

Buttermilk Powder (BMP)

4.5% - 7.0% Vegetable Fat



Buttermilk powder is obtained by removing water from liquid buttermilk. The liquid form of buttermilk is derived from the churning of cream into butter and is pasteurized prior to condensing. Buttermilk powder contains 5% or less moisture (by weight), 4.5% or more milkfat, and at least 30% of protein content. By removing moisture to the greatest extent possible, microbial growth is prevented.

Typical Applications

For bakery, confectionery, dairy, sauces, and soups as:

- An economical source of dairy solids, including milkfat
- An easily transported and stored dairy ingredient

Typical Shelf Life 12 months

Typical Composition

Protein	> 30.0%
Lactose	36.5% – 49.0%
Fat	4.5% - 7.0%
Ash	8.3% - 9.0%
Moisture	3.0% - 4.0%