

# CROPP COOPERATIVE



## MILK POWDERS

We begin with high-quality, award winning organic milk produced by pasture-raised cows from Organic Valley dairy farms across the United States. The milk is pasteurized, then completely dried using a low-heat process which leaves behind a fine powder. We also have medium-heat products available. Our focus on food safety and quality ensure that our milk powder products maintain their consistent fresh taste.

### APPLICATIONS

- Bakery
- Confection
- Snacks
- Processed cheese
  - Ice cream
- Nutrition bars
- Beverages
- Infant nutrition

- **NON-FAT DRY MILK POWDERS**
- **SKIM MILK POWDER**
- **WHOLE MILK POWDER**
- **BUTTERMILK POWDER BLEND**
- **CULTURED MILK / CULTURED BUTTERMILK POWDER**

### Here's what makes our milk powders organic:

All Organic Valley dairy products are crafted with organic milk produced by our cooperative of family farmers working in harmony with nature.

- Organic Valley farms are certified organic by the USDA.
- Organic Valley farmers do not use antibiotics, synthetic hormones, toxic pesticides or GMOs.
- Organic animal feed cannot contain GMOs.
- USDA-certified organic products are eligible for export to Canada or the EU under an arranged Equivalency Arrangement. EU organic standards allow antibiotics for livestock, so any products derived from treated animals cannot be exported to the U.S. as organic.
- Organic Valley also certifies to China's National Organic Standards. Select products are eligible for export to China as organic.

*Ask us about other organic dairy export possibilities to serve your needs around the world.*

**ORGANICVALLEY.COOP**

WE CARE FOR THE EARTH WHILE BRINGING YOU THE HIGHEST QUALITY FOOD