

**Dairyblend BTMLK 06 (DAIR BTMLK 06)**

Dairyblend BTMLK 06 was designed to provide slight additional viscosity and mouthfeel to products like buttermilk.

Chemical and Physical Properties

	Min.	Max.	
Moisture (Infrared)	0	9	%
Odor (Typical)	Nearly Odorless		-
pH (viscosity solution)	5.8	7.0	pH
Powder Color (Visual)	Creamy White		-
Texture (Qualitative)	Free Flowing Powder		-
Viscosity (0.5%,Milk,160F,LV@60rpm,4C)	0	60	cps

Microbiological

	Min.	Max.	
Aerobic Plate Count (AOAC 988.18, 2.5g)	0	5000	cfu
E. coli (AOAC 988.19)	<3 MPN		/g
Salmonella - 375g (AOAC 2013.01)	Negative /375g		-
Total Coliforms (AOAC 966.24)	<3 MPN		/g

Screen Test

	Min.	Max.	
USS#80 Mesh On	0	45	%

Nutritional Data/100g

Calories	147.01
Total Fat (g)	3.58
Saturated Fat (g)	3.89
Trans Fat (g)	0.02
Monounsaturated Fat (g)	0.02
Polyunsaturated Fat (g)	0.01
Cholesterol (mg)	0.00
Total Carbohydrates (g)	57.18
Dietary Fiber (2016) (g)	3.16
Total Sugars (g)	0.10
Includes Added Sugars (g)	0.00
Protein (g)	0.06
Water (g)	6.84
Ash (g)	32.33
Vitamin A (IU)	0.00
Vitamin D (mcg)	0.00
Vitamin C (mg)	0.00
Sodium (mg)	12205.01
Calcium (mg)	54.87
Iron (mg)	0.08
Potassium (mg)	191.59

Disclaimer: Data is obtained from analytical and calculated values and is reported on an "as is" basis. In accordance with the 2016 Nutrition Facts Label regulations all 'non-digestible carbohydrates' (NDC's) have been calculated as 2 kCal / gram, opposed to 4 kCal.. Only the currently approved list of NDC's considered by the FDA to be dietary fiber are included in the dietary fiber calculation.

*ND – these values have not been determined.

CertificationKosher
Halal**Packaging and Storage**

Standard Packing	50# Bags, 2,000# per pallet
Storage & Handling	Each container is identified with the product name and lot number. Store in cool dry place for maximum shelf life.
Minimum Qty	50.00 lb

Shelf Life

Shelf-Life	2 years
Lead Time	15 business days

Usage Levels

Typical Usage Level	0.2 - 0.5%
Solubility	180° F
Suggested Uses	dairy, buttermilk

Regulatory Data

CAS #	113894-92-1, 7647-14-5, 9000-07-1, 9000-40-2, 31566-31-1
E #	1401, n/a, 407, 410, 471
HS Tariff #	2106.90.9998
Country of Origin	Made in USA from Domestic and/or Imported ingredients
USDA (BE) Status	BE
United States	
FDA Regulation	21 CFR 172.892, 182.1, 172.620, 184.1343, 184.1505
Label Declaration	Modified Corn Starch, Salt, Carrageenan, Locust Bean Gum, Mono & Di Glycerides

Product is not Processed to Control Microbial Pathogens.

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