

# Dry Buttermilk (DBM)

## Production 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.

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

	Percentage
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 Count <sup>2</sup> .....	≤ 20,000/g
Coliform .....	≤ 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

“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 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)