



TIPPERARY

COOPERATIVE

SKIM MILK POWDER

Our Whole milk is carefully selected from farms and mechanically separated (defatted) to produce skim milk. Skimmed milk powder is produced from, skimmed milk which is, pasteurised, evaporated and spray dried in advance facilities to produce a fine, free flowing milk powder with a natural cream/white colour. This colour derives from the natural grass-based diet of our dairy cows.

PRODUCT OFFERINGS

Low heat SMP WPNI > 7
Medium heat SMP WPNI > 2
High heat SMP WPNI <1.5
Instant SMP WPNI > 2
High heat/ Heat stable / UHT Grade
WPNI <1

KEY APPLICATIONS

- Infant Formula grade
- Sports & Dietary Nutrition
- Recombined Dairy UHT
- Yogurt & Ice Cream manufacture
- Beverage Solutions
- Bakery
- Soups and Sauces
- Confectionary & Desserts
- Flavoured and ready to drink milk.

TYPICAL NUTRITIONAL ANALYSIS

Per 100g	
Energy	1,520kJ/ 357 kcal
Fat	1.1g
Of which Saturates	0.77g
Carbohydrate	51.79g
Of which lactose	44.7g
Protein	35.1g

SHELF LIFE

24 months from date of production under ambient storage conditions.

COMPLIANCE

PRODUCT DECLARATION:

Halal
Kosher

FOOD SAFETY STANDARDS

Certified to GFSI Global Standards

KEY CHARACTERISTICS

- Extremely functional dairy ingredient
- Natural dairy flavour
- High Emulsification properties
- High functional heat stable protein
- High heat stability

TYPICAL COMPOSITION

Protein (as is)	Minimum 34%
Moisture	4%
Milk Fat Maximum	1.5%

QUALITY ASSURANCE

Tipperary Co-op is committed to supplying its customers with milk products which are manufactured to the highest food safety and quality standards.

Tipperary Co-op 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.



PACKAGING

SIZING OPTIONS:

(A) Net Weight: 25kg

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.

(B) Net Weight: 1,000kg

Woven polypropylene bag that contains the product with a barrier plastic liner or alternatively in a polycoated bag (without liner).

Tipperary Co-op standard pallet is heat treated:
1.200mm x 1,000mm (25kg x40 / 1,000kg x1).

TYPICAL MICROBIOLOGICAL STANDARDS

Parameter	Max
Yeast	50 per g
Mould	50 per g
TPC 30 (cfu/g)	1,000 Max
TPC 55 (cfu/g)	1,000 Max
Aerobic Thermophilic spores	500 Max
Aerobic Mesophilic spores	200 Max
Total Spores	1,000 Max
Coliforms	Neg
Salmonella	Neg

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.

SUSTAINABILITY

Our way matters, our sustainability framework contains three pillars, 1) Our way of farming, 2) Our way of operating and 3) our way of supporting. Each pillar sets out positive initiatives that benefit our environment, our business and our community.

Currently, Tipperary Cooperative is a member of the Bord Bia Origin Green scheme with the goal of sustainable food production and has ISO50001 accreditation, Energy Management.

Tipperary Cooperative is committed to sourcing all milk from dairy farmers who are members of a 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

Allergens: Contains Milk and Dairy products (As milk is the main ingredient, cheese will contain milk solids including trace presence of lactose).

Suitable for vegetarians.

