



**UNSURPASSED
QUALITY,
A FRESH
PERSPECTIVE**

THE VISION TO MAKE A DIFFERENCE.



In 2009, with the sun reflecting off the gleaming silos, Idaho Milk Products became more than just an aspiration of South Central Idaho dairy farming families, it became a reality. Their vision was to adhere to sustainable practices while creating the world's freshest, highest quality, most consistent dairy ingredients. They also wanted to support the regional community by creating local, well-paying jobs, thus delivering a sustained economic boost to the communities that they call home.



These dairy families spent years researching how to make their shared dream come to life. During that time, they worked with leading engineers and builders of dairy processing plants, as well as top equipment suppliers, to develop a closed-loop system that results in the freshest, most consistent dairy ingredients. Located right in the heart of Idaho's dairy country, the one-of-a-kind production facility became the world's largest dedicated milk protein facility and the first Grade A designated milk protein processing plant.

GREAT TIMING AND CONSISTENCY RESULTS IN REMARKABLE PRODUCTS

The decision to produce only three products: milk proteins, milk permeate, and cream, has focused our team of expert technologists, food processing operators and business professionals, ensuring that we consistently produce the world's best products and best customer experience. We provide the freshest, highest quality products available by operating the world's most efficient farm-to-finished product dairy processing operation. Our cream and milk proteins can transition from raw milk at the milking parlors to final packaging within twenty-four hours, providing our customers with unmatched freshness.

Our supplier dairies carefully control their cows' dietary intake, and manage the herds so that approximately the same number of cows are in all stages of lactation. This ensures an exceptionally consistent milk supply resulting in milk protein products that have very little variation in mineral composition and protein ratios. Other processors work with inconsistent raw milk that varies throughout the year in mineral composition and the ratios of whey protein to casein protein. The unrivaled uniformity of our raw milk pays big dividends to our customers who depend on our consistent ingredient profiles for their finished product formulations.

We provide the freshest, highest quality products available by operating the world's most efficient farm-to-finished product dairy processing operation.

Our supplier-dairies, which provide us with a dedicated and uninterrupted supply of top quality raw milk, are within a forty mile radius of our high-tech processing facility. Every day, over three million pounds (1.36 million kg) of farm fresh raw milk is chilled directly after collection and delivered to our facility via our own dedicated

fleet of tankers. From the milking parlors through final product packaging, Idaho Milk Products' ingredients are produced in a closed-loop, absolute temperature controlled environment.

After transferring the raw milk to our refrigerated silos, we immediately begin the separation process. The pasteurization of nearly 300,000 pounds (136,000 kgs) of IdaPro Cream occurs quickly, and is shipped to our customers on the very day of milking. The remaining skim milk promptly undergoes pasteurization and filtration to create milk proteins and milk permeate powder.



RELENTLESS FOCUS ON QUALITY ASSURANCE AND FOOD SAFETY

Throughout processing, our quality assurance includes the use of both state-of-the-art analytical equipment, as well as traditional methodologies to ensure the most stringent quality standards are upheld. This includes the use of infrared and near-infrared analytical equipment installed in the processing lines and control rooms to provide instant analysis and feedback to our operators. We take the quality of our ingredients very seriously so our customers can trust our products to perform as expected.

While fresh, high-quality ingredients are a top priority for us, we also built our production facility with product safety as an imperative. Our facility holds SQF Level 3 certification for comprehensive food safety and quality management systems. It's all part of our dedication to providing our customers, and the end consumers, the highest-quality and safest products possible.

Our plant is unique for a dairy processing operation in that each distinct processing step is physically compartmentalized and separate from the other steps. All motor controls and delivery pipes for utilities and milk have been removed from the operating rooms and are in specially designed interstitial spaces above the processing area. This design allows us to maintain an unsurpassed high level of sanitation and hygiene within the processing environment. Further, in keeping with these guidelines, the plant utilizes a “utilidor” around the operating rooms—an access corridor that ensures each of the major processing rooms is accessed directly, not through another operating room. This keeps traffic to a minimum and maintains separation between raw product and finished product areas within the plant.

