

# Butter Ingredients

Butter is defined as “the food product ... which is made exclusively from milk or cream, or both, with or without common salt, and with or without additional coloring matter, and containing not less than 80% by weight of milkfat, all tolerances having been allowed for.”

## *Composition of Butter Ingredients (%)*

<b>Butter Product</b>	<b>Moisture</b>	<b>Fat</b>	<b>Protein</b>	<b>Lactose</b>	<b>Ash</b>
Butter	16.0	>80.0	0.85	0.06	2.11
Anhydrous Milkfat	<0.1	>99.8	0.0	0.0	0.0
Butteroil	<0.2	>99.5	0.3	0.0	0.0
Butter Powder	<4.0	72.0	11.0	15.0	2.5

## *Butter Varieties*

**Whipped butter** is regularly 80% salted or unsalted butter that has air or nitrogen gas whipped into it, resulting in a product with greater volume, reduced density and improved spreadability at colder temperatures.

**Cultured butter** is made from pasteurized cream that has been inoculated with specific active lactic acid cultures, similar to those used in sour cream and buttermilk production. The reduction in pH and development of flavors produces a distinctive, pleasingly tangy flavored butter. Oftentimes, cultured butter contains 82% milkfat and is used as a bakery fat. Cultured butter is common in Europe.

**Light butter** typically contains skim milk, water and/or gelatin and is 40% (or less) milkfat. Food and Drug Administration regulations specify the ingredients and quantities that are acceptable in a light butter formulation. The regulation states that the product must not be nutritionally inferior to traditional butter and performance characteristics should be similar. Although light butter makes a fine spread or dressing, it should not be substituted for regular butter in baking or frying due to its high moisture content.

**Salted butter** contains 1.6% to 1.7% salt. This product is also sometimes called lightly salted butter.

**Unsalted butter** contains no added salt and is used in formulas where less salt is desired because of flavor or nutrition parameters. Salted butter can be stored refrigerated for up to two months while unsalted butter can be stored for up to two weeks. In the freezer, salted butter can be stored for six to nine months and unsalted butter for up to five months.

**Anhydrous milkfat** is made by removing practically all the moisture and nonfat solids from pasteurized 40% milkfat cream. The resulting 70% to 80% milkfat cream is then processed through a specialized phase inversion unit or separator. This milkfat is further concentrated,

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with residual moisture removed by vacuum-drying. Anhydrous milkfat contains no less than 99.8% milkfat and not more than 0.1% moisture.

**Butteroil** is made by removing practically all the moisture and nonfat solids from butter. It is produced by gently heating butter, disrupting the butter emulsion. The milkfat is then concentrated in separators and vacuum-dried to remove residual moisture. Sometimes butteroil is washed with water prior to the final drying stage to remove trace impurities. Butteroil contains about 99.5% milkfat and not more than 0.2% moisture.

**Butter powder** delivers many of the same functional, sensory and texture attributes as butter. It is used in numerous applications where the use of butter is impractical or where the dry form offers some functional advantage to product developers. Manufacturing a butter powder involves adding nonfat milk solids to melted butter, homogenizing the mixture and spray-drying it. The resulting powder is free-flowing and microbiologically stable. Butter powder has a full strength, sweet cream butter flavor and is cream to light yellow in color.

Source: American Butter Institute



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