

Sweet whey & neutralised whey is produced from a single source of caseins and manufactured by a combination of filtration techniques and spray dried.

### Product Offerings

- Neutralised whey
- Sweet whey

### Key Applications



Confectionary



Chocolate Manufacture



Bakery



Desserts



Ice Cream



Yogurt Manufacture



Dips & Sauces

### Key Characteristics

- Value adding functionality
- Neutral flavour
- Single source whey stream

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

### Typical Physical Properties

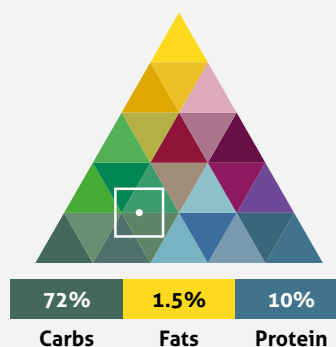
Colour	White
Flavour	Clean
pH	6.5
Bulk density (IDF 134)	Please see specification as this can vary by manufacturing plant
Scorched particles (ADPI)	Typically Disc A

### Typical Nutritional Analysis

	Per 100g
Energy	1445 kJ
Cals	345 kcal
Fat	1.5 g
<i>of which saturates</i>	0.8 g
Carbohydrates	72 g
<i>of which lactose</i>	72 g
Fibre	0 g
Protein	10 g

### Typical Composition

#### Calorific Ratio Pyramid



Protein (as is)	9%–13%
Lactose	72 %
Moisture	3.5 %
Milk Fat	1.5 %
Ash	7 % – 9.5%



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
Salmonella (/375g)	Negative

## Typical Shelf Life

24 months from date of production under recommended storage conditions.

## Packaging

Net weight	25 kg
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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	1000 kg
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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

### 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: 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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