



35 Thousand Oaks Blvd.  
Morgantown, PA 19543  
USA

2017

## Specification Sheet

### Extra Grade Sweet Cream Buttermilk Powder

Dry buttermilk is obtained by spray drying liquid buttermilk that was derived from the churning of butter.

Color: White to light cream  
Flavor: Clean, sweet flavor  
Odor: Fresh, no off odor  
Scorched Particles: Disc B (15.0mg/g Max.)

Protein as is: 30.00% Min.  
Lactose: 49.00% Typical  
Fat: 04.50% Min.  
Moisture: 04.00% Max.  
Ash: 09.00% Max.  
Solubility: 1.25 ml Max.  
Titratable Acidity: 0.18% Max.  
pH: 6.0 – 6.8

SPC: 50,000 CFU/g Max.  
Coliform: <10 CFU/g  
E. Coli: <10 CFU/g - Negative  
Salmonella: Negative/375g  
Yeast/Mold: <100 CFU/g

**Ingredients:** Sweet Cream Buttermilk  
**Origin:** Grassland Dairy Products – **USDA Plant# 55-304** – Wisconsin - **USA**  
**Kosher:** **O.U.D** certified  
**Allergen:** **DAIRY**  
**MSDS:** This product is **G.R.A.S**  
**Packaging:** 50 lb. net weight Kraft® paper bags with inner PE liner.  
40(5x8) bags / (40"x48"x5") pallet.

**Storage/Shelf Life:** Product should be stored in a dry, cool, clean warehouse free of odors with a temperature below 80°F and relative humidity below 65%. Stored under these conditions, it is recommended that the product be consumed in less than 12 months to assure fresh tasting product.

The information herein is, to the best of our knowledge correct. The data outlined and statements made are intended only as a source of information. No warranties, expressed or implied are made. On the basis of this information, it is suggested that you evaluate the products on a laboratory scale prior to uses in a finished product. The information contained herein should not be construed as permission for violation of patent rights.

**Your Dairy Link to Quality Ingredients!**

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