



**Safely delivering the
wonders of whey**


arla
foods
ingredients
powering nutrition together





World-class quality and
food safety to

PROTECT



Babies are the best. They'll grow up to lead our future.
But they need the best possible start in life.

Arla Foods Ingredients supports the WHO recommendation for exclusive breastfeeding for the first six months of an infant's life and continued breastfeeding up to the age of two or beyond in combination with nutritionally appropriate complementary foods.

Through the world's leading infant nutrition producers, our scientifically documented whey-based ingredients are the cornerstones of safe and highly nutritious solutions that promote healthy pregnancies and aid the growth and development of infants and toddlers.

In fact, these most vulnerable consumers define the standard for producing whey ingredients for food and beverage, sports nutrition and medical nutrition.

Mastering quality and food safety practices for these infants and toddlers intrinsically sets the standard for our supply chain management, our production facilities and our uniquely proactive quality and food safety culture.

It's

IMPORTANT



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For your customers

Health and well-being are fast-growing priorities for the world's consumers. They're worried that the foods and beverages they choose can potentially impact their long-term health.

So, too, are the regulatory bodies that seek to support consumers in making healthy choices. Arla Foods Ingredients has a duty of care to protect consumers by delivering quality and food safety without compromise.

For your brand

It only takes one adverse incident to damage your brand's reputation. So you need to work with a supplier that works just as hard to protect your customers and your business as you do.





Raw materials you can

TRUST



Agreed supplier quality

- Arla Foods Ingredients has quality farmer programs agreed with all farmers supplying our production facilities. Arlagården® is our golden standard.
- Arlagården® is a unique, detailed agreement signed by the farmers supplying milk for Scandinavia-sourced whey.
- It controls how the cows are treated as well as the treatment and handling of milk.
- It sets the standard for our farmer programs all over the world. We work continuously with them, aiming to achieve the same superior standards set out in Arlagården®.

Fit for purpose

- We produce four different whey ingredient classifications: Infant Nutrition, Sport & Health, Special Food and Food.
- Strict raw material specifications and entry-testing ensure raw materials have exactly the right classification needed for everything from infant formula to food, all without artificial colour additives and excessive heat treatment.

IT ALL STARTS WITH RAW MATERIALS

Delivering world-class, whey-based ingredients begins with the quality of the raw materials. It takes strict control over the entire supply chain, from farm to dairy to processing and packaging.

When entering all of our production sites undergoes constantly evolving quality and safety checks that are able to provide detailed data that goes above and beyond customer expectations. If the quality or food safety of the whey has been compromised, we measure it and take action immediately.

We insist on premium quality, only sourcing whey through supplier contracts and never on

the spot market. In fact, on the facilities where we have been active for a longer period of time, 90 percent of our suppliers have been with us for over 20 years, enabling us to build strong partnerships based on trust, transparency and dialogue. Any changes to supplier raw material sources, recipes, equipment or production parameters must be approved by our supply chain team – and regular audits ensure strong quality and food safety requirements are kept tightly on track. Strong control of the entire value chain, end-to-end, has allowed us to implement change and improve together with the infant nutrition industry and regulators.



**Our proactive quality
and food safety**

CULTURE

QUALITY AND FOOD SAFETY IS EVERYONE'S RESPONSIBILITY

Consumer requirements, regulations and corporate social responsibility, quality and food safety standards are constantly evolving. Being prepared for these changes takes a company-wide, proactive quality mindset.

Our core competences lie in dairy experience in processing whey with natural variability. Further, we are recruiting a growing number of employees with pharma and biotech backgrounds, bringing with them documented best practices and deep understanding of the specific industry between food and pharma. This combination of diverse industry backgrounds provides the

foundation for our strong quality and food safety culture. And we also drive a learning culture – where quality and food safety is everyone's responsibility and where there is ceaseless attention to detail.

We strengthen our quality and food safety culture through intensive on-the-job training and by helping each other to incorporate new information and practices. At the same time, intensive collaboration projects and open dialogue with customers, suppliers and universities provide two-way knowledge sharing that spurs constant improvement in our processes and products.



A worker in a white lab coat and hairnet is shown in a factory setting, looking down at their hands. The background is filled with industrial machinery and equipment. The worker is wearing a white long-sleeved shirt and white pants. They are also wearing a white hairnet and safety glasses. The background shows various pieces of machinery, including pipes, valves, and control panels. The overall scene is a clean, industrial environment.

Quality and food safety by

DESIGN



For the future

- We take our plant design and equipment seriously so that we can be front runners in hygienic design.
- A dedicated, in-house department takes the lead on all plant construction tasks.
- We design and operate our processes to maintain microbiological, nutritional and functional quality, and integrity of our products, instead of relying on excessive heat treatment.

GOING ABOVE AND BEYOND

Keeping all the wonders of whey intact while ensuring optimum safety is a delicate affair. Too much heat, for example, can reduce its nutritional quality. Yet too little can pose a significant food safety risk. Keeping heat to a minimum during processing requires a combination of strict upstream microbiological control and sophisticated engineering skills.

We carefully design every step of whey's journey along the value chain to safely conserve its potential – from the development of new, state-of-the-art processing facilities to the way they are maintained.

Our production lines are designed to minimise negative impact on our raw materials, food safety, the end product and the environment. To meet future quality and food safety requirements, that are ever increasing, we invest far beyond the levels required to meet current regulatory and customer requirements. Together with a heavily embedded quality and food safety learning culture, our world-class facilities ensure we have what it takes to deliver to our customers without compromise.

Arla Foods Ingredients is a global leader in improving premium nutrition. Together with our customers, research partners, suppliers, NGOs and others, we discover and deliver documented ingredients and products that can advance lifelong nutrition for the benefit of consumers around the world.

We serve leading global brands in early life nutrition, medical nutrition, sports nutrition, health foods, and other foods and beverages.

Five reasons to choose us:

- We're passionate about improving nutrition.
- We innovate by connecting the best.
- We master both discovery and delivery.
- We build strong, long-lasting partnerships.
- We are committed to sustainability.

Headquartered in Denmark, Arla Foods Ingredients is a 100% owned subsidiary of Arla Foods.

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Arla Foods Ingredients Group P/S, Sønderhøj 10 - 12, 8260 Denmark

arlafoodsingredients.com

