



BUTTERMILK POWDER

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PRODUCT INFORMATION

Grade A Sweet Cream Buttermilk Powder is manufactured by means of the spray process from liquid buttermilk derived from the manufacture of sweet cream butter.

Ingredients: Grade A Buttermilk

SHELF LIFE & STORAGE

Product is packed in a 50-pound multi-wall kraft plastic lined bag and should be stored and shipped in a cool, dry environment with temperatures below 80 degrees F and relative humidity below 65%.

Optimum shelf life is 12 months.

ALLERGENS

Product contains milk.

Product does not contain added components of the following allergens: cereals containing gluten, crustaceans, eggs, fish, peanuts, soybeans or nuts.

SDS

Food and food ingredients are exempt from the labeling requirements of the OSHA Hazard Communication Standard since they are subject to FDA labeling requirements.

Airborne dust may burn explosively when oxygen and ignition sources are present. Preventative measures should be taken to avoid the accumulation of dust on surfaces.

FAQs

- + Kosher: O-AT-KA is an Orthodox Union Kosher Approved Facility.
- + Country of Origin: USA
- + BE Disclosure: Product does NOT require BE Disclosure labeling in compliance with the USDA/AMS National Bioengineered (BE) Food Disclosure Standards.
- + Regulatory Supervision of New York State Department of Agriculture & Markets.
- + Plant Number: 36-5056

The information contained herein is to the best of our knowledge correct. The data outlined and the statements are intended only as a source of information. No warranties, expressed or implied, are made. On the basis of this information, it is suggested that you evaluate the product on a laboratory scale prior to use in a finished product. The information contained herein should not be construed as permission for violation of patent rights.

STANDARD ANALYSIS

Butterfat (Minimum):	4.50%
Moisture (Maximum):	4.00%
Titrateable Acidity (Maximum):	0.18%
Solubility Index (Maximum):	1.25 mL
Scorched Particles (Maximum):	Disc B (15 mg)
Whey Protein Nitrogen (Maximum):	4 mg/g
Standard Plate Count (Maximum):	10,000/g
Coliform (Maximum):	10/g
Salmonella:	Negative
Color: Uniform cream to light yellow	
Flavor: Clean and Sweet	

TYPICAL NUTRITIONAL DATA Per 100 g

Calories (kcal)	387.00
Fat (g)	5.78
Saturated Fat (g)	3.60
Trans Fatty Acid (g)	0.17
Cholesterol (mg)	69.00
Carbohydrates (g)	49.00
Dietary Fiber (2016) (g)	0.00
Total Sugars (g)	49.00
Added Sugar (g)	0.00
Protein (g)	34.30
Vitamin D (mcg)	0.50
Sodium (mg)	517.00
Calcium (mg)	1184.00
Iron (mg)	0.30
Potassium (mg)	1592.00

The nutritional composition of product will vary with each production lot. Typical nutritional data has been determined through composite lab testing and use of accepted nutritional database systems. This information is provided to you to aid in your development work, but should not be used solely to determine your nutrient labeling. You may need to analyze for those nutrients as they occur in your final product as required by CFR title 21, Section 101.9.