



Product Specification

Butter Milk Powder

Standard

Approved By: Shawn Burton

Specification 70000

Date Issued: 3/10/2018

Supersedes: 1/1/2018

Good Through 12/31/2018

1. **Product Description:** Buttermilk Powder is manufactured from the buttermilk of quality cream that has been pasteurized before churning. The buttermilk is concentrated and then gently dried by spray drying. Buttermilk Powder is free flowing, free from hard lumps, cream to light yellow in color with a clean, cooked flavor. The cream used in Buttermilk Powder is fresh, sweet cream produced by healthy cows, that has been pasteurized during manufacture at High Desert Milk. The Buttermilk Powder does not contain any added whey proteins or any added preservative, neutralizing agent or other chemicals.

2. **Physical and Chemical Requirements:**

	<u>Limit</u>	<u>Methods</u>
Moisture	4.0% (Maximum)	SM15.11 / InfraXact
Acidity	0.18 (Maximum)	SM 15.021
Fat	4.5% (Minimum)	AOAC 989.04
Protein	30% (Minimum)	AOAC 991.20
Ash	8.8 % (Maximum)	AOAC 945.46
Solubility Index	1.25ml (Maximum)	SM 15.171 Centrifugation
Phosphatase	20mU/ml (Maximum)	Charm Novalum/FDA
Antibiotics	Not found	Idexx Snap/AOAC Certified
Scorched Particles	15.0 mg (Maximum) B pad	ADPI Sediment Test

3. **Bacteriological Requirements**

	<u>Limit</u>	<u>Methods</u>
Standard Plate Count	20,000 cfu/g (Max)	AOAC 986.33 – 989.10
E Coli	Negative /10g	AOAC 991.14
Yeast & Mold	10 cfu/g (Maximum)	AOAC 997.02
Coliform	10 cfu/g (Maximum)	AOAC 986.33 – 989.10 – 996.02
<i>Staph aureus (Coag. Positive)</i>	Negative /10 g	AOAC 2003.08
Salmonella	Negative /25g	AOAC 960801/BAM FDA

4. **Proximate Analysis**

	<u>Typical</u>
Color	White to light cream
Flavor	Free from objectionable flavors

Shelf Life and Storage

Product is good for 2 years after manufacture date. Product should be stored and shipped in a cool, dry environment with temperatures below 80°F (26°C) and relative humidity below 65%.