Our vertical integration affords full lot traceability and control from the moment our tankers begin accepting milk to when product leaves our facility. We control the process every step of the way, knowing exactly where each pound of milk originates and where it goes. Having that kind of control helps eliminate possible errors and contamination, adding an additional layer of product safety our customers can trust.



IDAHO MILK
MADE IN USA
GRADE A
Net Weight 20kg
Lot #
88.18
17095
653844
UP

IDAHO MILK



PRODUCTS

GRADE A

IdaPro™

MILK PROTEIN ISOLATE

MADE FROM PASTEURIZED MILK

Manufactured by

IDAHO MILK PRODUCTS, INC

2249 S. Tiger Drive, Jerome, ID 83338

www.idahomilkproducts.com

MADE IN THE USA

NET WEIGHT 20 KG (44.092 LBS)



EXCEPTIONAL MILK PROTEIN CONCENTRATE AND ISOLATE

We produce over 40 million pounds (18 million kgs) of milk protein annually. We also produce over 55 million pounds (25 million kgs) of IdaPro Milk Permeate Powder, and 100 million pounds (45 million kgs) of IdaPro pasteurized cream each year. Naturally, all our products are verified:



Grade A



SQF Level 3



rBST-free



GMO-free



glyphosate-free



OU Dairy Kosher



European Kosher



EU certified



IFANCA Halal

We specialize in the production of IdaPro and IdaPlus milk proteins ranging in protein content from 80 to 90 percent, including low lactose versions. Our milk proteins contain micellar casein and native whey proteins in the same unaltered ratio as naturally occurs in milk. These products deliver excellent solubility and emulsifying capabilities and are characterized by a clean, light, milky flavor and aroma.

IdaPro and IdaPlus milk proteins are used to boost protein and deliver other nutritional and functional benefits in a host of product categories such as:

- Yogurt – both spoonable and drinkable
- Cheese
- Ice cream
- Protein bars
- Ready-to-drink and ready-to-mix beverages/shakes
- High-protein breakfast foods such as pancake and waffle mixes

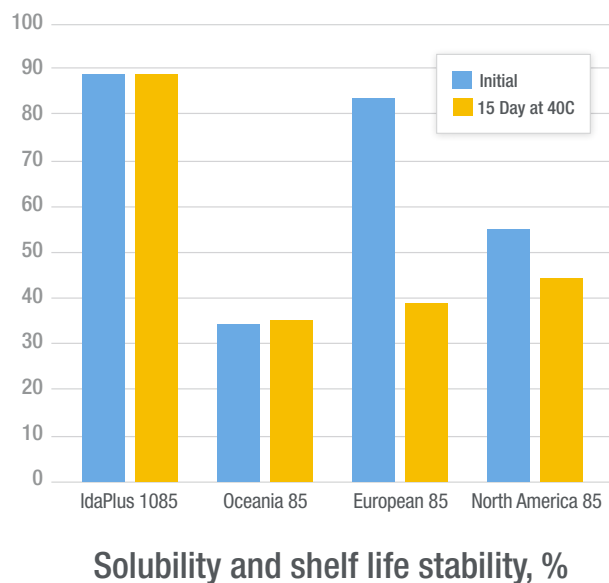
To ensure optimal nutrition and functionality, we utilize a low heat production process which keeps the protein intact and delivers superior functional and biological properties. Furthermore, our five stories high milk protein dryer was custom designed and built to yield a highly consistent and top-quality product.

INDEPENDENT STUDIES CONFIRM WHAT WE BELIEVE

Independent studies have confirmed that our milk proteins provide superior sensory and functional properties for food and beverage applications. In multiple blind studies at North Carolina State University, an independent panel tested IdaPro milk proteins against other leading competitors. The panel determined that IdaPro milk proteins scored significantly higher than the other samples. IdaPro milk proteins had the cleanest, freshest flavor and aroma, scored the lowest in lipid oxidation, and did not have any significant undesirable flavor attributes.

