



All-round Excellence

NZMP Dairy Foods
Ingredients Range





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Dairy and Nutrition

Milk provides a package of essential nutrients that may be difficult to obtain in low-dairy or dairy-free diets. Our New Zealand-sourced NZMP ingredients start with nutrient-dense milk from grass-fed cows, providing a powerhouse of energy, essential nutrients, and protein.

Data shows¹ that regular consumption of dairy as part of a balanced diet is beneficial for skeletal and muscular health, supports brain development and cognition, and aids weight management.

¹ • FAO (Food and Agriculture Organization of the United Nations) (2013) Dietary protein quality evaluation in human nutrition. FAO food and nutrition paper No92, Rome.
• Kanwar J R, Kanwar R K, Sun X, Punj V, Matta H, Morley S M, Parratt A, Puri M & Sehgal R (2009) Molecular and Biotechnological Advances in Milk Proteins in Relation to Human Health. Current Protein and Peptide Science,10, 308-338.



Dairy and Nutrition

One to three servings² of dairy products per day is an excellent source to provide key building blocks for healthy bodies.

- **High in calcium.** Calcium and phosphorus support the development and maintenance of bones, teeth, muscle and regular cardiac function.
- **A complete protein source.** Protein aids bone health, muscle development and strength, immune function, repair of damaged tissues, and satiety for weight management.
- **Essential vitamins and minerals.** Dairy foods contain riboflavin (B2) to help the body produce energy, vitamin B12 for normal blood and neurological function, vitamin A for a healthy immune system and cell growth, and potassium for normal cell function.
- **Supports mobility and muscle strength.** Dairy products are a rich source of essential vitamins and minerals, fats, amino acids and proteins that benefit musculoskeletal health.
- **A low-carbohydrate/low-GI food.** These products release energy to the body at a sustained, steady pace to keep you going longer.
- **Helps support brain development and maintain a healthy brain.** Evidence suggests that dairy components support early childhood brain development and offer protection against age-related cognitive decline and dementia.

² Mozaffarian D (2016) Dietary and Policy Priorities for Cardiovascular Disease, Diabetes, and Obesity: A Comprehensive Review. *Circulation*,133, 187-225.

Fonterra Sustainability Solutions

No matter where you are on your sustainability journey, we can help.

As an NZMP customer you can draw from our unique sustainability credentials across our New Zealand-sourced ingredients to uncover new opportunities to meet the needs of the conscious consumer, deliver tangible results to your investors and stakeholders, and help protect your business for the future.



EXPERTISE AND INSIGHTS

Leverage our global networks and expertise across the supply chain to collaborate with us on your next sustainable product launch or project.



DATA AND ASSURANCE

Get a true view of your sustainability performance, through transparency- and traceability-enabled tools and reporting and assurance against global standards.

This provides the reassurance you need that our ingredients meet your sourcing requirements.



UNIQUE CLAIMS AND CONTENT

Use our certified natural dairy claims, climate claims and emotive content to engage conscious consumers and create a competitive advantage for your business.

Fonterra Sustainability Solutions

Meeting the needs of the conscious consumer.

As an NZMP customer licensing our claims, you receive comprehensive marketing support and assets. You can use these assets to boost your marketing and promotional efforts and target those consumers seeking differentiated product options.

Scan the QR code below to see more information on Fonterra Sustainability Solutions.



STANDARDS AND CLAIMS

Our claims and icons inform consumers that the dairy in your product comes from New Zealand to help differentiate your business.



Certified
External Standard

Certified
Fonterra Standard

Provenance
and Expertise



New Zealand Grass-Fed Dairy

A better sustainability choice

In New Zealand, we farm the way nature intended, following the natural patterns of pasture growth. Our cows graze on fertile pastures with fresh air, excellent rainfall, and abundant sunshine.

Scientific research³ backs the idea that grass-fed dairying is a better choice for our planet, including better soil health, greater pasture biodiversity, energy and water conservation, and lower greenhouse gas emissions which contribute to climate change.

Our cows spend more time grazing lush fertile pastures than anywhere else in the world. They thrive under natural sunlight and breathing fresh air – the fact that what’s good for our animals, is also great for conserving water and energy, which is a win-win.

As a Co-operative made up of 10,000 farming families, we’re close to the land, a closeness that means our dairy farmers understand they play a vital role in caring for the environment.

Our more natural farming system, combined with the care we give to our animals and the environment, means Fonterra New Zealand has one of the lowest on-farm carbon footprints in the world.



