

VITUSA CORP.

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BUTTERMILK POWDER ADPI EXTRA GRADE

11% Butterfat

Sweet Cream Buttermilk Powder is a byproduct of fresh cream when making sweet cream butter. It is a fine powder and is standardized at a milk fat content of min. 11%.

APPLICATIONS

- Recombination with AMF and skimmed milk powder
- In infant milk formulas and milk based products
- In dietetic foods, soups and sauces
- In ice-cream, bakery and chocolate products
- In processed cheese

COMPOSITION

Protein	31.00% min.	Minerals	6.00% approx.
Lactose	44.00% approx.	Titrateable Acidity	0.15% max.
Butterfat	11.10% min.	Solubility Index (ADPI)	1.0 ml max.
Moisture	4.50% max.	Sediment Test (ADPI)	disc B max.

MICROBIOLOGICAL ANALYSIS

Standard Plate Count	< 50,000/g
Salmonella	negative in 25 g
Coliform	negative in 1 g

PHYSICAL PROPERTIES

Appearance/Color	Cream color, free flowing powder
Taste and smell	Characteristic with no off flavors

SHELF LIFE 1 year after production date.

STORAGE Store in a cool, dry and dark place with temperature <80°F (26.6°C) and relative humidity <65%.

PACKING Multiwall 25 kg bags with polyethylene inner liner.



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