

SWEET CREAM BUTTERMILK

Description Sweet Cream Buttermilk powder is the product resulting from the removal of water from liquid buttermilk derived from the churning of sweet cream butter.

Characteristic	Specification
Moisture	3.5% Max
Fat	5.0% ± 1%
Titratable Acidity	0.15 to 0.18
Standard Plate Count	10,000 Max
Coliform/g	Less than 10
Yeast and Mold/g	Less than 10
Salmonella (by test)	Negative
Color	Light Cream
Scorched Particle	ADPI (B) Pad or better

Packaging 25kg or 50lb Multiwall kraft bags with polyethylene inner liner

Storage Product should be stored and shipped in a cool, dry environment with temperatures below 85°F and relative humidity below 65%.

The information provided and the recommendations made herein are based upon our research and are believed to be accurate, but no guarantee of their accuracy is made. In every case, we urge and recommend that purchasers, before using any product in full scale production, make their own tests to determine to their own satisfaction whether the product is of acceptable quality and is suitable to their particular purposes under their own operating conditions. The products discussed herein are sold without any warranty as to fitness for a particular purpose or any other warranty, express or implied. No representative of ours has any authority to waive or change the foregoing provisions, but our Research and Development Department may be available to assist purchasers in adopting our products to their needs and to the circumstances prevailing in purchaser's business.

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specification