



BUTTER MILK POWDER (SPRAY-DRIED)

Typical Specification

11 % BUTTERFAT

PRODUCT DESCRIPTION

Sweet cream buttermilk is the original by-product when making sweet cream butter from fresh cream. It is a fine powder and is standardised at a milk fat content of minimum 11.1%.

APPLICATIONS

- * recombination with AMF and Skimmed Milk powder
- * in infant milk formulas and milk-based products, which need some extra physical stability
- * in dietetic foods, soups and sauces

ORGANOLEPTIC ASPECTS

Appearance : Creamy colour, free flowing powder
Flavour and odour : Characteristic, no off taste/flavour

ANALYTICAL DATA

Moisture	3,5	%
Butterfat	12,1	%
Protein	31,0	%
Lactose	44,1	%
Minerals	6,1	%
Titrateable Acidity	0,14	%
Solubility index (ADPI)	1,0	ml
Scorched particles (ADPI)	Disc A	

MICROBIOLOGICAL DATA

Total plate count	800 /g
Coliform's	negative in 0,1 g
Yeasts & Moulds	10/10/ g
Pathogens & Toxigens	negative in 0,1 g
Salmonella	negative in 25 g

PACKAGING

Min. 4-ply paper bags with poly-inner bag of 25 kgs. net.