

Dry Buttermilk Product (DBMP)

Production Definition

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

Typical Compositional Range¹

	<i>Percentage</i>
Protein ²	< 30.0
Lactose	48.0 – 55.0
Fat ²	4.5 – 10.0
Ash	8.6 – 9.2
Moisture ²	3.0 – 4.0

Microbiological Analysis

Standard Plate Count ²	≤ 20,000/g
Coliform	≤ 10/g
Salmonella	negative
Listeria	negative
Coagulase-positive Staphylococci	negative

Other Characteristics

Scorched Particle Content ²	7.5 – 15.0 mg
Titrateable Acidity ²	0.10 – 0.18%
Solubility Index ²	≤ 1.25 ml – spray process ≤ 15.0 ml – roller process
Color ²	uniform cream to light brown
Flavor ²	clean and pleasing

Ingredient Statement

“Dry Buttermilk Product” The minimum protein content should be stated.

Production Applications and Functionality

Bakery products, prepared dry mixes, frozen desserts, beverages, 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*”)

¹ On an “as is” basis

² USDA Grade parameters (7 CFR §58.2654)