








Full cream milk powder is produced from fresh pasteurised milk which can be standardised to agreed customer specification. This milk is spray dried to preserve the nutrients naturally present in milk.

Product Offerings

- Instant FCMP (26%/28%)
- Standard FCMP (26%/28%)
- Additional fortification
- High heat, medium heat, low heat

Key Applications

	Beverage Solutions Reconstituted		Yogurt Manufacture
	Growing Up Milk Stage 2 Infant Nutrition		Bakery
	Tea/Coffee Whitener		Desserts
	UHT Applications		Ice Cream
	Chocolate Manufacture		Confectionary

Key Characteristics

- It is an excellent source of highly digestible proteins
- Contributes its unique characteristics of flavour and texture
- Contains the naturally occurring water and fat soluble vitamins
- It is a source of major minerals particularly calcium, phosphorous, magnesium, potassium and trace elements

Typical Physical Properties

Colour	White to creamy
Flavour	Clean, fresh milky taste
Scorched particles (ADPI)	Typically Disc A

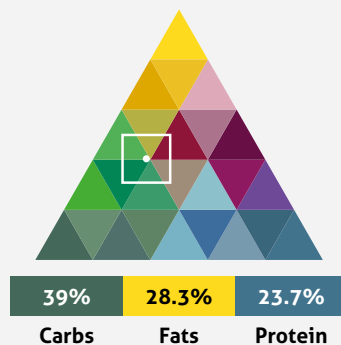
Typical Nutritional Analysis

Figures represent a 28% FCMP product

	Per 100g
Energy	2079 kJ
Cals	497 kcal
Fat	28.3 g
<i>of which saturates</i>	17.5 g
Carbohydrates	39.7 g
<i>of which lactose</i>	39.7 g
Fibre	0 g
Protein	23.7 g

Typical Composition

Calorific Ratio Pyramid



Protein (as is)	23.7 %
Lactose	39.7 %
Moisture	<3.5 %
Milk Fat	28.3 %
Ash	<6 %

* 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)	10,000 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. All packaging in direct contact with product is food grade and all coding on labels is clear and traceable.

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



Certified to
ISO 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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