³ Fonterra Co-operative. (2021). The Science Behind Grass-Fed. Available on request. Adapted from the AgResearch Internal Report. 2020. Pasture-fed livestock production and products: Science behind the narrative, report number RE450/2020/071.



Carbon Zero Capability

Take action and wear your brand's sustainability credentials with pride.

Climate change remains one of the planet's biggest challenges. While Fonterra New Zealand already has one of the world's lowest on-farm carbon footprints, we are committed to doing more. We aspire to be Net Zero carbon by 2050 and intend to invest around \$1 billion in sustainability initiatives over the next decade, to find additional solutions that reduce both our own carbon footprint and that of our customers.

Fonterra has partnered with Toitū Envirocare, an independent certifier, to launch NZMP Organic Butter – carbonzero™ certified. Over time NZMP intends to broaden the portfolio of carbonzero™ certified ingredients to support customer needs and demands. Adding Toitū carbonzero™ certification to your product is a great way to meet your emissions reduction targets in the short term, while working towards net zero long term. All NZMP ingredients are carbon zero capable, so talk to us about your carbon zero ingredient needs.

We know the issue of climate change is far bigger than the efforts of one organisation, and we're excited to partner with our customers to meet the needs of the conscious consumer, show climate leadership and help claim first mover advantage.

Our organic butter was the first of our NZMP ingredients to become carbonzero™ certified.

Scan the QR code below to find out about our carbonzero™ certified NZMP Organic Butter.



Cheese Range

At NZMP, we are global leaders in cheesemaking with more than 100 years of experience behind us. Our cheeses have unique characteristics that are fit for any application and suit a variety of tastes. Fonterra has its own culture house with a vast range of high-quality cultures. The unique cultures created are used in all NZMP cheese made in New Zealand and Australia. Our unique culture performance system underpins our consistently exceptional quality.

Explore our diverse range of world-class cheeses, appreciated for their uniformity, consistency, performance and flavour.



Mozzarella Range

Mozzarella is one of the most versatile cheeses in the world. It is used in traditional foods like pizza to add stretch and texture to a wide range of other dishes, as well as in processed cheese applications.

1 BROAD OFFERING

We provide a range of styles to suit every need. NZMP Mozzarella is made in New Zealand and Australia to give a broad offering of flavour styles and performance.

2 VERSATILE

Our ingredients are tailored for a wide variety of applications. From highly versatile mozzarella for a wide range of food applications through to specialised shredding and processed cheese ingredients, we have you covered.

3 HALAL AND VEGETARIAN

All of our Mozzarella ingredients are Halal and Vegetarian.

Multi-award-winning, internationally recognised.

- International Cheese & Dairy Competition, UK.
- NZ Champion of Cheese Award Competition.

New Zealand-Sourced Dairy.

Our New Zealand-sourced dairy ingredients can become carbon zero. They are made from the milk of cows who graze outdoors on lush pasture, as nature intended.



Scan the QR code below and watch this video to see how you get the best performance from your mozzarella.



Premium Mozzarella Range



PREMIUM FROZEN MOZZARELLA (NZ)

High-performing, versatile all-rounder for use in a wide range of applications.

CLAIMS

- Excellent stretch for an authentic pizza experience.
- Highly consistent, frozen at peak maturity to lock in flavour and performance.
- 100% mozzarella.

CHARACTERISTICS

- Mild, milky, buttery flavour.
- Light yellow colour, with golden brown blisters when cooked on pizza.
- Firm, smooth texture, ideal for shredding.
- Stable through freezing and thawing.
- 36-month frozen shelf life.

APPLICATIONS

- Dining – ideal for pizza and to introduce stretch and texture in a wide range of dishes.
- Shredding – excellent body, the mild taste blends well with other flavour cheeses.
- Processed cheese – stretch and texture.

FORMATS

- Frozen, 2x 10kg blocks in carton.



PREMIUM FROZEN MOZZARELLA (AU)

The same high performance, versatile all-rounder made in Australia.

CLAIMS

- Excellent stretch for an authentic pizza experience.
- Highly consistent, frozen at peak maturity to lock in flavour and performance.
- 100% mozzarella.

CHARACTERISTICS

- Mild, milky, buttery flavour.
- Light yellow colour, with golden brown blisters when cooked on pizza.
- Firm, smooth texture, ideal for shredding.
- Stable through freezing and thawing.
- 36-month frozen shelf life.

