

Product Summary: Fat Filled Milk Powder for Yoghurt



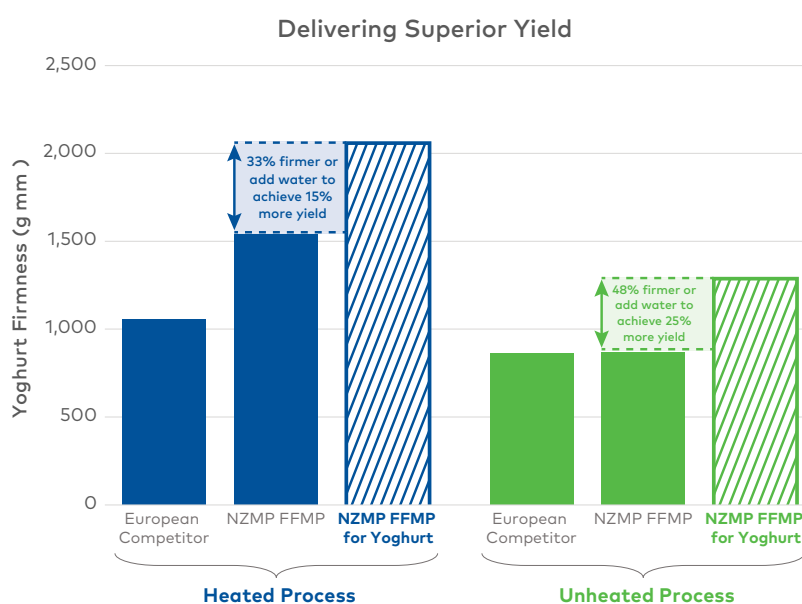
Ingredient Overview

NZMP Fat Filled Milk Powder (FFMP) for Yoghurt is a dairy ingredient specifically designed for superior performance in yoghurt. With many markets and consumers preferring to make yoghurt more affordable by using FFMP, there is a need for a powder designed specifically for use in yoghurt. We applied our rich history of expertise in both yoghurt and powders and designed NZMP FFMP for Yoghurt. This powder delivers on affordability through additional yield without compromising on firmness.

Superior Yield, Superior Performance

Our trials show NZMP FFMP for Yoghurt delivers **superior yield** and **performance** over other FFMPs. We have found that we can achieve between 15-25% more yield without compromising on firmness by adding **more water** to the **same amount of powder**.

Results vary depending on the yoghurt manufacturing process, particularly around the heat treatment of the milk. Talk to your account manager about how to get the best from NZMP FFMP for Yoghurt with your process and equipment.



Usage Instructions

- Use the same amount of NZMP FFMP for Yoghurt as you would if you were using standard FFMP.
- For customers using a heat treatment process we recommend starting with 18% more water.*
- For customers who are not using a heat treatment process we recommend starting with 30% more water.*

**This is based on our experience; you may have some variation depending on your specific process.*

Key Benefits

- **Superior Performance:** NZMP FFMP for Yoghurt enables you to increase yoghurt yield without compromising on firmness by adding more water to the same amount of powder. Every batch is tested for performance in yoghurt.
- **More Opportunity:** By reducing cost in use, NZMP FFMP for Yoghurt provides you with a commercial advantage. Either achieve more margin whilst maintaining your current price or reduce price to drive additional sales.
- **Great Taste & Texture:** NZMP FFMP for Yoghurt sets to a firm, glossy yoghurt that also delivers on taste.
- **NZMP Quality:** Leveraging our world-class dairy expertise, this product has been specifically developed to perform in yoghurt.

Made in New Zealand

The world knows New Zealand as the home of dairy expertise and a trusted source of natural, high-quality dairy performance.

Dedicated icons have been developed to help our customers leverage these advantages of NZMP dairy from New Zealand. Customers who purchase NZMP FFMP for Yoghurt can apply to use these claims on their consumer packaging:

Front of
Pack Claim:



or



Back of
Pack Claim:



Talk to the dairy ingredient experts

We're passionate about sharing our deep dairy expertise to help you grow your business. Talk to us today about your dairy ingredient needs.

To find out more or to purchase our ingredients please visit nzmp.com