

BUTTERMILK POWDER - Regular for Ultra Heat Treated Milk
PB.757

 GDT Specification
 Fonterra New Zealand

VERSION: 01.0320
UNRESTRICTED
DESCRIPTION

Buttermilk Powder is manufactured by spray drying buttermilk, which is derived from the manufacture of cream products.

FEATURES

- Good solubility
- Uniform fat content
- Heat Stable in evaporated milk formulations and Ultra Heat Treated Formulations
- Good emulsifying properties
- Phospholipid content typically 21% of the fat

SUGGESTED USES

- Has a wide range of applications including recombined products such as Ultra Heat Treated milk, evaporated milk, sweetened condensed milk and ice cream

ALTERNATIVE SPECIFICATIONS

The NZMP portfolio includes targeted specifications for many applications e.g. paediatric, evaporated milk, cultured foods and repack. Please contact your NZMP Account Manager for recommendations

CERTIFICATION

- Halal

ORIGIN

- Product of New Zealand

Fonterra will only ship this product to countries listed on the Import Eligibility Statement and Bidders Contracting Information file.


NUTRITIONAL INFORMATION
TYPICAL

(per 100g of product)

Energy (kJ)	1665
Protein (N x 6.38) (g)	31.0
Moisture (g)	3.8
Fat (g)	7.8
Carbohydrate (g)	50.0
Ash (g)	7.4

INGREDIENTS (ALLERGENS IN BOLD)

Cows' milk

Country regulations for product labelling vary. Fonterra advises customers that they need to check local regulations to determine the correct labelling of this ingredient.

This dairy ingredient contains the milk of New Zealand cows that graze outdoors on the grass of open pastures, as nature intended.

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PACKAGING

Multi-wall bag with a paper outer and an inner plastic liner.
No staples or metal fasteners are used.

- Net Weight: 25 kg
- Gross Weight: 25.35 kg
- Typical Bag Dimension: 84 x 53 x 14 cm

**STORAGE AND HANDLING**

Buttermilk Powder is hygroscopic and can absorb odours. Therefore adequate protection is essential. It is recommended that product is stored at below 25°C, relative humidity below 65% and in an odour free environment. Stocks should be used in rotation preferably within 24 months of manufacture.



Handle
with
care



Store in a
cool, dry
place



Keep
away from
odours

TRUSTED QUALITY**COMPLIANCE:**

Our manufacturing facilities adhere to the highest global standards in food safety and quality, verified through regular internal and external audit programs and accredited with FSSC22000 certification.

Our products and ingredients are tested throughout the supply chain, from milk collection through to final product release, using internationally recognised test methods to verify quality and compliance.

Our products are securely packed in multi-wall bags with three layers of protection and labelled to enable full trace back, so you can trust in the knowledge it was made with care.

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UNRESTRICTED**NUTRITIONAL ANALYSIS****TYPICAL**

(per 100g of product)

Energy	1665 kJ
<i>Calories</i>	398 kcal
Fat	7.8 g
<i>Energy from fat</i>	290 kJ
<i>Calories from fat</i>	69 kcal
<i>Saturated fatty acids</i>	5.2 g
<i>Monounsaturated fatty acids</i>	1.6 g
<i>Polyunsaturated fatty acids</i>	0.1 g
<i>Trans fatty acids</i>	0.4 g
<i>Cholesterol</i>	75 mg
Total Carbohydrate	50.0 g
<i>Lactose</i>	50.0 g
Dietary Fibre	0 g
Calcium	970 mg
Sodium	370 mg

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CHEMICAL	UNITS	MIN	MAX	REFERENCE METHOD
Protein (N x 6.38) as is	% m/m	30.0		ISO 8968-1
Moisture	% m/m		4.0	ISO 5537
Fat	% m/m	7.0	13.0	ISO 1736
Titrateable Acidity	% m/v		0.16	SMEDP 15.020
MICROBIOLOGICAL	UNITS	MIN	MAX	REFERENCE METHOD
Aerobic Plate Count	cfu/g		10,000	ISO 4833-1
Coliforms	/g		Not Detected	ISO 11866-1
Escherichia coli	/g		Not Detected	ISO 11866-1
Yeast and Mould	cfu/g		50	ISO 6611
Aerobic Thermophilic Spores	cfu/g		1,000	100°C/30mins
Coagulase Positive Staphylococci	/g		Not Detected	ISO 6888-3
Listeria	/125g		Not Detected	AOAC 051603/ISO 11290
Salmonella	/750g		Not Detected	AOAC 061504 / ISO 6579
PHYSICAL	UNITS	MIN	MAX	REFERENCE METHOD
Colour	Typical/Atypical	Typical		Fonterra
Foreign matter	/25g	Pass		Fonterra
Scorched particles	/25g		B	SMEDP 15.172
Insolubility Index	ml		1.0	ISO 8156
SENSORY	UNITS	MIN	MAX	REFERENCE METHOD
Flavour	Typical/Atypical	Typical		Sensory Analysis
CONTAMINANTS	UNITS	MIN	MAX	REFERENCE METHOD
Inhibitory Substances			Not Detected	DELVO SP-NT

OTHER

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BUTTERMILK POWDER, For Ultra Heat Treated Milk

GDT Specification - Fonterra New Zealand

DATE: 14 November 2023

UNRESTRICTED

Fonterra will only ship Buttermilk Powder, for Ultra Heat Treated Milk GDT Specification – Fonterra New Zealand to the Countries that are specifically listed below:

If you want this product shipped to a country that is not listed below, please contact a Fonterra representative. There is no “obligation” on Fonterra to ship to a country that is not listed or has not been agreed between the customer and Fonterra prior to purchase.

** Prior to contracting with Fonterra importers or agents must ensure that they meet all registration requirements imposed by their importing government agencies.

Destination Country

Australia	Myanmar
Bahrain	New Zealand
Bangladesh	Nigeria
China	Oman
Colombia	Pakistan
Cote d'Ivoire	**Panama
Egypt	**Peru
Ethiopia	Philippines
Ghana	Saudi Arabia
Georgia	Singapore
Guatemala	South Africa
Hong Kong	Syria
Iraq	Taiwan R.O.C.
Jamaica	**Thailand
Japan	United Arab Emirates
Jordan	Vietnam
Kuwait	
Malaysia	
Mauritius	
Mexico	
Mongolia	
Morocco	

This Eligibility Statement should be used in conjunction with Product Bulletin Number and Selling Specification Number PB/SS 757