APPLICATIONS

- Dining – ideal for pizza and to introduce stretch and texture in a wide range of dishes.
- Shredding – excellent body, the mild taste blends well with other flavour cheeses.
- Processed cheese – stretch and texture.

FORMATS

- Frozen, 8x 2.5kg blocks wrapped into 2x 10kg blocks in carton.



PREMIUM CHILLED MOZZARELLA (NZ)

No-thaw, ready-to-use, high-performance mozzarella that is designed for shredding.

CLAIMS

- Long, stable chilled shelf life, ideal for shredding.
- Ready to use, no thawing required.
- Excellent stretch and melt.
- 100% mozzarella.

CHARACTERISTICS

- Mild, milky, buttery flavour, excellent for blending with other NZMP flavour cheeses.
- Light yellow colour, with golden brown blisters when cooked on pizza.
- Firm, smooth texture, ideal for shredding.
- 12-month chilled shelf life.

APPLICATIONS

- Dining – ideal for pizza and to introduce stretch and texture in a wide range of dishes.
- Shredding and slicing – excellent body and firm texture.
- Chilled retail cheese formats – stable chilled shelf life.

FORMATS

- Chilled, 2x 10kg blocks in carton.



LOWER-SALT FROZEN MOZZARELLA (NZ)

A lower-salt version of our high-performance, premium Mozzarella.

CLAIMS

- Lower salt (1%) 100% mozzarella.
- Excellent stretch for an authentic pizza experience.
- Highly consistent, frozen to lock in flavour and performance.

CHARACTERISTICS

- Mild, milky buttery flavour, excellent for blending with other NZMP flavour cheeses.
- Light yellow colour, with golden brown blisters when cooked on pizza.
- Firm, smooth texture, ideal for shredding.
- 36-month frozen shelf life.

APPLICATIONS

- Shredding and blending – lower salt complements higher flavour cheese varieties.
- Processed cheese – supports ability to reduce salt in formulations.
- Dining applications – mild taste complements spicy, more flavoursome ingredients.

FORMATS

- Frozen, 2x 10kg blocks in carton.

The Mozzarella Experts. Leveraging traditional and innovative new technologies with a deep understanding of product performance.



Specialised Mozzarella Range



INDIVIDUALLY QUICK FROZEN (IQF) SHREDDED MOZZARELLA (NZ)

High performance, highly consistent, easy-to-use frozen, pre-shredded mozzarella.

CLAIMS

- Extra stretch.
- Save waste, save time – pre-shredded format.
- 100% mozzarella. Consistently easy – uniform shred shape for recipe yield control.
- Good reheat performance.
- IQF: snap frozen to lock in freshness.

CHARACTERISTICS

- Long fibrous stretch.
- Excellent melt and consistent blister appearance.
- Light yellow colour.
- Mild, milky, buttery flavour.
- Highly functional, ideal for conveyor ovens.
- 12-month frozen shelf life.

APPLICATIONS

- Ideal for pizza. Stretch feature brings theatre and texture to a range of cuisines and dishes.

FORMATS

- Frozen, 12kg bag shred in a carton.



EASY SHRED MOZZARELLA (NZ)

A higher-solids, lower-moisture mozzarella, easy to shred and ideal for formulating into processed cheese.

CLAIMS

- 100% mozzarella.
- Easy to shred – lower moisture means firmer, more robust body.
- Classic robust stretch when baked.

CHARACTERISTICS

- Higher solids, lower moisture.
- Mild, milky, buttery flavour.
- Light yellow colour, with golden brown blisters when cooked on pizza.
- Stable through freezing and thawing.
- 36-month frozen shelf life.

APPLICATIONS

- Processed cheese – functional solids to enhance formulations.
- Shredding and blending.

FORMATS

- Frozen, 2x 10kg blocks in carton.



STANDARD MOZZARELLA (NZ)

Cost-effective reduced-fat and lower-salt mozzarella, ideal for prepared food.

CLAIMS

- 19% fat and lower salt (1%), ideal for processed cheese formulation flexibility, and assisting nutritional targets in prepared food.
- Long firm stretch when baked.
- Appetising baked appearance.

CHARACTERISTICS

- Classic firm, robust stretch.
- Robust texture – for excellent body in a variety of applications.
- Easily blended with other cheeses.
- Good for shredding and slicing for retail or catering.
- 36-month frozen shelf life.

