

BUTTERMILK POWDER

DESCRIPTION: Product obtained by spray drying of liquid buttermilk

PACKING: Product is packed per 25 kgs net in multiply paper bags with polyethylene liner inside heat sealed or per 800-1000 kgs net in polypropylene big bags

PHYSICAL AND CHEMICAL PROPERTIES

PROTEIN:	min. 28%
LACTOSE:	max. 53%
FAT:	max. 7%
MOISTURE:	max. 5%
pH:	6.5 – 6.8
SCORCHED PARTICLES (DISCS):	A or B
ASH:	max. 8%
ACIDITY (MILK ACID):	max. 0.15%
SOLUBILITY INDEX:	max. 1 ml

MICROBIOLOGICAL PROPERTIES

TOTAL PLATE COUNT:	max. 30.000/g
COLIFORMS:	max. 10/g
ENTEROBACTERIACEAE:	max. 10/1g
YEAST & MOULDS:	max. 50/g
SALMONELLA:	absent in 25g
LISTERIA MONOCYTOGENES:	absent in 25g
ANTIBIOTICS & INHIBITORS:	absent

ORGANOLEPTIC PROPERTIES

COLOUR:	white or slightly creamy, homogeneous
TASTE, SMELL:	typical for pasteurized milk, milky
CONSISTENCY:	powder
