

## Buttermilk Powder

### Information Sheet

*(Please note that this is not a Specification sheet)*

Buttermilk Powder is produced through the spray-drying of fresh buttermilk, derived from the manufacture of cream products.

### Characteristics

- Unique flavour in dairy products – unique buttery note
- High in phospholipids
- Good emulsification properties

### Ingredients

- Fresh buttermilk
- Cream

	Typical Specification (6%)	Typical Specification (11%)
Moisture	3.7% max	3.7% max
Fat	6.0-11.0 %	11.1-17.0%
Protein	34%	34%



### Varieties

- In 6% or 11% Fat
- Medium Heat with a W.P.N. 1.51 - 5.99 mg/g
- High Heat with a W.P.N. < 1.5 mg/g)
- High Heat / Heat stable if required

### Mainly used in

- Recombined Milk products and applications:
  - UHT: Sweetened/ Condensed/ Evaporated
- Bakery sector



### Packaging

Multi-ply paper sacks with polyethylene liner, net weight 25 kg. This product is also available in large bags (1000kg).

### Shelf life

12 months from date of manufacture when stored in a cool, dry area at maximum 70 % relative humidity.

### Quality Assurance

All of our butter milk powder is produced to the highest European standards. Full specifications incorporating quality control measures are available on request.