
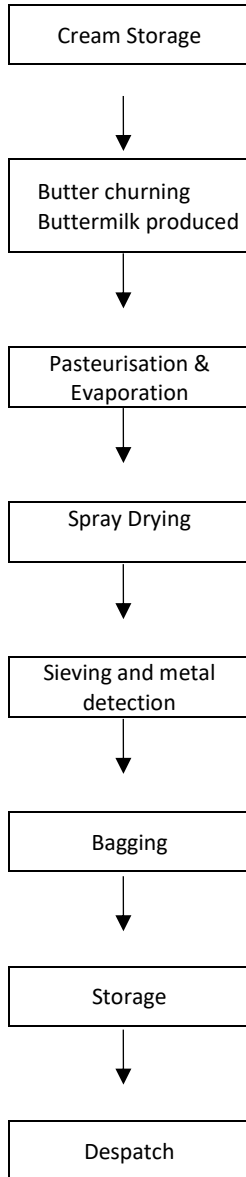


Meadow Foods Limited Specification	 <i>The essential ingredient</i>
Buttermilk Powder	Ref: MFL Spec – BP Review Date Sept 2023 Issue Date: Sep 2020, Rev 4 Supersedes: Feb 1999 Rev 3

Process Flow



Product code

PDR001 – Buttermilk Powder

Process Summary

Buttermilk is produced during butter churning and thermised prior to chilled storage. It is then processed by pasteurisation, evaporation and spray drying into buttermilk powder. Powder is sieved, metal detected and bagged into 25kg or bulk bags.

Nutritional Information

Energy	1500-1600kj/374-380Kcal
Fat	5.5-6.0g
of which saturates	3.6-3.8g
of which mono-unsaturates	0.2g
of which polyunsaturates	trace
Carbohydrate	48-52g
of which sugars	48-52g
of which polyols	nil
of which starch	nil
Fibre	nil
Protein	30-34g
Salt (equivalent)*	1.3g

* (Sodium 550mgx2.5)

Ingredients


Buttermilk (Milk)

Dietary Information and Intolerance

Suitable for Vegetarians
NOT Suitable for Vegans
The only known allergen contained in the product is Cow's milk.
The site of manufacture, Westbury Dairies, is a dairy handling milk and milk products only.
Kosher Certificated (unsupervised)
Halal Certificated

GMO

Milk powders are produced from whole cow's milk which has not been subject to genetic modification or the inclusion genetically modified organisms.

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Product Characteristics and Other Technical Information

PHYSICAL AND CHEMICAL

Characteristic	Specification	Standard Method
Visual Appearance	Uniform pale cream colour. Absence of foreign matter and lumps other than those that easily break down under slight pressure.	Organoleptic assessment
Flavour	Typical of buttermilk, free from off flavours	Organoleptic assessment
Odour	Absence of foreign odours	Organoleptic Assessment
Moisture	4% Maximum	FTNIR analyser
Fat	4% Minimum	FTNIR analyser
Protein	31.5% Minimum	FTNIR analyser
Protein in FFDM (SNF)	34% Minimum	Calculated
Titrateable Acidity as Lactic acid	0.10 – 0.15%	Titration
(In)solubility Index	1.25ml Maximum	ADPI
Scorched Particles*	Disc A - B	ADPI
Bulk Density	0.65 - 0.83g/ml	ADPI Tamped Bulk Density
WPNI	5.0mg/g	ADPI

*disc A = 7.5mg (ADPI), disc B = 15mg (ADPI)

MICROBIOLOGICAL

Characteristic	Specification	Standard Method
Total Viable Count	10,000 cfu/g	30°C 72h MPA
Enterobacteriaceae	<10 cfu/g	37°C 24h VRGPA
Yeasts & Moulds	100 cfu/g	25°C 5 days OGYE
Coagulase+ve Staphylococci in 1g	Not Detected in 1g	37°C 48h BP
Salmonella spp in 300g	Not Detected in 300g	External UKAS Lab

Country of Origin & Manufacture

UK

Packaging

25kg multi-layer paper bag with PE inner liner or 1000kg net polypropylene big bag.


Packaging materials comply with EU requirements for materials and articles intended to come into contact with food.

Delivery Paperwork

Despatch notes and a certificate of analysis are available for all deliveries; these can accompany the delivery. Labelling

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

- Producer.
- Lot number

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Shelf Life

12 Months from date of manufacture when stored away from strong odours, recommended ambient to 25°C below 65% relative humidity.
Shelf life duration is supported by recorded and updated results of organoleptic, compositional, and microbiological testing. Minimum shelf life remaining on delivery is 6 months.

Quality Assurance

The manufacturing site is accredited to BRC Global Standard
Kosher certificated (unsupervised) by Manchester Beth Din.
Halal certificated by the Halal food Council of Europe.
The product, its manufacture, storage and delivery together with the raw materials and packaging used will entirely conform to the requirements of UK and EC legislation in force at the time of production and in accordance with accepted standards of good manufacturing practice.

Traceability

Full traceability records are maintained through site records covering raw materials, processing and delivery to customer.

Specification Approved By Meadow Foods Ltd:

Signed: 

Name: Christine Williamson

Position: Technical Manager

Date:

SPECIFICATION APPROVED BY CUSTOMER:

Signed on behalf of: _____


Signature: _____

Name: _____

Position: _____

Date: _____

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UK CY005
EC