

BUTTERMILK POWDER LOW SPORE

Ivory white powder obtained by drying buttermilk from cow milk

Organoleptic properties

Clean, bland, sweet flavor. Fresh, no off odors.

Appearance and color - milky and creamy, uniform

Molecular Biology

Parameters	Limits	Methods
Salmonella spp	/750 g	AFNOR UNI 03/07-11/13

Chemical

Parameters	Limits	Methods
pH	pH	MFHPB 03 2014
Lead	µg/kg	MI 086 (2023) Rev. 0

Parameters	Limits	Methods
Acidity	°SH/100 ml	DIN 10316:2000
Ashes	g/100 g	Infraxact
Fat	g/100 g	Infraxact
Lactose	g/100 g	ISO 9622:2013 IDF141:2013
Protein	g/100 g	ISO 9622:2013 IDF141:2013
Purity	-	GEA Niro Method No. A 4 a
Moisture	g/100 g	Infraxact

Microbiology

Parameters	Limits	Methods
Aerobic Plate Count	ufc/g	ISO 4833-1:2013/Adm 1:2020
Enterobacteriaceae	ufc/g	ISO 21528-2:2017
Enterococcus spp	ufc/g	Internal method
Escherichia coli beta glucuronidase positive count at 44°C	ufc/g	AFNOR BIO 12/05 - 01/99
Yeasts	ufc/g	ISO 6611:2004 IDF 94:2004
Moulds	ufc/g	ISO 6611:2004 IDF 94:2004
Mesophilic aerobic spores	ufc/g	MFLP-44 2012
Thermophilic aerobic spores	ufc/g	Internal method

LABELLING DATA UNDER REG. 1169/2011

BUTTERMILK POWDER
Origin of milk: Italia.

Average nutritional value	(per 100 g)
Energy	372 Kcal/1.567 kJ
Total fat	4,5 g
of which saturated	3,1 g
Carbohydrates	51,7 g
of which sugars	50,5 g
Protein	31,3 g
Salt	0,6 g

Product: T4000332

EAN code:



PRODUCT TECHNICAL SHEET

Rev. 0 of 07/05/2026
26SC0000021

LOGISTICS INFORMATION

SALES PACKAGE	SALES UNIT	BOX	BOX FOR PALLET
Type BB	Pieces 1 Weight kg 1,000 Dim cm. 120,0L x 80,0P x 190,0H	Pieces 1 Weight kg Dim cm. 0,0L x 0,0P x 0,0H	N. boxes N. box per layer 1 N. layer 1

OTHER INFORMATION

Shelf Life	Storage	Transport temperature	Batch identifier
720 days	+ 8-22 ° C	+ 8-22° C	YYMMDDXX (year+month+day of production+packaging line)

Company authorisations and certifications

- Health Authorization with recognition number IT 01 83 CE
- Certificate of the Quality Management System in accordance with UNI EN ISO 9001
- Certificate of the Food Safety Management System in accordance with FSSC 22000
- BRC Certificate of Conformity ver. 8 (Grade A)
- IFS Certificate of Conformity ver. 7 (Higher level)

Allergens

Hihlighted in CAPITAL letters