

PRODUCT Dry Buttermilk (DBM)

**PRODUCT
DEFINITION**

Dry Buttermilk is obtained by drying liquid buttermilk that was derived from the churning of butter and pasteurized prior to condensing. DBM 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. DBM for human consumption complies with all provisions of the U.S. Federal Food, Drug, and Cosmetic Act.

**PRODUCT
APPLICATIONS**

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

**ANALYTICAL
INFORMATION**

Typical Compositional Range

Protein.....	≥ 30.0 - 33.0%
Carbohydrates.....	46.5 - 49.0%
Moisture.....	3.0 - 4.0%
Fat.....	4.5 - 7.0%
Ash.....	8.3% - 8.8%
Color.....	Uniform cream to dark cream
Titrateable Acidity.....	0.10 - 0.18%
Scorched Particles.....	7.5mg - 15.0mg
Flavor.....	Clean and Pleasing

**MICROBIOLOGICAL
INFORMATION**

Standard Plate Count/g	20,000/g, maximum
Listeria.....	Negative
Coliform/g.....	10/g, maximum
Salmonella.....	Negative

**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.)

Note: This is a typical product specification. Alternatives to the standard are available upon request.



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PRODUCTS