



United Dairymen of Arizona

2008 S. Hardy Drive | Tempe, AZ | 85282

www.uda.coop | 480-966-7211

Thank you for your interest in our products.

Please contact sales.interest@udaz.org for further information and pricing.

Grade A Buttermilk Powder Specification

Grade A Buttermilk Powder is a dried milk product which has been manufactured from buttermilk produced during the churning of sweet cream into butter to which no preservative, alkali, neutralizing agent, or other chemical has been added. Due to its unique flavor, buttermilk powder is a favorite ingredient for prepared mixes, frozen desserts, and baked goods. This product is made from 100% buttermilk and manufactured in the USA.

Chemistry Parameters

Analysis	
Protein	≥ 30.00%
Moisture	≤ 4.00%
Fat	≤ 4.50%
Titratable Acidity	≤ 0.18%
Scorched Particles	7.5 to 15 mg
Solubility Index	≤ 1.25 ml
Whey Protein Nitrogen	As is
Antibiotic Residues	Negative

Method

FT-NIR/AOAC 991.20
FT-NIR/ADPI
FT-NIR/AOAC 989.05
SMEDP 15.021
ADPI (Disc A or B)
SMEDP 15.171
SMEDP 15.134
Charm SL3

Allergen

Milk (Bovine)

Regulatory Compliance

CODEX ✓	Gluten Free ✓
GFSI (SQF) ✓	Vegetarian ✓
Halal ✓	Kosher ✓

Storage

Product should be stored in a cool (≤25°C), dry (≤RH 65%) place protected from foreign odors & other contaminants.

Shelf Life

Under proper storage conditions, the shelf life of this product is 12 months.

Packaging

25kg (net weight) Multiwall kraft bags with polyethylene inner liner or another approved closed container, palletized on HT pallets.

Microbiological Parameters

Standard Plate Count	≤ 20,000 cfu/g	SMEDP 6.020
Coliforms	< 10 cfu/g	SMEDP 7.020
Salmonella	Negative/375g	ANSR/AOAC 2013.14

Nutritional Proximates (per 100g)

Calories	387kcal	Vitamin A	175IU
Protein	34.3g	Vitamin C	5.7mg
Total Fat	5.78g	Vitamin D	0.5µg
Water	2.97g	Calcium	1180mg
Carbohydrates	49g	Iron	0.3mg
Dietary Fiber	0g	Sodium	517mg
Ash	7.95g	Cholesterol	69mg

Sensory & Physical Standards

Appearance / Color	Powder, free of lumps / White to light cream
Flavor / Odor	Clean, bland, sweet / Fresh, no off odors

SPEC - 0005 BX25

Reviewed: Dave Kedzierski

VP of Food Safety & Quality

Rev. 02/25/2022

SS. 02/02/2022

SS. = Supersedes



United in Excellence