APPLICATIONS

- Processed cheese: reduced fat and salt enables formulation flexibility.
- Prepared food: reduced fat and salt assists nutritional targets.

FORMATS

- Frozen, 2x 10kg blocks in carton.

The key to consistently turning out authentic pizzas comes down to using a quality mozzarella cheese, because no other ingredient brings a pizza together quite like it.



Ingredients for String and Processed Cheese



FROZEN MOZZARELLA CURD (NZ)

A functional, high-protein, cost-effective unstretched cheese ingredient, specifically designed for further processing into processed mozzarella.

CLAIMS

- Unique New Zealand ingredient for making processed cheese, mozzarella and string cheese.
- Flexible. Use in varied amounts to achieve desired cost and functionality.
- Can be blended with natural cheese curd without compromising flavour and functionality.

CHARACTERISTICS

- Light yellow colour characteristic of cheese made from grass-fed cow's milk.
- Mild natural mozzarella flavour appealing to a range of customer preferences.
- Excellent stretch, melt and blister properties in final application.
- Frozen to maintain optimum functionality.

APPLICATIONS

- Processed mozzarella manufacture.
- String cheese.
- Processed cheese.
- Curd extension.

FORMATS

- Frozen, 1x 20kg block in carton.



HIGH-SOLIDS FROZEN MOZZARELLA (NZ)

A great base ingredient for processed mozzarella, higher in total solids and lower in moisture.

CLAIMS

- Low moisture ideal for formulating into processed cheese.
- 100% mozzarella – named ingredient allows “processed mozzarella” label.

CHARACTERISTICS

- Mild, milky, buttery flavour.
- Light yellow colour.
- Firm, robust texture.
- Stable through freezing and thawing.
- 36-month frozen shelf life.

APPLICATIONS

- Processed cheese – high-solids ingredient purpose built to provide body and texture for processed mozzarella and stretchy Individually Wrapped Slices (IWS).

FORMATS

- Frozen, 2x 10kg blocks in carton.

The better the ingredients, the better the cheese. We make our natural cheese using ingredients specially chosen for their cheesemaking properties.





Natural Cheese Range

Our award-winning range of cheeses performs in a variety of applications with appealing flavour from a unique grass-fed source.

1 FUNCTIONAL PERFORMANCE

NZMP cheese ingredients are crafted to provide high-quality performance characteristics and desirable sensory attributes in a wide range of delicious food applications.

2 CLEAN TASTE AND FLAVOUR

NZMP cheese is known for its clean taste, which is appreciated by consumers globally, and our international awards are further recognition of the outstanding flavours in our range.

3 SMOOTH TEXTURE, UNIFORMITY AND CONSISTENCY

NZMP cheese is renowned for its smooth texture, uniformity and consistency.

4 VERSATILITY

Whether it be for cutting, shredding, processing and blending, or destined for snacking, meals, cooking and baking, we have a broad cheese range with a variety of tastes, textures and options for processing and food applications.

Multi-award-winning, internationally recognised.

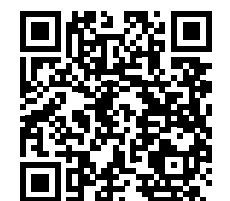
- *International Cheese & Dairy Competition, UK.*
- *NZ Champion of Cheese Award Competition.*
- *World Cheese Contest, Wisconsin USA*

New Zealand-Sourced Dairy.

Our New Zealand-sourced dairy ingredients can become carbon zero. They are made from the milk of cows who graze outdoors on lush pasture, as nature intended.



Scan the QR code below to hear what our experts say about cheesemaking.



Uniquely from New Zealand Range



NOBLE™ CHEDDAR

Multi-award-winning, full-flavoured Cheddar with more protein and 30% less fat than Tasty Cheddar for the health-conscious consumer. Savoury and fruity notes provide uncompromised taste and texture and flavour.

CLAIMS

- 30% reduced fat and higher protein.
- No compromise on taste and texture.
- Premium source – made from fresh New Zealand milk.

CHARACTERISTICS

- 30% less fat and higher protein than Tasty Cheddar.
- Mature, savoury, well-rounded Cheddar flavour with subtle fruity notes.
- Uniform, creamy colour.
- Recommended to use within 15 months of manufacture.

APPLICATIONS

- Shredding and cutting for retail (can be blended with other cheeses).
- Table or snack cheese.
- Cooking and baking.
- Processed cheese.
- Blending with other cheeses.

