

Skimmed milk is carefully selected and extracted from fresh whole milk. To make skim milk powder, milk is separated, pasteurised, evaporated and spray dried in advanced facilities to produce a fine, free flowing milk powder with a natural cream colouring. This colour derives from the natural grass based diet of our dairy cows.

Product Offerings

- Low heat SMP
- Medium heat SMP
- High heat SMP
- Instant SMP
- High heat/heat stable SMP
- UHT SMP

Key Applications



Typical Physical Properties

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

Typical Nutritional Analysis

	Per 100g	
Energy	1517 kJ	
Cals	357 kcal	
Fat	0.8 g	
of which saturates	0.5 g	
Carbohydrates	54.5 g	
of which lactose	54.5 g	
Fibre	0 g	
Protein	33 g	

Typical Composition

Calorific Ratio Pyramid

Key Characteristics

Nutrition

- A variety of options available to suit your application
- An excellent source of highly digestible proteins
- Essential amino acids
- Contains naturally occurring calcium, vitamins & minerals
- Customisable for specific applications
- * Please note all stated values are typical, always clarify minimum/maximum levels with an Ornua Specification.



Protein (MSNF)34 %Lactose54.5 %Moisture4.0 %Milk Fat1.25 %Ash8 %





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Ireland's largest dairy product exporter





Skim Milk Powder (SMP)

Typical Microbial Values

SPC (cfu/g)	10,000 max		
Coliforms (cfu/g)	Negative		
Yeasts (/g)	100 max		
Moulds (/g)	100 max		
Salmonella (/375g)	Negative		

Typical Shelf Life

24 months from date of production under recommended storage conditions.

Packaging

				Ornua
Net weight	25 l	<g< td=""><td></td><th>Ingredients</th></g<>		Ingredients
Multi-wall pap a moisture bar direct contact grade and all c clear and trace	rier. All p with pro coding o	backaging duct is foo	in	25kg
Net weight	100	00 kg		

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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1,000kg

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