



## rBST Hormone Free Dry Buttermilk – Sweet Cream

### Production Definition:

rBST Hormone Free Dry Sweet Cream Buttermilk (Buttermilk Powder) is obtained by drying rBST Hormone Free liquid buttermilk that was derived from the churning of rBST Hormone Free sweet cream butter and pasteurized prior to condensing. rBST Hormone Free 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 preservatives, neutralizing agent(s), or other chemical. Hormone Free Dry buttermilk for human consumption complies with all provisions of the U.S. Federal Food, Drug, and Cosmetic Act.

### Typical Compositional Range (Percentage)<sup>1</sup>

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

### Microbiological Analysis

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

### Other Characteristics

Scorched Particle Content <sup>2</sup> .....	7.5 – 15.0 mg
Titratable Acidity <sup>2</sup> .....	0.10 -0.18%
Solubility Index.....	<1.25 ml – spray process <15.0 ml – roller process
Color <sup>2</sup> .....	uniform cream to dark cream
Flavor <sup>2</sup> .....	Clean and pleasing

### Ingredient Statement

“rBST Hormone Free 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)

<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.\*