

This is a spray-dried whey protein concentrate manufactured from fresh casein whey using an ultra-filtration process.

Key Applications



Ice cream solutions



Bakery solutions



Yogurt manufacture



Meat



Replacer blends

Typical Physical Properties

Colour	Light cream
Flavour	Neutral
pH	6.5
Bulk density (IDF 134)	0.96g/ml
Scorched particles (ADPI)	Typically Disc A

Typical Nutritional Analysis

	Per 100g
Energy	1544 kJ
Cals	369 kcal
Fat	2.9 g
of which saturates	1.85 g
Trans Fat	Trace
Carbohydrates	50.5 g
of which lactose	50.5 g
Protein	34 g

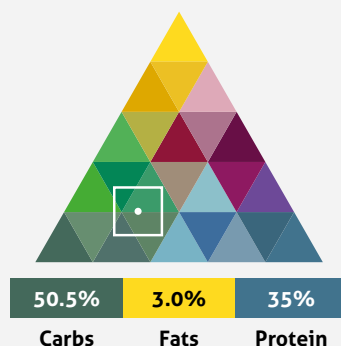
Key Characteristics

- > Additional Nutritional profile
 - Protein
- > Increased functionality
 - Water binding/Hydration
 - Foaming/Whipping
 - Emulsification
 - Viscosity development
 - Browning

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

Typical Composition

Calorific Ratio Pyramid



Protein	35 %
Moisture	3.5 %
Milk Fat	3 %
Lactose	50.5 %
Ash	7.0 %



Exports to over **110** countries worldwide



Delivers **creative** customer solutions



Ireland's largest dairy product exporter



Milk from **grass-fed** cows

Typical Microbial Values

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

Typical Shelf Life

24 months from date of production under recommended storage conditions.

Packaging

Net weight 25 kg



Multi-wall paper which incorporates a moisture barrier. All packaging in direct contact with product is food grade and all coding on labels is clear and traceable.

Net weight 1,000 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.

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

Compliance

Product Declaration



Halal



Kosher

Food Safety Standards



Certified to
GFSI Global Standards

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: Only allergen is **milk** which is the raw material

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

Contact Details:

E ingredients.dublin@ornua.com

W www.ornua.com

T @ornua



Exports to over **110** countries worldwide



Delivers **creative** customer solutions



Ireland's **largest** dairy product exporter



Milk from **grass-fed** cows