

Dry Buttermilk Product (DBMP) Standard

Product 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.

Specific Grading Requirements for Extra Grade Dry Buttermilk Product

Extra Grade is so designated to indicate the highest quality of dry buttermilk. In addition to meeting the foregoing **General Grading Requirements** (see page), it shall meet the following specifications:

Composition/Specifications for Extra Grade Dry Buttermilk Product

Classifications	Fat	Moisture	Protein	Titrateable Acidity	Solubility Index	Scorched Particles
Spray Dried Extra Grade DBMP	Min. 4.5%	Max. 4.0%	Max. 30.0%	Min. 0.10% Max. 0.18%	Max. 1.25 ml	Max. 15.0 mg Disc B
Atmospheric Roller Dried Extra Grade DBMP	Min. 4.5%	Max. 4.0%	Max. 30.0%	Min. 0.10% Max. 0.18%	Max. 15.0 ml	Max. 22.5 mg Disc C

Extra Grade DBMP Microbiological Analysis

Standard Plate Count	20,000 cfu/g
Coliform	≤ 10 cfu/g

Extra Grade dry buttermilk product shall possess a uniform cream to light brown color and be free from lumps except those that break up readily under slight pressure. The relquefied product shall have a sweet and pleasing flavor and shall have no unnatural or offensive flavors.

Specific Grading Requirements for Standard Grade Dry Buttermilk Product

Standard Grade includes dry buttermilk product that fails in one or more particulars to meet the requirements of Extra Grade, but which meets the following specifications:

Composition/Specifications for Standard Grade Dry Buttermilk Product

Classifications	Fat	Moisture	Protein	Titrateable Acidity	Solubility Index	Scorched Particles
Spray Dried Standard Grade DBMP	Max. 4.5%	Max. 5.0%	Max. 30.0%	Min. 0.10% Max. 0.20%	Max. 2.0 ml	Max. 22.5 mg Disc C
Atmospheric Roller Dried Standard Grade DBMP	Max. 4.5%	Max. 5.0%	Max. 30.0%	Min. 0.10% Max. 0.20%	Max. 15.0 ml	Max. 32.5 mg Disc D

Standard Grade DBMP Microbiological Analysis

Standard Plate Count 75,000 cfu/g
Coliform ≤ 10 cfu/g

Standard Grade dry buttermilk product shall possess a uniform cream to light brown color, be free from lumps, except those that break up readily under moderate pressure, and reasonably free from visible dark particles. The reliquified product shall have a fairly pleasing flavor, but may possess slight unnatural flavor and have no offensive flavors.

Methods of Analysis (see pages 49-79)

Criteria	Reference Method
Protein	AOAC 991.20 (N x 6.38)
Fat	AOAC 989.05
Total Moisture	AOAC 925.45

***Optional Test** – Alkalinity of Ash, when tested, shall not be greater than 125 ml 0.1 N HCL/100 g. This requirement is applicable to Extra and Standard Grades, for both spray and roller process dry buttermilk product.

Additional ADPI Specifications

Salmonella negative
Listeria negative
Coagulase positive Staphylococci <10 cfu/g
Yeast & Mold ≤ 100 cfu/g

Product Labeling

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

Product Applications and Functionality

Bakery products, frozen desserts, prepared dry mixes, 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 - 9 mo.

Packaging

Multiwall kraft bags with polyethylene inner liner or other approved closed container – i.e., “tote bins,” etc.