

BUTTERMILK POWDER

PRODUCT DESCRIPTION

Buttermilk is the by-product of butter production. After pasteurisation and thickening, buttermilk is spray-dried to obtain a homogeneous powder.

INGREDIENTS

Cow's milk

APPLICATIONS

Bakery products
Dairy drinks and soft drinks
Chocolate and confectionery
Ice cream, desserts

PHYSICAL DATA

Colour	off-white to pale yellow
Odour/taste	typical, no off-odour and taste
Sediment test	disc B of better

PACKAGING

Stand up pouch 1 or 5 Kg
Material specification: PET/ALU/LDPE

ANALYTICAL DATA

Moisture / %	≤ 5.0
Protein / %	33.0 – 35.0
Fat / %	4.0 - 8.0
Lactose / %	48.0 - 52.0
Ash / %	8.0 - 8.5
pH	6.4 - 6.8

TRANSPORT

Shipment by courier
Packed in a firm carton box
Orders over 100 Kg will be stacked on wooden pallet(s)

STORAGE, HANDLING & SHELF LIFE

Min. 18 months after production date in unopened original packaging when kept under optimal storage conditions:
in a cool <25°C, dry and odourless place

MICROBIOLOGICAL DATA

Kiemgetal	≤ 50.000/g
Coliformen	negative in 0.1g
Gisten & schimmels	≤ 100/g
Staphylococcus Aureus	negative in 0.1g
Salmonella	negative in 25g

NUTRITION FACTS (100 GRAMS)

Energy	377 kCal – 1596 kJ
Protein	34.0
Carbohydrates	49.0
<i>of which sugars (lactose)</i>	49.0
Total fats	5.0 g
Saturated fats	3.1 g
Fibre	0.0 g
Sodium	0.88 g

ALLERGENS

Gluten	No
Crustaceans	No
Eggs	No
Fish	No
Peanut	No
Soy	No
Milk (including lactose)	Yes
Nuts	No
Celery	No
Mustard	No
Sesame	No
Sulphur dioxide and sulphites	No
Lupin	No
Molluscs	No

EU REGULATIONS

The product complies with all applicable EU regulations and legal requirements in force in respect of residues, contaminants, GMO, etc.

NOT SUITABLE FOR INFANTS BELOW 12 MONTHS

The above non-binding information provided a true and fair view of the product. The data is based on average analyses values. Before using or processing it, the user must ensure that the product is suitable for the intended use.