



Buttermilk Powder

FACT SHEET

Buttermilk powder is produced by spray-drying buttermilk, which comes from the churning of cream into butter in the butter making process. Buttermilk powder nutritional composition is close to that of skimmed milk powder but with a higher fat content.

Variations

- 4-8% fat
- <11% fat
- Low spore
- Low Heat
- Medium Heat
- High Heat
- Heat Stable







Nutritional Analysis (BMP 4-8% fat)

Parameter	Typical Value per 100 g
Energy	376kcal/1550kJ
Protein	33
Fat	5.5
of which Saturates	3.6
Carbohydrate	50
of which Lactose	50
Dietary Fibre	0
Salt	1.3
Ash	8

Microbiological Values

Microbiological Criteria	Maximum limits
Standard Plate Count (TBC/TPC)	20,000/g
Coliform	Neg/0.1g
E. Coli	Neg/0.1g
Yeast & Mould	<50/g
Coagulase-positive Staphylococci	Neg/g
Salmonella	Neg/375g
Enterobacteriaceae	Neg/g

Applications

-  Recombined products such as evaporated milk, sweetened condensed milk and Ultra Heat Treated milk
-  Dairy Spreads
-  Ice cream
-  Chocolate
-  Soups and Sauces
-  Bakery

Packaging/Shelf life/Storage

Parameter	25kg Bags	700kg Bags
Bag Material	Paper bag with Polyethylene liner	100% Polypropylene & LDPE inner liners
Bag Size	25kg	1000kg
Number of bags per layer/layers per pallet	4 bags per layer, 10 layers per pallet	1 Bag per Pallet
Pallet type	Wooden heat treated ISPM 15 Pallets, 1200 mm x 1000 mm, stretched wrapped	
Storage Conditions	Store in cool and dry conditions (<25°C with a relative humidity <65%) and away from strong odours and direct sunlight	
Shelf Life	24 months from manufacture	

Conformance



Halal

Kosher



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