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A review: The essence of milkbutter; Trend and production analysis

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Milk is raw material for wide range items of biological importance. Milkbutter is the most enriched nutrition among milk products. There is no exact knowledge about the date and locality at which butter making was started. Making junction with the taming and domestication of wild animals scholarly estimates assert that butter making is one of the oldest customs to use and preserve the fat component of milk. The functions of milkbutter among others include making finished food product, food processing, sacrificial worship and its uses in ceremonies, medicinal and cosmetic purposes. The quality, yield and composition of milk vary among countries, mammal species and dairy management systems. Methods of butter making are traditional, modern and recombined types. In spite of the fact that traditional butter making is the most prevailing, it is the poorest production system in terms of yield, quality, time, energy and production management. Reviews of related literatures indicate in most of the dairy farms there is a disproportionate relation between livestock population and livestock production ratio. Building market networks allows butter manufacturers to capture opportunities at current and future markets. Such joint segments strengthen the most valuable commodity exchange systems within the supply networks. In inference, improving butter production through adopting new production systems and technologies is a tool to improve the livelihoods of smallholder farmers.

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