

Buttermilk powder specification

Specification Number: 000

Product: Buttermilk Powder

Scope: This specification covers the manufacture and supply of Buttermilk Powder.

Manufacturing Requirements:

The buttermilk powder must be produced in accordance with accepted standards of good manufacturing practice and in accordance with country of manufacture legislation.

The manufacturer consents to the right of the buyer to inspect the premises, processing plant, laboratories, storage and distribution facilities for the purpose of process, product, Quality Assurance and hygiene auditing.

Process

Buttermilk is a by product manufacturing of the churning of butter. Butter is manufactured from pasteurised, separated cow's milk. The buttermilk is approximately 9% total solids and is evaporated and spray dried to produce a buttermilk powder not exceeding 4% moisture content, with a minimum fat content of 4.5%.

Prior to packing, the buttermilk powder is passed through a fine sieve and metal detection system to prevent as far as is possible, the inclusion or ingress of foreign matter into the finished product. The product will be entirely natural and free from additives and contaminants.

Product Appearance:

The product is a creamy-white, free flowing powder, free from lumps, except those that break up under light pressure, and free of foreign matter.

Organoleptic Standard:

The product should have a sweet, clean odour and flavour free from any taints or rancidity. When reconstituted in the ratio by weight of 1 part to 9 parts of distilled water, the product is to be characteristic of Buttermilk.

Physical and Compositional Standard:

Lactose:	51% typical
Butterfat:	4.5% minimum
Moisture Content	4.0% maximum
Protein:	33.4% typical
Titrateable acidity (1g in 10mls)	0.18% as Lactic Acid maximum
Solubility Index:	1.25 ml maximum
Ash	7.4 % w/w
Scorched particles	Disc "B" or better
Bulk Density	0.5 g/ml minimum
pH (10% w/w aq. solution)	6.3 - 6.8
Phosphatase	Negative

Microbiological Standard:

Total viable count	20,000 / gram maximum
Thermophiles at 55°C	5,000 / gram target, 15,000 max
Enterobacteriaceae	>10 / gram maximum
E.Coli	Absent in 1 gram
Salmonella	Absent in 25 grams
Coagulase +ve Staphylococci	>10 / gram maximum
Yeasts	0 / gram maximum
Moulds	10 / gram maximum

Nutritional Information:

To be maintained and updated by the supplier and to be available on demand.

Shelf Life:

12 months from date of manufacture when stored in dry, ambient conditions away from direct sunlight. Shelf life duration is supported by recorded and updated results of organoleptic, compositional, and microbiological testing.

Packaging:

Packed in 25 kg kraft paper multi-wall sacks with an integral polyethylene liner, closed by heat sealing and stitching.

Labelling:

Each bag shall be marked in such a way that identifies as minimum:

- a. Manufacturer name
- b. Product name
- c. Manufacturing location
- d. Date of manufacture (including shift if appropriate)
- e. Individual bag number

Environmental

The supplier's factory must be able to demonstrate a formal, recorded cleaning schedule and pest control procedure.

Quality Assurance:

A system of Quality Assurance will be in place at each supplying factory showing the recording of parameters at critical control points and including a schedule showing correct control of organoleptic, compositional, and microbiological standards of finished product on each day of manufacture.

A system of management control will also be in place to allow complete traceability of materials from the point of entering the producing premises to the point of despatch of finished product.

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Authorised by: