



AMERICAN  
Dairy Products  
INSTITUTE™

MILK PROTEIN

# Dry Buttermilk (DBM or BMP) Dry Buttermilk Product (DBMP)

## Product Definition

Dry Buttermilk (DBM) is obtained by drying liquid buttermilk that was derived from the churning of butter and pasteurized prior to condensing. Dry Buttermilk contains at least 30.0% protein.

Dry Buttermilk Product (DBMP) is obtained by drying liquid buttermilk that was derived from the churning of butter and pasteurized prior to condensing. Dry Buttermilk Product contains less than 30.0% protein.

Dry Buttermilk and Dry Buttermilk Product comply with all provisions of the U.S. Federal Food, Drug, and Cosmetic Act.

## Composition

PARAMETER	UNITS OF MEASURE	DBM EXTRA GRADE		DBMP EXTRA GRADE	
		SPRAY DRIED LIMITS	ATMOSPHERIC ROLLER DRIED LIMITS	SPRAY DRIED LIMITS	ATMOSPHERIC ROLLER DRIED LIMITS
<b>PROTEIN</b>	%, solids non-fat basis <sup>1</sup>	30.0 minimum		30.0 maximum	
<b>FAT</b>	%	4.5 minimum		4.5 minimum	
<b>TOTAL MOISTURE</b>	%	4.0 maximum		4.0 maximum	
<b>SCORCHED PARTICLES<sup>1</sup></b>	mg/25g	15.0 maximum	22.5 maximum	15.0 maximum	22.5 maximum
<b>TITRATABLE ACIDITY<sup>1</sup></b>	%	0.10 - 0.18		0.10 - 0.18	
<b>SOLUBILITY INDEX<sup>1</sup></b>	%	1.25 maximum	15.0 maximum	1.25 maximum	15.0 maximum

<sup>1</sup> Scorched particles, titratable acidity, and solubility index requirements ordinarily appear in ADPI Standards in the section defining Other Characteristics, but they are included here because they are integral to the established USDA requirements for Extra Grade.

## Other Characteristics

PHYSICO-CHEMICAL PROPERTIES			
PARAMETER	UNITS OF MEASURE	DRY BUTTERMILK EXTRA GRADE	DBMP EXTRA GRADE
		LIMITS	LIMITS
<b>COLOR AND APPEARANCE</b>	visual	uniform color, cream to light brown; free from lumps that do not break up under slight pressure	uniform color, cream to light brown; free from lumps that do not break up under slight pressure
<b>FLAVOR</b>	sensory	sweet and pleasing flavor; no unnatural or offensive odors	sweet and pleasing flavor; no unnatural or offensive odors

## Product Labeling

Recommended identifications: Dry Buttermilk  
Dry Buttermilk Product (where the minimum protein content should be stated)

## Permissible Additives

Dry Buttermilk and Dry Buttermilk Product may not contain, or be derived from:

- Nonfat dry milk;
- Dry whey;
- Products other than buttermilk.

Added preservatives, neutralizing agents, and other chemicals are not permitted in Dry Buttermilk or Dry Buttermilk Product.

## Functionality and Applications



### HIGH PERFORMANCE:

Hydration Rate  
Emulsification  
Heat Stability



### MEDIUM PERFORMANCE:

Water Binding  
Browning

Dry Buttermilk and Dry Buttermilk Product are typically used in bakery products, frozen desserts, prepared dry mixes, beverages, cheese products, frozen foods, dairy products, salad dressings, snack foods, and others.

## Buttermilk Powder

### Nutrition Facts

servings per container	
<b>Serving size</b>	<b>(100g)</b>
<b>Amount per serving</b>	
<b>Calories</b>	<b>400</b>
<b>% Daily Value*</b>	
<b>Total Fat</b> 10g	<b>13%</b>
Saturated Fat 6g	<b>30%</b>
Trans Fat 0g	
<b>Cholesterol</b> 110mg	<b>37%</b>
<b>Sodium</b> 760mg	<b>33%</b>
<b>Total Carbohydrate</b> 49g	<b>18%</b>
Dietary Fiber 0g	<b>0%</b>
Total Sugars 46g	
Includes 0g Added Sugars	<b>0%</b>
<b>Protein</b> 32g	
Vitamin D --mcg	--%
Calcium 1000mg	<b>80%</b>
Iron 1mg	<b>6%</b>
Potassium --mg	--%

\*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

## Product Examples

(launched in the last year) *Credit: Innova Market Insights*



### Red Mill Cornbread Baking Mix:

Buttermilk powder provides clean label appeal to products and contributes a mild dairy flavor and a tender texture to this cornbread mix.



### Happy Grub Squeezable Pancake Mix:

Combined with buttermilk powder, whole milk powder gives this pancake mix a dairy forward appeal. Both dairy products contribute protein and fats which should result in pancakes that have a fluffy, tender texture.



### Idahoan Baby Reds Mashed Potatoes:

Buttermilk powder along with nonfat dry milk and butter contribute the benefits of real dairy ingredients just like you would use to make mashed potatoes at home. Buttermilk powder provides a healthy halo for this popular side dish.



**Halladays Bake Potato Soup Mix:** This soup mix benefits from the addition of dry buttermilk, along with whey, cheddar cheese, and butter to make a dairy forward baked potato soup. Buttermilk powder has good heat stability and emulsification properties for a soup application.



**Jolly Time Pop Perfection:** Dry buttermilk supports the clean label of this flavored popcorn while also helping to be a carrier for the added natural flavor.

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