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PRODUCT SPECIFICATION

Product:	Cultured Lowfat Buttermilk
Product identity:	In general, a desired buttermilk represents a tangy, slightly salty flavor with a uniform thick and smooth texture. Cultured buttermilk contains live, active bacteria cultures.
General appearance:	Buttermilk represents a clean, natural-color appearance the natural color may range from a white to off white. Note: Some separation is normal. Agitate before use.
Physical & chemical Characteristics:	<ul style="list-style-type: none">a. Color: White, Off Whiteb. Butterfat: 0.90% to 1.10%c. Total Solids: 8.0% minimumd. Ph range: 4.10 to 4.60e. Titratable acidity: 0.80% to 1.0% (as lactic acid)
Microbiological Standard:	<ul style="list-style-type: none">Coliform: <10 cfu/gramYeast: <10 cfu/gramMold: <10 cfu/gramHetero Lactic: <100 cfu/gram
Ingredients:	Grade A Cream, Grade A Skim, Contains 2% or less of the following: Guar Gum, Carrageenan, Locust Bean Gum, Live and Active Cultures, Salt.
Allergen Declaration:	Contains: Milk.
Processing:	Processed by High Temperature Short Time (HTST) Pasteurization per Grade A Pasteurized Milk Ordinance (PMO) Guidelines.
Code length:	26 days from date of production .
Shelf life:	26 days minimum when stored at 45°F or below.
Storage:	Product is to be stored at 45°F or below in refrigerated storage. Do not freeze.
Country of Origin:	United States
Packaging:	Quart, Half Gallon
Intended end use:	Retail sales and general consumption and for further processing.
Guarantee:	<ul style="list-style-type: none">1. This product complies to all standards for human consumption and conforms in every respect to the provisions of the Federal Food, Drug and Cosmetics Act2. This Product complies with California's Health and Safety Code.3. This product comes from cows not treated with the growth hormone rBST.4. This product, to the best of our knowledge, is free from genetically modified organisms.

Product Name: Cultured Lowfat Buttermilk

Nutritional Information

Proximates	Amount/100g
Total Calories	40
Total Fat, g	1.07
Saturated Fat, g	0.66
Trans Fat, g	0.0
Polyunsaturated Fat, g	0.03
Monounsaturated Fat, g	0.25
Cholesterol, mg	4.0
Sodium, mg	106
Total Carbohydrate, g	4.79
Dietary Fiber, g	0.0
Total sugar, g	4.79
Added sugar, g	0
Protein, g	3.31
Vitamins	
Vitamin A, RAE	14.0
Vitamin C, mg	1.0
Vitamin D, mcg	0
Minerals	
Calcium, mg	116
Iron, mg	0.05
Potassium, mg	151
Moisture, g/100 g	90.1
Ash, g/100 g	0.89

Per Serving

Nutrition Facts	
Serving size	1 Cup (240mL)
Amount Per Serving	
Calories	100
<small>% Daily Value*</small>	
Total Fat 2.5g	3%
Saturated Fat 1.5g	8%
Trans Fat 0g	
Cholesterol 10mg	3%
Sodium 260mg	11%
Total Carbohydrate 12g	4%
Dietary Fiber 0g	0%
Total Sugars 12g	
Includes 0g Added Sugars	0%
Protein 8g	16%
Vitamin D 0mcg	0%
Calcium 280mg	20%
Iron 0mg	0%
Potassium 370mg	8%
<small>* The % Daily Value (DV) 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.</small>	

Nutritional Note: These values are derived and/or compiled from commercially available databases (including USDA National Nutrient Database for Standard Reference Release-28), laboratory analysis, and calculation. They are provided to you as an aid in product development work, but should not be the sole source used to determine your nutritional labeling.

