



Yogurt Powder  
INCI: Yogurt Powder  
Product ID: YOGURTPWDUS939

## Specifications

### Analytical Details

**Appearance:**

**Flavor:**

**Protein (Dry Basis):**

**Ash:**

**Moisture:**

**Fat:**

**Scorched Particles:**

### Microbiological

**Standard Plate Count:**

**Coliform:**

**E. Coli:**

**Staphylococcus:**

**Salmonella:**

### Specifications

Light Cream, Free Flowing Powder

Clean and Tart

20 - 22%

≤ 8%

≤ 5%

≤ 1.5%

7.5/mg - 15.0/mg

≤ 30,000 cfu/g

< 10 cfu/g

< 10 cfu/g

Negative

Negative

**Shelf Life:**

1 Year

**Storage:**

Store at temperatures below 75 °F, with relative humidity below 65% and in an odor free environment.

**Date:** 12/15/2020

Disclaimer: All information, appearing herein on our products is based upon data that are believed to be reliable. However, it is the user's responsibility to determine the suitability of the product before use. Since the actual use of the product is beyond our control, no guarantee, express or implied, is made by Natural Sourcing of the product nor does Natural Sourcing assume any liability arising out of use, by others, of the product referred to herein.

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