

Milk Powder

# Buttermilk powder (sweet)

**Uelzena**  
Ingredients



Dried milk product with a fat content of 4–9% and a water content of max. 4%; spray-dried, made from fresh, pasteurized, sweet buttermilk from our butter making plant (100% cow's milk). Protein content at least 34% in fat free dry matter.



## Use

- › Recombination of buttermilk
- › Substitution of skimmed milk powder
- › Partial substitution of whole milk powder
- › Baked goods and bakery premixes
- › Chocolate products and confectionery
- › Desserts, sweet dishes, yoghurt
- › Ice cream
- › Custard powder
- › Soups, sauces, ready meals
- › Dietary food
- › Instant beverages
- › Pastries and confectionery products
- › Bread spreads, spreadable fats, margarine

## Product benefits

- › Excellent solubility and processing characteristics
- › Improves the emulsifying properties in food
- › Rich in proteins and minerals
- › Improves the aroma of ready-to-use food
- › Balances the taste of baked goods and dressings
- › Improves the freshness of baked goods
- › Improved browning of the crust of baked goods
- › Protein source in food
- › Pure natural product without additives = Clean Label ingredient
- › Long shelf life, easy to store

## Product information

### Legal name

Buttermilk powder

### Ingredients

Buttermilk powder

### Recombination

90 g buttermilk powder and 910 g water  
yield 1 kg buttermilk

### Storage

- › Dark, dry (rel. humidity below 70%)
- › Protect from frost (recommended temperature range: <20°C)
- › Store away from odorous materials

### Packaging

Paper bag with LDPE liner: 25 kg

### Certificates

- › ISO 9001:2008
- › IFS (Höheres Niveau)
- › Koscher
- › Halal

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