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
- **Beverage Solutions**
- **Recombined Dairy UHT Applications**
- **Yogurt Manufacture**
- **Sports Nutrition**
- **Bakery**
- **Desserts**
- **Confectionary**
- **Soups & Sauces**

### Key Characteristics
- 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

### Typical Physical Properties

<table>
<thead>
<tr>
<th>Property</th>
<th>Value</th>
</tr>
</thead>
<tbody>
<tr>
<td>Colour</td>
<td>Natural cream</td>
</tr>
<tr>
<td>Flavour</td>
<td>Clean, fresh, milky</td>
</tr>
<tr>
<td>Scorched particles (ADPI)</td>
<td>Typically Disc A</td>
</tr>
</tbody>
</table>

### Typical Nutritional Analysis

<table>
<thead>
<tr>
<th>Nutrient</th>
<th>Per 100g</th>
</tr>
</thead>
<tbody>
<tr>
<td>Energy</td>
<td>1517 kJ, 357 kcal</td>
</tr>
<tr>
<td>Fat</td>
<td>0.8 g</td>
</tr>
<tr>
<td>of which saturates</td>
<td>0.5 g</td>
</tr>
<tr>
<td>Carbohydrates</td>
<td>54.5 g</td>
</tr>
<tr>
<td>of which lactose</td>
<td>54.5 g</td>
</tr>
<tr>
<td>Fibre</td>
<td>0 g</td>
</tr>
<tr>
<td>Protein</td>
<td>33 g</td>
</tr>
</tbody>
</table>

### Typical Composition

<table>
<thead>
<tr>
<th>Carbs</th>
<th>Fats</th>
<th>Protein</th>
</tr>
</thead>
<tbody>
<tr>
<td>54.5%</td>
<td>1.25%</td>
<td>34%</td>
</tr>
</tbody>
</table>

### Calorific Ratio Pyramid

- Protein (MSNF): 34%
- Lactose: 54.5%
- Moisture: 4.0%
- Milk Fat: 1.25%
- Ash: 8%

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

Product Declaration

Food Safety Standards

Halal
Kosher
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:

E ingredients.dublin@ornua.com
W www.ornua.com
@ornua

Typical Microbial Values

<table>
<thead>
<tr>
<th>Microbial Parameter</th>
<th>Typical Value</th>
</tr>
</thead>
<tbody>
<tr>
<td>SPC (cfu/g)</td>
<td>10,000 max</td>
</tr>
<tr>
<td>Coliforms (cfu/g)</td>
<td>Negative</td>
</tr>
<tr>
<td>Yeasts (cfu/g)</td>
<td>100 max</td>
</tr>
<tr>
<td>Moulds (cfu/g)</td>
<td>100 max</td>
</tr>
<tr>
<td>Salmonella (cfu/g)</td>
<td>Negative</td>
</tr>
</tbody>
</table>

Typical Shelf Life

24 months from date of production under recommended storage conditions.

Packaging

<table>
<thead>
<tr>
<th>Net weight</th>
<th>Packaging Details</th>
</tr>
</thead>
<tbody>
<tr>
<td>25 kg</td>
<td>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.</td>
</tr>
<tr>
<td>1000 kg</td>
<td>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 x 1000mm (25kg x 40/1000kg x 1)</td>
</tr>
</tbody>
</table>

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.

Skim Milk Powder (SMP)

Exports to over 110 countries worldwide
Delivers creative customer solutions
Ireland’s largest dairy product exporter
Milk from grass-fed cows

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