

Fat Filled Milk Powder is produced by a spray drying process with fresh, high quality, skim milk and vegetable oil. Sugar and vitamins may be added to meet customer specification.

Product Offerings

- Coffee stable FFMP
- Customer preference on vegetable fat source (RPO/HPO/Coconut)
- Instant / Non instant FFMP
- Vitamin fortification
- Du Lait Caille FFMP for yogurt manufacture
- Low protein FFMP

Reconstitution
- Beverage Image: Bakery Image: Deverage </t

Typica	l Ph	ysical	Pro	perties
		<i>,</i>		

Colour	Natural Cream
Flavour	Clean, fresh, milky
Scorched particles (ADPI)	Typically Disc A

Typical Nutritional Analysis

*Based on typical sugar addition of 2%

	Per 100g	
Energy	2100 kJ	
Cals	500 kcal	
Fat	28–30 g	
Carbohydrates	39 g	
of which lactose	37 g	
Protein	24 g	

Key Characteristics

- Nutrient rich affordable dairy
- Stable shelf life
- Functional benefits for specific application i.e. yogurt manufacture
- It is a source of major minerals particularly calcium, phosphorous, magnesium, potassium and trace elements

Typical Composition

Calorific Ratio Pyramid Protein (as standard) Lactose Moisture Fat 36.5% 29% 23.5% Carbs Fats Protein

* Please note all stated values are typical, always clarify minimum/maximum levels with an Ornua Specification.



Exports to over **110** countries worldwide Delivers creative customer solutions

Ireland's largest dairy product exporter



24%

min

37 %

2.5 % 28-30

%

6%

Key Applications



Fat Filled Milk Powder (FFMP)

Typical Microbial Values

SPC (cfu/g)	20,000 max
Coliforms (/0.1g)	Negative
Yeasts (/g)	50 max
Moulds (/g)	50 max
Salmonella (/25g)	Negative

Typical Shelf Life

24 months from date of production under recommended storage conditions.

Packaging



Woven Polypropylene bag that contains the product with a barrier plastic liner or alternatively in a polycoated bag (without liner).

Ornua standard pallet is heat treated: 1200mm*1000mm (25kg *40/1000kg*1)

Storage

Product must be stored in a cool dry place <25°C @ max 65% relative humidity. Product should not be exposed to strong odours or sunlight.

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Compliance



Quality Assurance

Ornua is committed to supplying its customers with milk products which are manufactured to the highest food safety and quality standards.

Ornua products meet all applicable EU legislation and our supplying manufacturing sites are accredited to the highest standards.

A certificate of analysis is available on request and typically includes the key compositional, physical and microbiological parameters outlined in the product specification.

Sustainability

Our Way Matters, our sustainability framework, contains three pillars; Our Way of Farming, Our Way of Operating and Our Way of Supporting. Each pillar sets out positive initiatives that benefit our environment, our business and our community.

Ornua is a founding member of Origin Green, the sustainability programme of the Irish food and drink industry. Ireland's dairy farmers adhere to the Sustainable Dairy Assurance Scheme whereby an independent audit takes place covering areas such as animal health and welfare, hygiene, land management, biosecurity and greenhouse gas emissions.



Suggested Labelling

Allergen's: Contains Milk and Dairy products

Country regulations for product labelling vary. Ornua advises customers to check local regulations to determine specific labelling for this ingredient.

Contact Details:

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