In functional testing at California Polytechnic State University, IdaPro milk proteins scored high compared to competitive samples in important functional properties, including solubility, suspension stability, emulsion stability, and viscosity. IdaPro milk proteins were also shown to have a uniform particle size with better flowability than the tested competitive set.

Our line of superior protein powders includes our functional protein isolate IdaPlus. Independent studies at Kansas State, North Carolina State, and South Dakota State Universities have shown that IdaPlus has superior solubility, faster hydration and dispersion properties, reduced buffering capacity, stronger gel forming properties, increased water holding capacity and greater heat stability than other MPCs on the market.



MILK PERMEATE POWDER (MPP) OFFERS VERSATILITY

Idaho Milk Products produces Grade A milk permeate powder. To create this high quality, ultra-consistent non-hygroscopic product, we constructed a custom dryer specifically designed for milk permeate powder. Our IdaPro milk permeate powder excels because of its sweet, milky flavor and aroma profile, and its near neutral pH value.

IdaPro MPP can improve the appearance, color, texture and flavor profile of food products. A great source of dairy solids and minerals, it provides a cost-effective alternative to ingredients such as skim milk powder, lactose and sweet whey powder. And, with the FDA's ruling requiring "Added Sugars" to be included on labels, IdaPro MPP presents a possible solution as milk permeate is not considered an added sugar, since its primary function is not restricted to sweetening.



THE CREAM OF THE CROP

Freshness is one of our hallmarks and our cream is no exception. Attention to detail and commitment to superior service make it possible to ship up to 300,000 pounds (136,000 kgs) of IdaPro Cream daily, often on the very day of milking. Cream this fresh makes for better tasting end products, helping our customers formulate nationally recognized foods.

INDUSTRY-LEADING CUSTOMER SERVICE

While our efforts to produce superior ingredients assists companies in making successful products, our attention to industry-leading service keeps our customers truly happy. Our quick responsiveness to questions and our approach to solving problems with integrity and an eye toward long-term business relationships cements the trust companies place in us. Our customers know that they can rely on us to support them as a true partner would.

Our dedication to our customers has led us to find ways we can offer additional value. We have created a “Resource Center,” a designated area of our website where people can find answers to a myriad of questions on topics ranging from formulation support, to dairy ingredients, to farm facts. Visitors can access white papers and application suggestions to help with formulating the next consumer hit. We continue to add to this library of information to ensure that it remains up-to-date and comprehensive.

OUR COMMITMENT TO SUSTAINABILITY

At our core, we are an agricultural company, founded, owned, and operated by longtime family dairy farmers. Our livelihood is tied directly to the land and livestock of our dairy owners. This understanding of our interdependency supports our belief that it is our responsibility to be conscientious stewards of the environment. We have chosen to conduct our business in a manner that protects the environment, supports the well-being of our employees, contributes to a healthy economy, and enables us to give back to our communities.

Beginning with the dairies and not ending until our customers receive their products, our focus on sustainable practices covers every portion of our supply chain. Since inception, our closed-loop, proprietary system has minimized waste at every turn while also keeping our carbon footprint as small as possible.

A young boy with short brown hair, wearing a maroon polo shirt, is smiling broadly and holding a vanilla ice cream cone. He is looking slightly to the right of the camera. The background is a blurred outdoor setting with yellow and blue elements.

A TRUSTED SUPPLIER—NOW AND FOR THE LONG TERM.

Idaho Milk Products offers an unsurpassed level of production expertise, quality control, and food safety to meet your most demanding requirements. We then back our sustainably-produced, world-class ingredients with the industry's best service. Adding to that, our Sales Management Team specializes in the food and nutrition markets; their scientific backgrounds ensure that we fully understand our customers' needs with an eye on forming long-term business partnerships. Our commitment drives our focus on our customers' success.



Idaho Milk Products has become a respected industry force. We are a trusted, globally-capable supplier to food and nutrition companies everywhere. Our customers believe it's time to demand sustainably-sourced, top-quality dairy ingredients and a new level of product reliability, consistency, and service. If that's what you expect from your key dairy suppliers, it's time to join forces with Idaho Milk Products.

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