

Name of product	Buttermilk powder
Description of product	Buttermilk powder spray dried manufactured from buttermilk coming from production butter.

Organoleptic requirements		
Parameter	Organoleptic requirements	Frequency
Colour	White, light cream, uniform, in II grade allowed light brown.	KP
Consistency/appearance	Loose powder, uniform, small sprayed, light lumps allowed, easily going to pieces, at the light pressure perceptible crystals of the lactose.	KP
Taste and odour	Sweetish-salty, subacid, without odd taste and odour. In II grade allowed strong pasteurisation aftertaste and light deviation from typical taste and smell.	KP
Mechanical contamination	Not allowed, scorched particles for I grade according to the pattern A, B allowed, scorched particles for II grade according to the pattern C, D.	KP

Physico – chemical requirements					
Parametr	Requirements			Method of testing	Frequency
	I grade	II grade	Rejection		
Water content	≤ 4%	≤ 5%	>5%	Internal laboratory	KP
Scorched particles, according to the pattern	A,B	C,D	-	Internal laboratory	KP
Fat content	≤ 10%	≤ 11%	>11%	Internal laboratory	KP
Solubility	≤ 1.25 ml	≤ 1,25	>1,25%	External laboratory	1/R
Acidity of regenerating buttermilk - °SH not more than - pH not less than - in % of milk acid not more than	≤ 8,0 ≥ 6,2 ≤ 0,15	≤ 9 ≥ 6,0 ≤ 0,18	>9 <6 >0,18	Internal laboratory	KP
Antibiotics and inhibitory substances	Not allowed			Internal laboratory	KP
Protein	≥ 28%	≥ 28%	≥ 28%	External laboratory	1/K
Lactose	≥ 49,5%		≥ 49,5 %	External laboratory	1/K
Ash	max. 8,5%			External laboratory	1/K

Microbiological requirements					
Parametr	Requirements			Method of testing	Frequency
	I grade	II grade	Rejection		
Total microorganism count in 1g	$5,0 \times 10^4$	$1,0 \times 10^5$	$>1,0 \times 10^5$	Internal laboratory	KP
Enterobacteriaceae in 1g	n=5, c=2, m=0, M=10 cfu/g	n=5, c=2, m=10 cfu/g, M=100 cfu/g	>100	Internal laboratory	KP
Salmonella	n=5, c=0 absent in 25g		Present in 25g	External laboratory	1/K
Listeria monocytogenes	n=5, c=0 absent in 25g		Present in 25g	External laboratory	1/K
Staphylococcus aureus w 1g	n=5, c=2, m=10, M=100		>100 cfu/g	External laboratory	1/K
Frequency: KP - each lot, 1/M - once a month, 1/K - each 3 months, 1/R - once a year					

Nutrition Value in 100g	
Parameter	Standart
Nutritional value kJ/kcal	1539/363
Fat in g	3,0
including saturated fatty acids in g	1,7
Carbohydrates in g	56
including sugars in g	52
Protein in g	28
Salt in g	1,5

Storage parameters	
Parameter	Norm
Storage parameter	The product should be stored in clean, dry and airy warehouse on wooden pallets (grilles). The temperature in the warehouse should not exceed 20°C and the humidity of the air should not exceed 75%.
Storage time from the manufacturing date	Max. 18 months

Other information	
Packaging	Multilayer paper bags (grey) with polyethylene insert, containing 25 kg of the product each. Stacked on pallets per 750kg.
Labelling	Product name, production date, bag number, net weight, gross weight, manufacturer's name, best-before date, veterinary identification number PL28091601WE, nutritional value.
Intended use	Component of food products, milk substitutes.
Other information	The product is intended for each consumer, except for persons allergic to cow's milk protein and lactose. The product does not contain GMO ingredients. The product complies with the applicable food law.