

Lowfat Cultured Buttermilk

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DESCRIPTION

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SPECIFICATIONS

Butter Fat: 0.5 – 1.2%
Solids-non-fat: 8.0% - 11.0%
Salt Content: 0.08 – 0.12%
Ph Range: 4.10 – 4.50
Titrated Acidity: .50 - .95
Coliform: <10 cfu/ml
Yeast/Mold: <10cfu/ml, <10cfu/ml
Code Life: 25 days from date of production
Shelf Life: 25 days minimum
Storage: 35° – 44° F. Do not freeze.

INGREDIENTS

Cultured pasteurized part-skim milk,
nonfat milk powder, salt.

CONTAINER SIZES

1/2 pint
1/3 quart
1 quart
1/2 gallon
6 gallon
300 gallon
Bulk 1500 - 3000g

*May be packed in customer's case or corrugated master pack.
Private label packaging and delivery are available upon request
for an additional fee.*

1049 West Base Line
San Bernardino, California 92411
909.889.3002 1.800.346.7306

Plant # 06-260

Nutrition Facts

Serving Size 1 cup

Amount/Serving	
Calories 110	Fat Cal. 19
% Daily Value*	
Total Fat 2g	3%
Saturated Fat 1g	7%
Trans Fat 0g	0%
Cholesterol 10mg	3%
Sodium 257mg	11%
Total Carb. 12g	4%
Dietary Fiber 0g	0%
Sugars 12g	0%
Protein 8g	16%
Vitamin A	1.6%
Vitamin C	4%
Calcium	28%
Iron	0%

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.

