



Product specification

Product name: **Buttermilk powder**

Production method:

Spray dried. Buttermilk as product of butter manufacture is concentrated on a 4 level vaporizer, finished with hot air drying.

Composition:

Buttermilk.

Target market:

The general public – home public , EU and third countries export.

Consumer application:

For further processing - bakery products production, ice-cream, milk chocolate, pudding powder, etc.

Packaging:

4-ply paper bags 25 kgs each with inner polyethylene liner bag, sealed with paper and stitched together.

Latest date of consumption / best before date:

18 months from the production date and the production date is marked on the bag.

Shelf life:

Maximum temperature 25°C, maximum humidity 65%.

Sensory specification:

Appearance and color - milky and creamy, uniform.

Consistence - homogeneous powder, only easily disintegrating lumps are allowable.

Smell and taste - a taste for buttermilk, mild boiling flavour, without the other flavors, smell clean and free of foreign odors.

Physical and chemical specification:

Milkfat	max.7,0%
Proteins	min. 32,0%
Moisture	max. 5,0 %
Titration acidity	max. 0,15 %
Scorched Particles	max. Disc A,B
Inhibitory substances(Delvo SP)	negative

Mikrobiological specification:

Bacterial estimate (Total)	max. 10 000/g
Salmonella sp.	negative/25g
Coliform bacteria:	negative/g

Residues and contaminants

Based on the results of our monitoring program, based on our suppliers declaration products comply with the EU legislation, especially:

Commission Regulation (EC) **No 1881/2006** of 19 December 2006 setting maximum levels for certain contaminants in foodstuffs

Regulation (EC) **No 396/2005** of the European Parliament and of the Council of 23 February 2005 on maximum residue levels of pesticides in or on food and feed of plant and animal origin and amending Council Directive 91/414/EEC



Gemermilk rs, s.r.o.
Bélu Bartóka 41, 97 01, Rimavská Sobota

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Nutritional facts: tentative information, based on the calculation Regulation (EU) No 1169/2011 of the European Parliament and of the Council of 25 October 2011 on the provision of food information to consumers, amending Regulations (EC) No 1924/2006 and (EC) No 1925/2006 of the European Parliament and of the Council, and repealing Commission Directive 87/250/EEC, Council Directive 90/496/EEC, Commission Directive 1999/10/EC, Directive 2000/13/EC of the European Parliament and of the Council, Commission Directives 2002/67/EC and 2008/5/EC and Commission Regulation (EC) No 608/2004.

Buttermilk powder	
Energy	1629kJ /389 kcal
Fat	6,8 g
Of which saturated	6,3 g
Carbohydrates	45,4 g
Of which sugars	45,4 g
Proteins	35,7 g
Salt	1,0 g

Gemermilk rs s.r.o. confirm, that during manufacturing process do not add ingredients containing genetically modified organisms.



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Confirmation of the presence / nonpresence of allergens

Allergens	Present as ingredient	Traces (cross contaminations)
Cereals containing gluten (wheat, rye, barley, oats, spelt, kamut or their hybridised strains) and products thereof	no	no
Crustaceans and products thereof	no	no
Eggs and products thereof	no	no
Fish and products thereof	no	no
Peanuts and products thereof	no	no
Soybeans and products thereof	no	no
Milk and products thereof (including lactose)	yes	
Nuts e.g. almonds (<i>Amygdalus communis</i> L.), hazelnuts (<i>Corylus avellana</i>), walnuts (<i>Juglans regia</i>), cashews (<i>Anacardium occidentale</i>), pecan nuts (<i>Carya illinoensis</i> (Wangenh.) K. Koch), Brazil nuts (<i>Bertholletia excelsa</i>), pistachio nuts (<i>Pistacia vera</i>), macadamia or Queensland nuts (<i>Macadamia ternifolia</i>) and products thereof, except for nuts used for making alcoholic distillates including ethyl alcohol of agricultural origin	no	no
Celery and products thereof	no	no
Mustard and products thereof	no	no
Sesame seeds and products thereof	no	no
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO ₂ which are to be calculated for products as proposed ready for consumption or as reconstituted according to the instructions of the manufacturers	no	no
Lupin and products thereof	no	no
Molluscs and products thereof	no	no

INFORMATION ABOUT ALLERGENS are in accordance with EU directives 2000/13/EC, 2003/89/EC, EC 1161/11 and The Book of Rules of labelling, advertising and presentation of food (The Official Gazette of Republic of Croatia No. 63/11; 79/11)

Elaborated by:
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