



TIPPERARY

COOPERATIVE

BUTTERMILK POWDER

Buttermilk powder is the spray-dried product derived from churned pasteurized sweet fresh cream, standardized with fresh cream before Evaporation and Spray Drying.

PRODUCT OFFERINGS

Low Fat < 5%, Standard Fat 4% to 8% & High Fat > 11%.

Available in Medium Heat, High Heat & High-heat heat stable / UHT Grade.

Low / Ultra Low Spore.

KEY APPLICATIONS

- Recombined Milk UHT Milk
- Dairy Spreads
- Growing Up Milk (Infant Formula)
- Desserts
- Bakery
- Soups and Sauces
- Flavoured and ready to drink milk

TYPICAL NUTRITIONAL ANALYSIS

Per 100g	
Energy	1,730kJ/ 409 kcal
Fat	9.8g
Of which saturates	6.7g
Carbohydrate	48.88g
Of which lactose	48.88g
Protein	30g

SHELF LIFE

18 months from date of production under ambient storage conditions.

COMPLIANCE

PRODUCT DECLARATION:

Halal
Kosher

FOOD SAFETY STANDARDS

Certified to GFSI Global Standards

KEY CHARACTERISTICS

- Extremely functional dairy ingredient
- Rich dairy / creamy flavour
- High Emulsification properties
- High phospholipid content
- High heat stability

TYPICAL COMPOSITION

Protein (as is)	>30%
Moisture	<4.0%
Milk Fat	<11%
Ash	7.2%

QUALITY ASSURANCE

Tipperary Co-op is committed to supplying its customers with milk products which are manufactured to the highest food safety and quality standards.

Tipperary Co-op products meet all applicable EU legislation and our supplying manufacturing sites are accredited to the highest standards.

A certificate of analysis is available on request and typically includes the key compositional, physical and microbiological parameters outlined in the product specification.



PACKAGING

SIZING OPTIONS:

(A) Net Weight: 25kg

Multi-wall paper which incorporates a moisture barrier. All packaging in direct contact with product is food grade and all coding on labels is clear and traceable.

(B) Net Weight: 1,000kg

Woven polypropylene bag that contains the product with a barrier plastic liner or alternatively in a poly-coated bag (without liner).

Tipperary Co-op standard pallet is heat treated:
1.200mm x 1,000mm (25kg x40 / 1,000kg x1).

TYPICAL MICROBIOLOGICAL STANDARDS

Parameter	Max
Yeast	50 per g
Mould	50 per g
TPC 30 (cfu/g)	1,000 Max
TPC 55 (cfu/g)	1,000 Max
Aerobic Thermophilic spores	500 Max
Aerobic Mesophilic spores	200 Max
Total Spores	1,000 Max
Coliforms	Neg
Salmonella	Neg

STORAGE

relative humidity. Product should not be exposed to strong odours or sunlight.

SUSTAINABILITY

Our way matters, our sustainability framework contains three pillars, 1) Our way of farming, 2) Our way of operating and 3) our way of supporting. Each pillar sets out positive initiatives that benefit our environment, our business and our community.

Currently, Tipperary Cooperative is a member of the Bord Bia Origin Green scheme with the goal of sustainable food production and has ISO50001 accreditation, Energy Management.

Tipperary Cooperative is committed to sourcing all milk from dairy farmers who are members of a Sustainable Dairy Assurance Scheme, whereby an independent audit takes place covering areas such as animal health and welfare, hygiene, land management, biosecurity and greenhouse gas emissions.

SUGGESTED LABELLING

Allergens: Contains Milk which is the raw material. Country regulations for products labelling vary. Tipperary Co-op advise customers to check local regulations to determine specific labelling for this ingredient.

Suitable for vegetarians



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Please note all stated values are typical, always clarify minimum/maximum levels with our product specifications