

Clover Buttermilk Powder

Description

Dairy Crest Buttermilk Powder is manufactured from the liquid fraction, which is obtained when sweet cream and vegetable fat are churned during the manufacture of Dairy Crest Clover. The buttermilk is concentrated under vacuum and spray dried.

Ingredient Declaration

Buttermilk Powder, Vegetable Oil, Hydrogenated Vegetable Oil.

Applications

Can be used as 100% replacer for SMP in most applications e.g. ice cream, cakes and sponges, particularly where enhanced dairy flavours are required.

Typical composition

Lactose	48.9%
Protein (x 6.25)	33.8%
Ash	7.4%
Moisture	3.5%
Total Fat	2–10%
Energy Value	373kcal (1579kJ)/ 100g

Packaging

Clover Buttermilk Powder is supplied in 25kg multi-wall paper sacks with an inner polythene liner and one tonne bags.

Shelf-life

Shelf life is typically 12 months from the date of manufacture when the product is held unopened in a dry store at a maximum temperature of 20°C.

The data is for information only