

Dry Buttermilk – Sweet Cream

Production Definition

Dry Sweet Cream Buttermilk (Buttermilk Powder) is obtained by drying liquid buttermilk that was derived from the churning of sweet cream butter and pasteurized prior to condensing. Buttermilk Powder has a protein content of **not less than 30.0%**. It may not contain, or be derived from, nonfat dry milk, dry whey or products other than buttermilk, and contains no added preservative, neutralizing agent, or other chemical. Dry buttermilk for human consumption complies with all provisions of the U.S. Federal Food, Drug, and Cosmetic Act.

Typical Compositional Range¹

Percentage

Protein ²	> 30.0 – 33.0
Lactose.....	46.5 – 49.0
Fat ²	4.5 – 7.0
Ash.....	8.3 – 8.8
Moisture ²	3.0 – 4.0

Microbiological Analysis

Standard Plate Count ²	< 20,000/g
Coliform.....	< 10/g
Salmonella	negative
Listeria	negative
Coagulase-positive	
Staphylococci.....	negative

Other Characteristics

Scorched Particle Content ²	7.5 – 15.0 mg
Titrateable Acidity ²	0.10 – 0.18%
Solubility Index.....	< 1.25 ml – spray process
< 15.0 ml – roller process	
Color ²	uniform cream to dark cream
Flavor ²	clean and pleasing

Ingredient Statement

“Dry Buttermilk”

Production Applications and Functionality

Bakery products, frozen desserts, prepared dry mixes, beverages, cheese products, frozen foods, dairy products, salad dressings, snack foods

Storage & Shipping

Product should be stored and shipped in a cool, dry environment with temperatures below 80°F and relative humidity below 65%. Stocks should be rotated and utilized within 6 to 9 months.

Packaging

Multiwall kraft bags with polyethylene inner liner or other approved closed container. (*i.e.* “tote bins,” *etc.*)

¹ On an “as is” basis

² USDA Grade parameters (7 CFR §58.2654)

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