



TIPPERARY

COOPERATIVE

WHEY POWDER

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Our Sweet whey is produced from Emmental cheese production, producing a single source of high-quality casein proteins. Sweet whey powder is manufactured by a combination of filtration, evaporation and spray drying. It is a free-flowing non-hygroscopic powder.

PRODUCT OFFERINGS

Sweet Whey

KEY APPLICATIONS

- Infant formula
- Sports & Dietary nutrition
- Confectionary
- Flavoured ready to drink milk.
- Chocolate Manufacture
- Bakery
- Desserts
- Yogurt & Ice Cream Manufacture

TYPICAL NUTRITIONAL ANALYSIS

Per 100g	
Energy	1445kJ/ 345kcal
Fat	2.0g
Of which saturates	1.1g
Carbohydrate	72.0g
Of which lactose	72.0g
Protein	10.5g

SHELF LIFE

24 months from production date when stored under appropriate conditions.

COMPLIANCE

PRODUCT DECLARATION:

Halal
Kosher

FOOD SAFETY STANDARDS

Certified to GFSI Global Standards

KEY CHARACTERISTICS

- Appearance - Creamy- white powder homogenous and free from impurities.
- Taste - slightly sweet, free from foreign taste
- Odour - dairy, free from foreign odour

TYPICAL COMPOSITION

Protein (as is)	Min 11.5%
Lactose	72%
Moisture	3%
Milk Fat	Max 2.0%
Ash	7.5-9%

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
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 Country regulations for products labelling vary. Tipperary Co-op advise customers to check local regulations to determine specific labelling for this ingredient.

Suitable for vegetarians.



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Please note all stated values are typical, always clarify minimum/maximum levels with our product specifications