FORMATS

- 20kg bulk block.



YOUNG NOBLE™

Multi-award-winning, full-flavoured Cheddar with more protein and 30% less fat than Tasty Cheddar. Younger age than Noble™ Cheddar for milder flavour and slightly softer texture.

CLAIMS

- 30% reduced fat and higher protein.
- No compromise on taste and texture.
- Premium source – made from fresh New Zealand milk.

CHARACTERISTICS

- 30% less fat and higher protein than Tasty Cheddar.
- Well-rounded Cheddar flavour with subtle savoury and fruity notes.
- Uniform, creamy colour.
- Recommended to use within 15 months of manufacture.

APPLICATIONS

- Shredding and cutting for retail (can be blended with other cheeses).
- Table or snack cheese.
- Cooking and baking.
- Processed cheese.
- Blending with other cheeses.

FORMATS

- 20kg bulk block.



EGMONT™

Named after New Zealand's most perfectly formed volcano, Egmont™ is a young, semi-hard cheese with a unique, slightly sweet flavour and lovely golden melt.

CLAIMS

- Unique sweet, nutty flavour.
- Excellent melt.
- Pairs well with other cheeses.

CHARACTERISTICS

- Unique nutty, slightly sweet flavour; makes ideal snacking cheese or for blending with other cheeses.
- Perfect for all baking and cooking needs as a topping or ingredient to add richness to recipes.
- Excellent melting qualities with golden melt and reduced oil off.

APPLICATIONS

- Shredding, slicing and cutting for retail, catering and industrial packs.
- Cold pack or club cheese manufacture.
- Cooking, baking and pizza-type.
- Processed cheese.
- Blending with other cheeses.
- Burgers and sandwiches.

FORMATS

- 20kg bulk block.



CHEDDARSAN™

An innovative natural cheese that brings together the distinctive piquant taste of an Italian-style Parmesan and the typical smooth texture of Cheddar.

CLAIMS

- Unique flavour profile.
- Ideal for shredding and processed cheese applications.
- Parmesan-flavoured table cheese or for Italian-inspired dishes.

CHARACTERISTICS

- Parmesan taste.
- Uniform, creamy colour.
- Firm, smooth Cheddar body.

APPLICATIONS

- Table or snack cheese.
- Cold pack or club cheese manufacturing.
- Excellent shredding and slicing for retail, catering, blended cheese, and industrial packs.
- Processed cheese.
- Cooking, baking, pizza and Italian style foods.
- Blending with other shredded cheeses.

FORMATS

- 20kg bulk block.



CHEDDAR-S

An innovative, award-winning mature Cheddar that brings some of the sweetness of a Gouda into a savoury Cheddar cheese.

CLAIMS

- Unique flavour.
- Clean flavour with no aftertaste.

CHARACTERISTICS

- A slightly sweet and subtle fruity flavour balanced with savoury umami notes.
- Firm Cheddar body and creamy, light yellow colour typical of other Cheddar cheeses.

APPLICATIONS

- Table or snack cheese, cold pack or club cheese manufacture.
- Excellent shredding, slicing and cutting for retail, catering, blended cheese, and industrial packs.
- Cold pack, club cheese, and processed cheese.
- Blending with other shredded cheeses.

FORMATS

- 20kg bulk block.



GRANULAR

A unique strong Romano-flavoured cheese suitable for the manufacture of Italian-style cooking options and processed cheese.

CLAIMS

- Strong flavour that works well in certain applications.

CHARACTERISTICS

- A New Zealand-sourced cheese made with milk from grass-fed cows.
- Strong Romano flavour.

APPLICATIONS

- Processed cheese.
- Excellent for sauces and other cooking options.

FORMATS

- 20kg bulk block.



Egmont™ is perfect for all baking and cooking needs, as a topping or ingredient to add richness to recipes.

Natural Cheddar Range



ORGANIC CHEDDAR - MILD

Manufactured using fresh organic milk, independently certified to internationally accepted standards. Mild Organic Cheddar has a smooth body and mild creamy Cheddar flavour profile.

CLAIMS

- Meets international organic standards for US, Canada, EU, China, Korea and International Federation of Organic Agriculture Movements (IFOAM).
- Unrivalled market access.
- Grass fed, pasture raised 365 days of the year.
- Organically certified free from pesticides, herbicides, antibodies and Genetically Modified Organisms (GMOs).
- Certified animal welfare friendly.

