standards.

To be graded according to Wisconsin's butter grading standards, butter is first evaluated on its flavor characteristics to determine its preliminary classification as AA, A, B or Undergrade. It is evaluated using a scale of Slight, Definite or Pronounced intensity.

Once the preliminary classification is established, the butter is evaluated based on body, color, and salt characteristics. Depending on the intensity of any of the characteristics, the butter is disrated, or downgraded, based on points.

Using the same evaluation scale, the cheese's body, color and salt content are evaluated.

The final grade is assigned once the total disrating points are calculated. The butter is potentially downgraded depending on certain pre-established thresholds.

Refer to the tables in the PDF version of ATCP 85.05 (linked in **References** below) for specifics on how different characteristics affect the butter's grade.

Contacts

Refer to the **Multiple Product Graders Area Map** for contact info for the grader assigned to your area.

References

DRY-GUD-003.1 – Butter Grading Classification and Disrating Tables (Appendix)

[ATCP 85.03: Specifications for Wisconsin butter grades](#)

[ATCP 85.04: Butter Characteristics; intensity of characteristics](#)

[PDF version of ATCP 85.05: Wisconsin butter grades; classification and disrating tables](#)

Document History

The most recent changes to this controlled document are listed at the top of the table:

Revision	Author	Change Description	Approval Date
1.0	George Petrilli	New Document.	15Apr2021

Approval

4/15/2021 12:34 PM	Task Completed	<input type="checkbox"/> Petrilli, George T	Task assigned to Petrilli, George T was approved by Petrilli, George T. Comments: Put my name as the author and removed comments that were addressed. Approved.	Approved by Petrilli, George T
4/15/2021 12:34 PM	Task Created	<input type="checkbox"/> Koss, Rebekah R	Task created for Anderson, Timothy P. Due by: 4/16/2021 12:00:00 AM	
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4/15/2021 2:47 PM	Task Created	<input type="checkbox"/> Koss, Rebekah R	Task created for Sprecker, Troy S. Due by: 4/16/2021 12:00:00 AM	
4/15/2021 3:00 PM	Task Completed	<input type="checkbox"/> Sprecker, Troy S	Task assigned to Sprecker, Troy S was approved by Sprecker, Troy S. Comments: Approved	Approved by Sprecker, Troy S