

## Buttermilk Product

### Production Definition

Buttermilk product is the product obtained from the removal of water from liquid derived from the manufacture of butter from whey cream. Whey cream is derived by separating cream from cheese whey. The product has a clean dairy smell and mild flavor. Buttermilk adds butterfat to your mixes which enhance flavor. Many flavors are fat soluble and disperse into the butterfat. Butterfat has a unique characteristic of melting at body temperature releasing the held flavors. Fewer flavors can be used in the formulations without sacrificing flavor intensity. Butterfat also contributes to dough pliability, rise of leavened products, flakiness, strength and airiness of products.

### Typical Compositional Range<sup>1</sup>

#### *Percentage*

Protein .....	<= 30.0
Lactose.....	<= 80
Fat .....	>= 4.5
Ash.....	7.5 – 8.8
Moisture <sup>2</sup> .....	<=3.5

### Microbiological Analysis

Standard Plate Count <sup>2</sup> .....	< 20,000/g
Coliform.....	< 10/g
Yeast & Mold .....	< 10/g
Salmonella .....	negative
Staphylococci.....	negative

### Other Characteristics

Scorched Particle Content <sup>2</sup> .....	7.5 – 15.0 mg
Color <sup>2</sup> .....	uniform cream to dark cream
Flavor <sup>2</sup> .....	clean and pleasing

### Ingredient Statement

“Buttermilk Product”

### 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 humidities 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.*)

<sup>1</sup> On an “as is” basis

<sup>2</sup> USDA Grade parameters (7 CFR §58.2654)

The information contained herein is, to the best of our knowledge, correct. No warranties, expressed or implied, are made. This information is offered solely for your investigation, verification, and consideration. It is suggested that you evaluate the product prior to use in production.