CHARACTERISTICS

- Mild Organic Cheddar has a smooth body and mild creamy Cheddar flavour profile.

APPLICATIONS

- Shredding and slicing for retail, catering and industrial packs.
- Table or snack cheese.
- Flexible, functional cheese for processed cheese.
- Blending with other cheeses.

FORMATS

- 20kg bulk block.



ORGANIC CHEDDAR - MATURE

Manufactured using fresh organic milk, independently certified to internationally accepted standards. Mature Organic Cheddar has been carefully aged for up to 18 months to deliver rich savoury Cheddar flavours with a sharper bite.

CLAIMS

- Meets international organic standards for US, Canada, EU, China, Korea and IFOAM.
- Unrivalled market access.
- Grass fed, pasture raised 365 days of the year.
- Organically certified free from pesticides, herbicides, antibodies and GMOs.
- Certified animal welfare friendly.

CHARACTERISTICS

- Mature Organic Cheddar has been carefully aged for up to 18 months to deliver intense savoury Cheddar flavours with a sharper bite.

APPLICATIONS

- Table or snack cheese.
- Cooking or baking applications and mixed with non-cheese ingredients.
- Processed cheese and cheese powder.

FORMATS

- 20kg bulk block.



ORGANIC CHEDDAR - LOW SALT

Low Salt Organic Cheddar, developed specifically as a low-salt, mild-flavoured Cheddar. Manufactured using fresh organic milk, independently certified to internationally accepted standards.

CLAIMS

- Meets international organic standards for US, Canada, EU, China, Korea and IFOAM.
- Unrivalled market access.
- Grass fed, pasture raised 365 days of the year.
- Organically certified free from pesticides, herbicides, antibodies and GMOs.
- Certified animal welfare friendly.

CHARACTERISTICS

- Developed specifically as a low-salt, mild-flavoured Cheddar for organic processed cheese.

APPLICATIONS

- Processed cheese and cheese powder.

FORMATS

- 20kg bulk block (frozen format).



MILD CHEDDAR

World-class natural Cheddar – a firm smooth cheese with a mild Cheddar flavour that appeals to many consumers.

CLAIMS

- Mild Cheddar flavour.
- Versatile for shredding, slicing, blending, table or snack cheese, and in processed cheese applications.

CHARACTERISTICS

- Mild, distinctive Cheddar flavour.
- Uniform creamy colour.
- Firm, smooth texture.

APPLICATIONS

- Shredding and slicing for retail, catering and industrial packs.
- Table or snack cheese.
- Flexible, functional cheese for processed cheese.
- Blending with other cheeses.

FORMATS

- 20kg bulk block.



MEDIUM CHEDDAR

A medium Cheddar, matured up to around 12 months. Its flavour is stronger than Mild but not as sharp as Mature.

CLAIMS

- Stronger than mild Cheddar but not as strong as mature Cheddar.

CHARACTERISTICS

- Uniform creamy colour.
- Medium Cheddar is matured for up to 12 months.
- Its flavour is stronger than Mild but not as sharp as mature.

APPLICATIONS

- Shredding and slicing for retail, catering and industrial packs.
- Table or snack cheese.
- Cooking or baking applications and mixed with non-cheese ingredients.
- Processed cheese.
- Blending with other cheeses.

FORMATS

- 20kg bulk block.



MATURE CHEDDAR

A mature Cheddar, aged over 12 months. It has a crumbly texture, sharper bite and often a lightly fruity flavour.

CLAIMS

- Crumbly texture and stronger flavour.

CHARACTERISTICS

- Uniform creamy colour.
- Crumbly texture with a sharper bite.
- Matured over 12 months for stronger flavour.

APPLICATIONS

- Shredding and slicing for retail, catering and industrial packs.
- Table or snack cheese.
- Cooking or baking applications and mixed with non-cheese ingredients.
- Processed cheese.
- Blending with other cheeses.

FORMATS

- 20kg bulk block.



COLOURED CHEDDAR

A distinctive orange-coloured Cheddar which has a mild flavour, smooth texture and firm body.

CLAIMS

- Uniform and distinctive orange colour from natural beta carotene colouring.
- Mild flavour.
- Versatile.

CHARACTERISTICS

- Uniform and distinctive orange colour.
- Mild Cheddar flavour.
- Firm and smooth.

