

## Buttermilk powder

Specification code BMP/11/MP/E

Date 23/12/2024

| Product description |  | F   |
|---------------------|--|-----|
| Description         | Buttermilk powder is a product                           | V   |
|                     | produced by a spray-drying process from fresh, separated | F   |
|                     | milk.  | . F |
| Ingredients         | Buttermilk.  |     |
| Colour              | White to yellowish.                                      |     |
| Taste and smell     | Typically buttermilk, pure, free of foreign odors.       | p   |
| Appearance          | Free-flowing powder.                                     |     |
|                     |  | Α   |
|                     |  | S   |

| Physical | chemical | l analysis |
|----------|----------|------------|

| Water content    | max 5,0 %  |
|------------------|------------|
| Fat content      | min 4,5 %  |
| Protein content  | min 25,0 % |
| Lactose          | Max 54,0 % |
| Ash content      | Max 8,0 %  |
| рН               | max 6,8    |
| Discs            | А, В       |
| Antibiotics      | Absent     |
| Solubility index | Max 2,0 ml |

## Others specs

| Allergens | Milk and products thereof (including lactose).   |
|-----------|--|
| GMO       | Product isn't genetically modified and doesn't contain genetically modified ingredients (GMO). |
| Storage   | Dry and clean warehouse, temperature max 25°C, relative humidity max 65%.                      |

## Microbiological analysis

| 9                                |                             |
|----------------------------------|-----------------------------|
| Total count                      | ≤50.000 cfu/g               |
| Enterobacteriaceae               | ≤10 cfu/g                   |
| Coagulase positive staphylococci | n=5, c=2, m=10, M=100 cfu/g |
| Yeasts and mould                 | ≤100 cfu/g                  |
| Listeria<br>monocytogenes        | Absent cfu/25g              |
| Salmonella                       | Absent cfu/25g              |

## Our certificates







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Formulated

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