



SWEET CREAM BUTTERMILK POWDER EXTRA GRADE

830010
Print Date: 03-04-2026
UNRESTRICTED

Version: V00002

PRODUCT BULLETIN

DESCRIPTION

Buttermilk powder is obtained by pasteurizing, evaporative condensing, and drying fresh fluid buttermilk derived from the churning of butter. It is uniform pale yellow colored powder, free from hard lumps, with a clean dairy flavor.

FEATURES

- Clean, sweet dairy flavor
- Water Binding
- Texture Improvement
- Non- GMO
- Made with rBST-free milk

SUGGESTED USES

Bakery products, frozen desserts, prepared dry mixes, beverages, cheese products, frozen foods, dairy products, and snack foods.

INGREDIENTS

Sweet Cream Buttermilk (Milk)

CERTIFICATIONS/APPROVALS

IFANCA Halal certified

Manufacturing facilities are EU approved

OK Kosher certified

QUALITY STATEMENTS

Darigold manufacturing facilities follow the highest standards in food safety and quality. They are verified through regular internal and external audit programs meeting the Global Food Safety Initiative Standards (GFSI) and certified to SQF Standards.

Final product is tested for chemical, microbial, and physical parameters by internationally recognized test methods to verify quality and compliance.

Our products are securely packaged in multi-walled kraft paper bags with a polyethylene liner for protection, and labeled to provide traceability, assuring product integrity is maintained.

NUTRITIONAL INFORMATION

NUTRITION Typical	AMOUNT PER 100G
Calories (kcal)	388
Calories from Fat (kcal)	58
Fat (g)	6.4
Saturated Fat (g)	3.9
Trans Fatty Acid (g)	0.16
Cholesterol (mg)	73
Dietary Fiber (g)	0
Protein (g)	33.4
Carbohydrates (g)	49
Ash (g)	7.4
Organic Acids (g)	0.1
Total Sugars (g)	49
Sodium (mg)	518
Potassium (mg)	1589
Calcium (mg)	1279
Vitamin A (IU)	175
Vitamin C (mg)	7
Vitamin D (IU)	20
Iron (mg)	0.29
Added Sugar (g)	0
Water (g)	3.7



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ALLERGENS

	PRESENT IN THE PRODUCT	IN WHAT FORM	PRESENT IN OTHER PRODUCTS MADE ON THE SAME LINE	PRESENT IN THE SAME FACILITY
MILK	Yes	Buttermilk	Yes	Yes
EGGS	No	NA	No	No
PEANUTS	No	NA	No	No
TREE NUTS	No	NA	No	No
SOY	No	NA	No	No
WHEAT	No	NA	No	No
SHELLFISH	No	NA	No	No
FISH	No	NA	No	No
SEEDS	No	NA	No	No
MSG	No	NA	No	No
SULFITES	No	NA	No	No
YELLOW #5	No	NA	No	No
MUSTARD	No	NA	No	No
GLUTEN	No	NA	No	No
SESAME	No	NA	No	No

PACKAGING

Packaged in a 25 kg (55.12 lb) net weight multi-walled kraft paper bag with polyethylene liner. Gross weight 25.5 kg (56.22 lb)



SHELF LIFE

One year from date of manufacture when kept at recommended storage conditions.

COUNTRY OF ORIGIN

Product of the United States of America

STORAGE AND HANDLING

Product should be shipped and stored in a cool, dry environment, protected from moisture and foreign odors. Shipping and storage temperature should be a maximum of 80°F (27°C) with relative humidity below 65%.

MANUFACTURING LOCATIONS

LOCATIONS:	DG PLANT #	NCIMS #
LYNDEN, WA	101	53-03
PASCO, WA	121	53-49

LOT CODING EXAMPLE

1012600107			
101	26	001	07
(3 Digits)	(2 Digits)	(3 Digits)	(2 Digits)
Darigold Plant Id	Production Year	Production Julian date	Sublot Number



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SELLING SPECIFICATION

CHEMICAL	UNITS	MIN	MAX	REFERENCE METHOD
Ash	%	6	8.8	AOAC 945.46
Butterfat	%	4.5	10.0	AOAC 989.05
Carbohydrate	%	46	53	By Difference
Moisture	%		4.0	AOAC 927.05
Protein	%	30	36	ISO 8968
Titrateable Acidity	%	0.10	0.18	ADPI 916 (2002)

MICROBIOLOGICAL	UNITS	MIN	MAX	REFERENCE METHOD
Coliform	CFU/G		<=10	AOAC 989.10
E. coli	CFU/G		<1	AOAC 991.14
Enterobacteriaceae	CFU/G		<=10	EN ISO 16140-2:2016
Listeria monocytogenes	/125G		Negative	AOAC PTM 90701
Salmonella	/1500G		Negative	AOAC PTM 10803
Standard Plate Count	CFU/G		<=10,000	AOAC 990.12
Yeast & Mold	CFU/G		<50	AOAC 997.02

PHYSICAL	UNITS	MIN	MAX	REFERENCE METHOD
Scorched Particles	/25G		15.0 (B)	ADPI 916 (2002)
Solubility Index	mL		1.0	ADPI 916 (2002)

ORGANOLEPTIC	UNITS	MIN	MAX	REFERENCE METHOD
Color		Good		Visual Assessment
Flavor		Good		Organoleptic
Odor		Good		Organoleptic

ADDITIONAL TESTS	UNITS	MIN	MAX	REFERENCE METHOD
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