APPLICATIONS

- Shredding and slicing for retail, catering and industrial packs.
- Table or snack cheese.
- Cooking and baking applications and mixed with non-cheese ingredients.
- Processed cheese.
- Blending with other cheeses.

FORMATS

- 20kg bulk block.



BASIC CHEDDAR

A cost-effective Cheddar that can be used for shredding or processed cheese.

CHARACTERISTICS

- Cost effective.
- Semi-hard.
- Mild, slightly buttery flavour.
- Firm, smooth texture.

APPLICATIONS

- Shredding for retail, catering and industrial packs.
- Cooking and baking applications and mixed with non-cheese ingredients.
- Table or snack cheese.
- Processed cheese.

FORMATS

- 20kg bulk block.

Natural Cheddar Range



FROZEN CHEDDAR

A frozen Cheddar cheese designed for processed cheese applications. Stored frozen to maintain flavour and functionality and provide consistency in processed cheese.

CLAIMS

- Frozen within 72 hours for minimal protein breakdown and consistent functionality.
- Uniform creamy flavour.
- Firm, curdy texture.

CHARACTERISTICS

- Frozen format ensures minimal protein breakdown.
- Long shelf life in frozen format.

APPLICATIONS

- Processed cheese.

FORMATS

- 20kg bulk block.



FUNCTIONAL CHEESE - SUPER FUNCTIONAL CHEDDAR 900

Ideal for processed cheese. Cartonless high-solids Cheddar that delivers extremely high levels of functional protein with over 10 months, functional performance in chilled storage.

CLAIMS

- Easy to formulate with as consistently provides high levels of functional protein.
- Mild flavour for flexibility.
- Long shelf life – up to 10 months chilled.

CHARACTERISTICS

- High functional protein (26.5%), low moisture (30.5%).
- Minimal protein breakdown.
- Carton less, suitable for chilled storage.
- Ease of use.
- Long shelf life in chilled format.

APPLICATIONS

- Processed cheese applications (cheese slices, portions, blocks, novelty kids).
- Blending with other cheeses.

FORMATS

- 20kg bulk block.



FUNCTIONAL CHEESE - CHEDDAR 900

Cartonless high-solids Cheddar that consistently delivers high levels of functional protein with up to 6 months, functional performance in chilled storage.

CLAIMS

- Easy to formulate with as consistently provides high levels of functional protein.
- Mild flavour for flexibility.
- Long shelf life – up to 6 months chilled.

CHARACTERISTICS

- High functional protein (26%), low moisture (32%).
- Minimal protein breakdown.
- Cartonless, suitable for chilled storage or frozen option.

APPLICATIONS

- Processed cheese applications (cheese slices, portions, blocks, novelty kids).
- Blending with other cheeses.

FORMATS

- 20kg bulk block.



FUNCTIONAL CHEESE - CHEDDAR 600

A higher-solids Cheddar that has been semi-matured and offered in a cartonless format. Provides flavour in processed cheese manufacture.

CLAIMS

- Higher protein (26.0%), with lower moisture (32.0%), with a balanced salt composition (1.7%).

CHARACTERISTICS

- High functional protein (26%), low moisture (32%).
- Flexible cheese, adding both texture and flavour to formulations.
- Ease of use.
- Long shelf life in chilled format.

APPLICATIONS

- Blending with other cheeses.

FORMATS

- 20kg bulk block.



REDUCED-FAT CHEDDAR (40% FDM)

A reduced-fat Cheddar with only 27% fat and distinctive Cheddar flavour that can be matured to achieve a mature tasty flavour.

CLAIMS

- Reduced fat with only 27% fat.

CHARACTERISTICS

- Its flavour is stronger than Mild but not as sharp as Mature.

APPLICATIONS

- Processed cheese.
- Can be mixed as a filler for dried Parmesan.
- Shredding and slicing for retail, catering and industrial packs.
- Table or snack cheese.
- Blending with other cheeses.

FORMATS

- 20kg bulk block.



REDUCED/LOW-SALT FROZEN CHEDDAR

A reduced/low-salt Cheddar responding to consumer demand.

CLAIMS

- Reduced/low-salt content (0.4 – 1.0% salt).
- Minimal protein breakdown.

CHARACTERISTICS

- Reduced/low-salt content (0.4 – 1.0% salt).
- Minimal protein breakdown.
- Uniform cream colour.
- Bland, slightly lactic flavour.
- Firm, curdy texture.
- Recommended to use within 12 months of manufacture.

