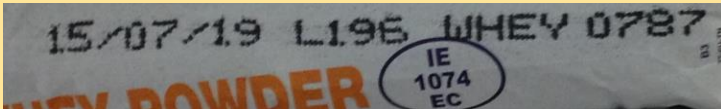


1. PRODUCT INFORMATION	
<b>Product</b>	<b>Sweet Whey Powder</b>
<b>Ingredient Declaration</b>	Rennet Whey Concentrate
<b>Origin of Ingredients</b>	All milk used in the manufacture of our rennet casein produced in Ireland and the UK
<b>Appearance</b>	Light cream colour powder
<b>Flavour</b>	Fresh milky taste and aroma
<b>Texture</b>	Free flowing
<b>Product Process Summary</b>	North Cork Creameries sweet whey powder is produced from concentrating and spray drying of fresh, high quality whey produced during the rennet casein manufacturing process in our production plant in Kanturk, Co. Cork, Ireland which has been pasteurised at 73°C minimum for a minimum of 15 seconds.
<b>Key Legislation Complied With</b>	EC Regulation No. 852/2004 on the Hygiene of Food Stuffs. EC Regulation No. 853/2004 laying down specific hygiene rules for food of animal origin.
<b>Health Mark</b>	IE 1074 EC
<b>Shelf Life</b>	24 months from date of production
<b>Coding</b>	<p>Directly coded on the base of the bag using an Inkjet coding system. The code is made up of the date of production, Julian day code, product name and bag number as shown in this example:</p>  <p><b>15/07/19</b> = Date of production  <b>L196</b> = Julian day of year (15<sup>th</sup> July 2019)  <b>Whey</b> = Product name: Whey Powder in this example  <b>0787</b> = Bag number 787 in batch L196.  Factory Health Mark is pre-printed on all bags (IE 1074 EC)</p>
<b>Packing Format</b>	25 kg multi-wall paper sacks (3 ply minimum) with a food grade polyethylene liner 1000kg bulk bags, lined or unlined.

**2. CHEMICAL CRITERIA**

Parameter	Unit	Specification	Test Method
Protein (MSNF)	%	11.0 Minimum	CKAM081 (Leco)
Moisture	%	4.0 Maximum	FT267 Oven Drying at 102C
Fat	%	2.0 Maximum	FT242/IDF 9/ ISO1736
Ash	%	8.0 Maximum	ISO 5545: 1986
Scorched Particles	Disc	Typical: Disc A; Disc B Maximum	ADPI - Bulletin 916
Solubility Index	ml	0.5 Maximum	Modified IDF Standard 129A:1988
Titrateable Acidity	%	0.16 Maximum	ADPI Bulletin 916 2002
Bulk Density	g/ml	Target 0.69	IDF Standard 134A:1995
Antibiotics	N/A	Negative	Delvo

**3. MICROBIOLOGICAL CRITERIA**

Parameter	Unit	Specification	Test Method
Standard Plate Count (TBC/TPC)	cfu/g	≤40,000	ISO 4833:2003
Coliform	cfu/0.1g	Negative	ISO 4832:2006
E.coli	cfu/0.1g	Negative	ISO16649-2:2001
Yeast & Mould	cfu/g	≤50	ISO 21527/1
Enterobacteriaceae	cfu/g	Negative	ISO 21528-2
Salmonella	cfu/25g	Negative	ISO 6579
Coagulase-Positive Staphylococci	cfu/g	Negative	MTM014 ISO6888-1:1999

**4. NUTRITIONAL INFORMATION**

Parameter	Typical Value / 100g
Energy	371kcal / 1550kJ
Protein	12.6g
Fat	0.60g
<i>of which saturates</i>	0.4g
<i>of which monounsaturates</i>	0.1g
<i>of which polyunsaturates</i>	0.1g
Carbohydrates	77.4g
<i>of which sugars (Lactose)</i>	77.4g
Fibre	<0.5g
Sodium	0.7g
Salt Equivalent	1.7g
Ash	7.1g

**5. ALLERGEN INFORMATION (Ref. Annex II of Regulation (EU) No. 1169/2001)**

Allergen	Contains	Source	In Same Factory
Cereals containing Gluten	No	N/A	No
Shellfish / Crustaceans	No	N/A	No
Eggs / Derivatives	No	N/A	No
Fish / Derivatives	No	N/A	No
Peanuts / Derivatives	No	N/A	No
Soya Beans / Derivatives	No	N/A	No
<b>Milk / Derivatives</b>	<b>Yes</b>	<b>Cow's Milk</b>	<b>Yes</b>
Nuts* / Derivatives	No	N/A	No
Celery / Derivatives	No	N/A	No
Mustard / Derivatives	No	N/A	No
Sesame Seeds / Derivatives	No	N/A	No
Sulphur Dioxide and Sulphites >10ppm	No	N/A	No
Lupin	No	N/A	No
Molluscs	No	N/A	No

**6. PACKAGING, WEIGHTS & PALLETISING**

Parameter	25kg Bags	1000kg Bulk Bags
Bag Material	Paper bag with Polyethylene liner	100% virgin Polypropylene & LDPE inner liners
Bag Size	25kg	1000kg
Number of bags per layer/layers per pallet	4 bags per layer, 10 layers per pallet	1 Bag per Pallet
Number of bags per pallet	40	1 Bag per Pallet
Pallet type	Wooden heat treated ISPM 15 Pallets, 1200 mm x 1000 mm, stretched wrapped.	

**7. METAL DETECTION**

Test Stick Type	Test Stick Size 25kg Bags	Test Stick Size 1000kg Bulk Bags
Ferrous	2.5mm	1.5mm
Non-Ferrous	3.0mm	2.0mm
Stainless Steel	3.0mm	2.0mm

**8. STORAGE AND TRANSPORT CONDITIONS**

Storage Conditions	Store in cool and dry conditions (<25 °C with a relative humidity <65%) and away from strong odours and direct sunlight.
Transport	Ambient delivery

**9. SITE CERTIFICATION**

Regulatory	Product is produced in factories authorised by and under supervision of the Irish regulatory authorities (Department of Agriculture, Food and the Marine). Established HACCP plans for the production of milk powders in place.
GFSI Recognised Certification	BRC certified.
Halal	Approved
Kosher	Approved

## 10. ADDITIONAL INFORMATION

Contaminants	A contaminant monitoring program is in place to monitor compliance with EU maximum residue levels.
GMO Status	Considered a non-GMO product according to the definition for GMO stated in EU Directive No. 2001/18, article 2 and thus requires no GMO-labelling in accordance with EU Regulation (EC) No. 1829/2003 and EU Regulation (EC) No. 1830/2003.
Suitability Data	Suitable for Vegetarians, Ovo-Lacto Vegetarians, Coeliacs Not suitable for Vegans.

## 11. SPECIFICATION APPROVAL

Date of Last Review	21.Jul.2021
Approved By	Paddy Flanagan
Signed	 
Position	Technical Manager
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