

# Sweet Cream Buttermilk Powder



THE MILKY WHEY, Inc.

116 Glacier Drive,  
Suite 201  
Lolo, MT 59847

## DESCRIPTION:

Buttermilk powder is obtained by pasteurizing, condensing, and drying fresh fluid buttermilk derived from the churning of butter.

## COMPOSITION/TYPICAL ANALYSIS

ATTRIBUTE	TYPICAL ANALYSIS
Total Fat	≥ 4.5%
Moisture	< 4.0%
TA (Titratable Acidity)	≤ 0.18%

## MICROBIOLOGICAL STANDARDS

ATTRIBUTE	TYPICAL ANALYSIS
Standard Plate Count	< 20,000 CFG/g
Coliform	< 10 CFU/g
Yeast	< 10 CFU/g
Mold	< 10 CFU/g
Salmonella	Negative / 375g

All procedures and methods followed for the testing and examination of product are AOAC and Standard Methods approved.

## INGREDIENTS:

Buttermilk

## STORAGE:

Store below 80°F (27°C) with relative humidity below 65%.

## SHELF LIFE:

One year from date of manufacture when kept at recommended storage conditions.

## ALLERGEN:

Contains Milk

## PACKAGING:

Multi-wall kraft bags with polyethylene liner.

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

Tel 406.542.7373  
Fax 406.542.7377  
Toll Free 800.DRY.MILK

specification