

High quality milk protein produced by acid precipitation of casein from fresh pasteurised skimmed milk.

Key Applications



Creams & Creamers
Cream liquors, liquid non-dairy creamers, dried non-dairy creamers



Cheese Solutions
Processed cheese manufacture



Sports Nutrition
Bar manufacture



Yogurt Manufacture

Key Characteristics

- Very good water binding properties
- Emulsification properties
- High nutritional value (88% protein), low in fat, cholesterol and lactose

Typical Physical Properties

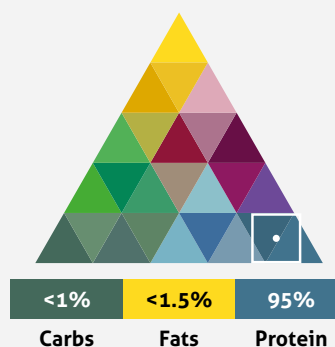
Colour	White/off-white in colour
Flavour	Clean
pH	4.9
Scorched particles (ADPI)	Typically Disc A

Typical Nutritional Analysis

	Per 100g
Energy	1535 kJ
Cals	361 kcal
Fat	1.0 g
<i>of which saturates</i>	0.6 g
Carbohydrates	0.13 g
<i>of which lactose</i>	0.13 g
Fibre	0 g
Protein	88 g

Typical Composition

Calorific Ratio Pyramid



Protein (dry basis)	95 %
Moisture	9 %
Total Fat	<1.5 %
Ash	1.7 %

* 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



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



Multi-wall paper which incorporates a moisture barrier and contains the product with an inner polyethylene bag.

Net weight 1000 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

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.

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