

Buttermilk powder is made from buttermilk which undergoes pasteurisation, evaporation and spray-drying.

Product Offerings

- High fat BMP
- Low-heat
- Medium-heat
- High-Heat heat stable
- Low spore

Typical Physical Properties

Colour	Cream/yellow
Sensory	Clean, typical milky
Scorched particles (ADPI)	Typically Disc A

Key Applications



Recombined Milk UHT Milk



Desserts



Dairy Spreads



Bakery



Growing Up Milk



Soups & Sauces

Typical Nutritional Analysis

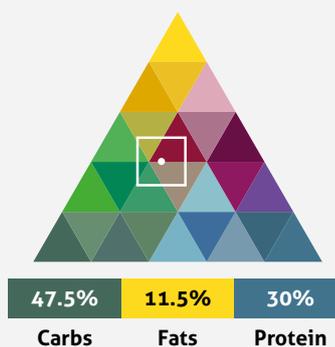
	Per 100g
Energy	1743 kJ
Cals	414 kcal
Fat	11.5 g
<i>of which saturates</i>	7.2 g
Trans Fat	Trace
Carbohydrates	47.5 g
<i>of which lactose</i>	47.5 g
Protein	30 g

Key Characteristics

- Rich, creamy flavour
- Emulsifying properties
- High in phospholipids
- Soluble

Typical Composition

Calorific Ratio Pyramid



Protein	30 %
Moisture	<3.7 %
Milk Fat	11.5 %
Ash	7.2 %

* 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)	50,000 max
Coliforms (cfu/g)	Negative
Yeasts (/g)	50 max
Moulds (/g)	50 max
Salmonella (/25g)	Negative

Typical Shelf Life

18 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 <20°C @ max 65% relative humidity.

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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: 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.

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