



TECHNICAL DATA SHEET FINAL PRODUCT

Sheet n. T4000332
Rev.2 Of 01/02/2023

BUTTERMILK POWDER BB

Ivory white powder obtained by drying buttermilk from cow milk

ORGANOLEPTIC CHARACTERISTICS

Clean, bland, sweet flavor. Fresh, no off odors.
Appearance and color - milky and creamy, uniform

CHEMICAL AND PHYSICAL CHARACTERISTICS

WPNI	Min. 2	WPNI
Moisture	Max 5	%
Fat, total	Min. 4,5	%
Protein	Min. 30	%
Lactose	Min. 50	%
Ash	6,0 - 7,5	%
pH	6,3 - 6,8	
Acidity (SH)	4,50 - 7,10	SH/100ml
Sediment, scorched particles	A-B	

MICROBIOLOGICAL CHARACTERISTICS

Total Plate Count	< 10.000	UFC/g
Yeasts	< 10	UFC/g
Moulds	< 10	UFC/g
Enterobacteriaceae	< 10	UFC/g
Escherichia coli	< 10	UFC/g
Salmonella (PCR)	Absent	in 750 g
Listeria monocytogenes	Absent	in 25 g

LABELLING DATA AS PER REG. 1169/2011

Ingredients : Buttermilk

MEDIUM NUTRITIONAL VALUE

	(for 100 grams)	
Energy	372 kcal/1.577 kj	
Fats	4,5 g	
Of which saturated fatty acids	3,1 g	
Carbohydrates	51,7 g	
Of which sugars	50,5 g	
Proteins	31,3 g	
Salt	0,6 g	

LOGISTICS INFORMATION

SELLING PACKAGE		SELLING UNIT	CARTON	PALLET
Type	Big Bag	Slices/pieces 1	Pieces 1	N. carton 1
Primary packaging	Big Bag 1.000 Kg	Weight kg 1000,000 Dim cm. ,0L x ,0P x ,0H	Weight kg 1000,000 Dim cm. ,0L x ,0P x ,0H	Nr. ct for layer Nr. layers Volume M³

ARTICLE CODE T4000332 LATTICELLO IN POLVERE BB

EAN CODE

OTHER INFORMATIONS

SHELF LIFE	CONSERVATION	TRANSPORT TEMPERATURE	LOT IDENTIFICATION	NOTES
24 M	Cold and dry place	Temperature cold and dry	YYMMDDXX (year+month+day of production)	To be determined

Permissions and business 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)