



# United Dairymen of Arizona

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## Grade A Condensed Buttermilk Specification

**Description:** Grade A Condensed Buttermilk is the remaining serum liquid which has been separated from the butter during the butter manufacturing process. Liquid buttermilk is pasteurized, condensed, and cooled prior to shipment.

Parameter	Analysis	Method
Appearance / Color	Light to medium yellow liquid	Visual inspection
Flavor and Odor	Sweet, clean dairy product	Sensory evaluation
Butterfat (undiluted)	.75 to 2.00%	FT-NIR/AOAC 989.05
Total Solids	29 to 35%	FT-NIR/AOAC 990.19
Titrateable Acidity (diluted)	.08 to .13%	SMEDP 15.021
Antibiotics	Negative	Charm SL3
pH	6.0 to 7.0	SMEDP 15.022
Receiving Temperature	45°F maximum	NIST
Standard Plate Count (SPC)	<20,000 / ml	SMEDP 6.020
Coliforms	<100 / ml	SMEDP 7.020

**Packaging:** Shipping vessel shall meet all appropriate federal, state, and local regulations.

**Storage:** ≤45°F for ≤72 hours

SPEC-0006

*Heidi Myers January 21, 2021*  
Reviewed/Approved: Heidi Myers, VP of Quality & Food Safety

Revised: January 3, 2018  
Supersedes: December 5, 2014