

Dry Buttermilk – Sweet Cream

Production Definition:

Dry Sweet Cream Buttermilk (Buttermilk Powder) is obtained by drying liquid buttermilk that was derived from the churning of sweet cream butter and pasteurized prior to condensing. Buttermilk Powder has a protein content of **not less than 30.0%**. It may not contain, or be derived from, nonfat dry milk, dry whey or products other than buttermilk, and contains no added preservatives, neutralizing agent(s), or other chemical. Dry buttermilk for human consumption complies with all provisions of the U.S. Federal Food, Drug, and Cosmetic Act.

Typical Compositional Range (Percentage)1

Microbiological Analysis

Protein ₂	> 30.0 – 33.0	Standard Plate Counts2	<20,000/g
Lactose	46.5 – 49.0	Coliform2	<10/g
Fat2	4.5 – 7.0	Salmonella	negative
Ash	8.3 – 8.8	Listeria	
Moisture2	3.0 – 4.0	Coagulase-positive	
		Staphylococci	negative

Other Characteristics

Scorched Particle Content2	7.5 – 15.0 mg
Titratable Acidity2	0.10 -0.18%
Solubility Index	<1.25 ml – spray process
	<15.0 ml – roller process
Color2	uniform cream to dark cream
Flavor2	

Ingredient Statement

Production Applications and Functionality

Bakery products, frozen desserts, prepared dry mixes, beverages, cheese products, frozen foods, dairy products, salad dressings, snack foods

Storage & Shipping

Product should be stored and shipped in a cool, dry environment with temperatures below 80°F and relative humidity below 65%. Stocks should be rotated and utilized within 6 to 9 months.

Packaging

Multiwall kraft bags with polyethylene inner liner or other approved closed container. (i.e. "tote bins," etc)

[&]quot;Dry buttermilk"

¹ On an "as is" basis

² USDA Grade parameters (7 CFR §58.2654)

The information contained herein is, to the best of our knowledge, correct. No warranties, expressed or implied, are made. This information is offered solely for your investigation, verification, and consideration. It is suggested that you evaluate the product prior to use in production.

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