



United Dairymen of Arizona

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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 Condensed Buttermilk Specification

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. This product is USA origin.

Chemistry Parameters

Chemistry Parameters	Analysis	Method
Butterfat (undiluted) Total Solids	0.75 to 2.00%	FT-NIR/AOAC 989.05
	29 to 35%	FT-NIR/AOAC 990.19
Titratable Acidity (diluted)	0.08 to 0.13%	SMEDP 15.021
pH	6.0 to 7.0	SMEDP 15.022
Antibiotics	Negative	Charm SL3

Allergen

Milk (Bovine)

Regulatory Compliance

USDA/FDA ✓	Gluten Free ✓
GFSI (SQF) ✓	Vegetarian ✓
Halal ✓	Kosher ✓

Receiving Temperature

45°F max NIST

Storage

Product should be stored ≤45°F for ≤72 hours protected from foreign odors and other contaminants.

Microbiological Parameters

Standard Plate Count	< 20,000/ml	SMEDP 6.020
Coliforms	< 100/ml	SMEDP 7.020

Sensory & Physical Standards

Appearance / Color	Liquid / Light to medium yellow
Flavor / Odor	Sweet / Clean

Packaging

Shipping vessel shall meet all appropriate federal, state, and local regulations

Spec - 0006

Dave Kedzierski

VP of Food Safety & Quality

Rev. 03/25/2022

SS. 01/03/2018

SS. = Supersedes

