100% New Zealand Whole Sheep Milk Powder

www.blueriverdairy.co.nz
The Blue River Dairy story began more than a decade ago on the fertile banks of a beautiful blue river on the southern coast of New Zealand’s South Island. In the early days only traditional sheep milk feta cheese was made however the product range has been extended to include a number of boutique cheeses, sheep milk ice cream and milk based products. The success of the company is closely linked to the rich farming land of the southern river valleys and the rolling pastures on which the sheep happily graze and provide the rich, sweet milk that creates today’s range of unique products.

Blue River prides itself on being able to deliver a secure continuous supply chain, one of the first in the world to do so. Their research and development over the last decade has made Blue River the leading sheep milk specialists. Blue River operates as a fully vertically integrated company which enables them to control every aspect of the production of their products – from pasture to plate. This unique system allows quality control throughout the entire process ensuring that only the most premium products are delivered to both New Zealand and Worldwide markets.

**100% NEW ZEALAND Whole Sheep Milk Powder**

**100% New Zealand Sheep Full Cream Milk Powder – Low Heat**

Pasteurised New Zealand Sheep Milk in a powdered form obtained through the spray-drying process to produce a fully agglomerated powder.

**Applications:**
- Recombined liquid milk
- Ingredients: eg. Bread Making, Bakery, Cheese, Yoghurt, Ice Cream
- Instant drinks: eg. Hot Chocolate, Coffee, Milkshakes, Smoothies
- Sauces, Salad Dressings

**Nutrition Profile:**

Milk is our first food and provides the basic building blocks for good health, with lifetime benefits. Milk is a high source of calcium, protein, vitamins and minerals that are essential for healthy bodies. It aids in building strong bones, teeth, builds and repairs muscle tissue, provides energy and is vital for brain development. It is important to have your daily intake of dairy products at all ages. It is particularly important for the elderly to maintain their dairy intake; adequate intake helps to keep bones healthy and strong.

Many people that have intolerances or sensitivities to cow’s milk find they can consume sheep dairy products successfully* Sheep Milk (ewe’s milk) is highly nutritious, richer in vitamins A, B, and E, calcium, phosphorus, and magnesium than cow’s milk. Many people who have intolerances or sensitivities to cow’s milk find that they can consume sheep dairy products because they contain higher levels of natural medium chain fatty acids (MCT), which have recognized health benefits. For example MCTs aid in the absorption of lactose, making the milk easier to digest. It also helps to limit and/or inhibits cholesterol deposits. This is due to the natural medium fatty acids not being stored in the body as fat.

The fat globules in sheep milk are smaller than the fat globules in cow’s milk, making sheep milk more easily digested. Sheep milk takes approximately 45 minutes to digest compared to cow milk that takes up to four hours, making sheep milk very gentle on the digestive system.

Sheep milk is superior and belongs to a class of its own.

*This is dependent on the degree and nature of the allergy.

**Key Facts:**

Sheep Milk nutritionally out-performs goat and cow’s milk in almost all areas:

- 44% more Energy than cow’s milk
- 45% more Protein than cow’s milk
- 50% more Iron than cow or goat’s milk
- 38% more Calcium
- 90% more Folic Acid than goat’s milk (similar to cow’s milk)
- 50% more Vitamin B12 than cow’s milk
- Higher levels of key vitamins A, D, E, & C than both cow and goat’s milk

**Ingredients**

100% Full Cream Sheep Milk

**Packaging**

Bulk: Packed in 25kg multi layer bags with polyethylene inner liner and closed by heat-sealing. Bags are stacked 45 per pallet.

Retail Ready: Available in 400gram cans, gas flushed. Cans are stacked 672 cans per pallet, 112 cartons*

**Storage & Shipping**

For optimum quality, product should be stored and shipped in a cool (10-25°C), dry (relative humidity below 65%) environment away from direct sunlight.

**Shelf Life**

Bulk 25kg bags: Shelf life is 18 months from date of manufacture in recommended storage conditions.

Retail Ready: Shelf life is 24 months from date of manufacture in recommended storage conditions.

**Reconstitution**

To reconstitute powder to liquid milk use a ratio of: 6:1-600ml (20.3fl oz) water: 100g (3.5oz) WMP

**Typical Nutrition Composition**

<table>
<thead>
<tr>
<th>Component</th>
<th>Grams</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fat</td>
<td>37.4g</td>
</tr>
<tr>
<td>Protein</td>
<td>31.2g</td>
</tr>
<tr>
<td>Carbohydrate</td>
<td>23.9g</td>
</tr>
<tr>
<td>Ash</td>
<td>5g</td>
</tr>
<tr>
<td>Moisture</td>
<td>25g</td>
</tr>
</tbody>
</table>

**Physical Analysis**

- Colour: White to slightly off white in colour
- Solubility Index (mL): Maximum 1.0
- Reconstituted Milk Acidity (RMA): Max 14
- Scorched Particles: Max Disc B
- pH: 6.7

**Microbiological Analysis**

- Aerobic Plate Count: Maximum 10,000 cfu/g
- Coliform: Maximum 500 cfu/g
- Salmonella: Negative per 25g
- Listeria: Absent per 25g
- Coagulase-positive Staphlococci: Maximum 100 cfu/g

**Quality Assurance**

Blue River Dairy LP is MPI accredited and strict quality control procedures are enforced during manufacturing. The manufacturing environment is also subject to regular monitoring and control. Final product is sampled and tested for chemical, sensory and microbial parameters using internationally recognized procedures in MPI certified laboratories.

*Based on standard pallet stacking - other options available

**Applications:**

- Sauces, Salad Dressings
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