



# BURT LEWIS (CANADA) INC.

## *Description*

**BUTTERMILK POWDER** is manufactured by drying liquid buttermilk that was derived from the churning of cream into butter. This product has application in bakery products, soups, sauces, frozen desserts, beverages, dairy products, cheese products, salad dressings, dry mixes, snack foods, seasonings, and numerous other food formulations of similar applications.

## *Product Features\**

- elevated phospholipid content provides good emulsifying and whipping properties
- contains both casein and whey proteins, crucial to food systems that require milk proteins for functionality and performance
- exhibits attributes and functionality comparable to skim milk powder / solids
- similar in composition to skim milk powder / solids, but with a higher fat
- in select applications, a good substitute for milk solids nonfat
- more economical than skim milk powder / solids
- contributes to the flavour, structure, texture, appearance, & shelf stability of a food system

\* Results will vary with individual formulations



# BURT LEWIS (CANADA) INC.

## PRODUCT CODE

400001	25kg	0037	<i>Kosher COR 185D</i>
		3929	<i>COR 232D</i>
		1863	<i>COR 179D</i>
44001	500kg	0037	<i>COR 185D</i>

## ATTRIBUTES

**Appearance:** homogeneous powder

**Colour:** uniform, light cream to dark yellow - cream

**Texture:** powdery; free of lumps that do not break under light pressures

**Flavour:** clean; slightly sweet; milky / buttery notes

## INGREDIENT DECLARATION

Canadian Declaration  
Buttermilk Powder  
Contains: MILK

## PACKAGING

Available in a 25kg net, polyethylene-lined, multi-wall kraft paper bag or a 500kg net, polyethylene-lined, poly-woven super-sac.

## STORAGE STABILITY

To maintain optimum flavour and quality of product, transport and store in a cool (10 to 25°C), clean, dry (RH <65%) environment. Product should not be exposed to direct sunlight, strong odours or open air for extended periods of time. Frequent rotation of stock is recommended for freshness of flavour and product. Shelf life under recommended storage conditions: 270 days.

## DATE OF ISSUE

January 29, 2016      Buttermilk Pwd spec 28JA2016.doc  
Audited 29JA2016

## ANALYTICAL DATA

	TYPICAL	RANGE / LIMITS
Milk Fat (%)	5 to 9	2.0 - 12.0
Moisture (%)	2.5 to 3.5	4.0 <i>maximum</i>
Titratable Acidity* (% as lactic acid)	< 0.12	0.15 <i>maximum</i>
pH* (10% w/v solution)	6.6 to 6.7	6.4 - 6.9
Solubility Index (mL / 50mL)	0.1	1.25 <i>maximum</i>
Sediment (/25g)	1	2 <i>maximum</i>

\* Solution of 10g in 100mL water.

\*\* PRODUCT MANUFACTURED AT PLANT #0037 REPORTS BOTH pH AND TITRATABLE ACIDITY DATA, WHILE OTHER PLANTS WILL ONLY REPORT TITRATABLE ACIDITY DATA.

## MICROBIOLOGICAL DATA

	TYPICAL	LIMITS
SPC (cfu/g)	< 1,000	50,000 <i>maximum</i>
Coliform (MPN/g or cfu/g)	< 1.9 or < 5	10 <i>maximum</i>
<i>S. aureus</i> (/g)	Not Detected (<10)	Not Detected (<10)
Salmonella (/375)	Negative	Negative
Yeast & Mould (cfu/g)	< 10	100 <i>maximum</i>

## NUTRITIONAL INFORMATION \*\*

Weight (g)	per	100		
Moisture (g)		3.5		
Ash (g)		8.1		
Calories		387		
Fat (g)		6.6	Calcium (mg)	910
Saturated (g)		4.11	Iron (mg)	0.4
Monounsaturated (g)		1.90	Potassium (mg)	1460
Polyunsaturated (g)		0.25	Sodium (mg)	780
Trans (g)		0.25		
Cholesterol (mg)		123	Total Vitamin A (RE)	65
Carbohydrate (g)		52.8	Vitamin C (mg)	-- <sup>1</sup>
Fibre (g)		-- <sup>1</sup>		
Sugars (g)		52.8		
Protein (g)		29.0		

\* DATA BASED ON ANALYSIS AND CALCULATIONS

<sup>1</sup> NOT A SIGNIFICANT SOURCE