



Buttermilk Solids

A homogeneous, free-flowing buttermilk manufactured to provide an excellent source of all natural dairy solids for use in a variety of processed foods. Our buttermilk has a clean, bland flavor and odor and is light cream to cream in color.

Typical Analysis

Analytical Details

Ash:	9 % Maximum
Moisture:	4% Maximum
Titrateable Acidity:	0.12
Solubility Index:	1.20 ml
Scorched Particles:	7.50/mg

Typical Results

Microbiological Analysis:

Standard Plate Count:	<50,000/g
Coliform:	<10/g
Yeast:	<10/g
Mold:	<10/g
Salmonella:	Negative
E. Coli:	Negative

Ingredients: Buttermilk Powder, Whey Solids, & Whole Milk Powder

Packaging And Storage Information:

Available in 50 pound net weight kraft paper bags with a polyethylene liner. Dairy products are hygroscopic and will absorb odors. Storage in a cool, dry environment below 80 °F and 65% relative humidity is recommended for maximum self life stability. In proper storage conditions, shelf life of unopened bag should be approximately 6 months. Stock should be used in rotation.

Date: 07/22/08

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