



PRODUCT TECHNICAL SHEET

Rev. 0 of 05/02/2025
25SC0000004

BUTTERMILK POWDER 25 KG

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	Assente
		AFNOR UNI 03/07-11/13

Chemical

Parameters	Limits	Methods
pH	pH	6.4 - 6.8
		MFHPB 03 2014
Lead	µg/kg	< 20
		MI 086 (2023) Rev. 0

Parameters	Limits	Methods
Acidity	°SH/100 ml	4.50 - 7.10
		DIN 10316:2000
Ashes	g/100 g	6.00 - 7.00
		Infraxact
Fat	g/100 g	Min. 4.50
		Infraxact
Lactose	g/100 g	Min. 50
		ISO 9622:2013 IDF141:2013
Protein	g/100 g	Min. 31
		ISO 9622:2013 IDF141:2013
Purity	-	A - B
		GEA Niro Method No. A 4 a
Moisture	g/100 g	< 5.00
		Infraxact

Microbiology

Parameters	Limits	Methods
Total plate count at 30°C	ufc/g	< 10000
		ISO 4833-1:2013/Adm 1:2020
Enterobacteriaceae	ufc/g	< 10
		ISO 21528-2:2017
Enterococcus spp	ufc/g	< 50
Escherichia coli beta glucuronidase positive count at 44°C	ufc/g	< 1
		AFNOR BIO 12/05 - 01/99
Yeasts	ufc/g	< 10
		ISO 6611:2004 IDF 94:2004
Moulds	ufc/g	< 10
		ISO 6611:2004 IDF 94:2004

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: T4000333

EAN code:



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LOGISTICS INFORMATION

SALES PACKAGE	SALES UNIT	BOX	BOX FOR PALLET
Type BB	Pieces 1 Weight kg 1,000 Dim cm. 43,0L x 80,0P x 15,0H	Pieces 1 Weight kg Dim cm. 0,0L x 0,0P x 0,0H	N. boxes N. box per layer 3 N. layer 10

OTHER INFORMATION

Shelf Life	Storage	Transport temperature	Batch identifier
720 days	+ 8-22 ° C	+ 8-22° C	YYMMDD (Year,month,day of production)

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