APPLICATIONS

- Shredding and slicing for retail, catering and industrial packs.
- Table or snack cheese.
- Processed cheese.
- Blending with other cheeses.

FORMATS

- 20kg bulk block.



(cheddar cheese slices – perfect for snacks or lunchboxes.

Gouda Range

Gouda is a hugely popular cheese - approximately half of all cheese consumption globally. It is appreciated for its flavour and versatility.



DRY-SALT GOUDA

A unique manufacturing method makes Gouda that has a good milky flavour and functionality. Functional shelf life enables good shredability with good shred length.

CLAIMS

- Consistently good shredability.
- Mild, buttery flavour.

CHARACTERISTICS

- Uniform, pale cream colour.
- Smooth body.
- Mild, slightly sweet flavour.

APPLICATIONS

- Table or snack cheese.
- Shredding, slicing for retail, catering and industrial packs.
- All-purpose cheese for cooking including pizza topping.
- Burgers and sandwiches.
- Processed cheese.
- Blending with other natural cheeses.

FORMATS

- 20kg bulk block.



BRINE-SALT GOUDA

A brine-salt Gouda produced by more traditional methods, which provides good flavour and shredability.

CLAIMS

- Consistently good shredability.
- Traditional Gouda flavour.
- Good melt properties.

CHARACTERISTICS

- Uniform, pale cream colour.
- Smooth, bendy body.
- Mild, slightly sweet flavour.

APPLICATIONS

- Table or snack cheese.
- Shredding, slicing for retail, catering and industrial packs.
- All-purpose cheese for cooking including pizza topping.
- Burgers and sandwiches.
- Processed cheese.
- Blending with other natural cheeses.

FORMATS

- 2x 10kg blocks per case.



BRINE-SALT BALANCED GOUDA

A brine-salt Gouda with a clean, savoury balanced flavour with excellent shredding and slicing characteristics.

CLAIMS

- Consistently delivers very good shredability.
- Traditional, superior Gouda flavour.
- Good melt properties.

CHARACTERISTICS

- Uniform, pale cream colour.
- Smooth, bendy body.
- Mild, slightly sweet flavour.

APPLICATIONS

- Table or snack cheese.
- Shredding, slicing for retail, catering and industrial packs.
- All-purpose cheese for cooking including pizza topping.
- Burgers and sandwiches.
- Processed cheese.
- Blending with other natural cheeses.

FORMATS

- 2x 10kg blocks per case.



BASIC GOUDA

Cost-effective goudas available in two options: Basic Brine-Salt Gouda and Basic Mild Shredding Gouda. Both are designed for shredding and good for slicing with firm, smooth bendy body and good melt properties.

CLAIMS

- Cost-effective (Basic Mild Shredding Gouda is slightly more cost-effective)
- Good shredability.
- Good melt properties.

CHARACTERISTICS

- Uniform, pale cream colour.
- Smooth, bendy body.
- Mild, slightly sweet flavour (Basic Mild Shredding Gouda has a slightly milder flavour).

APPLICATIONS

- Table or snack cheese.
- Shredding, slicing for retail, catering and industrial packs.
- All-purpose cheese for cooking including pizza topping.
- Burgers and sandwiches.
- Blending with other natural cheeses.
- Processed cheese.

FORMATS

- 2x 10kg blocks per case.



LOWER-SALT GOUDA

Developed specifically as a low-salt, mild-flavoured Gouda for processed cheese.

CLAIMS

- <1.3% salt.
- Traditional Gouda flavour.
- Good melt properties.

CHARACTERISTICS

- Uniform, pale cream colour.
- Smooth, bendy body.
- Mild, slightly sweet flavour.

APPLICATIONS

- Table or snack cheese.
- Shredding, slicing for retail, catering and industrial packs.
- All-purpose cheese for cooking including pizza topping.
- Burgers and sandwiches.
- Processed cheese.
- Blending with other natural cheeses.

FORMATS

- 2x 10kg blocks.



NO-SALT FROZEN GOUDA

Developed specifically as a no-salt, mild-flavoured Gouda for processed cheese.

CLAIMS

- 0.1% salt.
- Traditional Gouda flavour.
- Good melt properties.

CHARACTERISTICS

- Uniform, pale cream colour.
- Firm, curdy texture.
- Very mild sweet flavour.

APPLICATIONS

- Processed cheese.

FORMATS

- 2x 10kg blocks per case.
- Frozen format for ease of use.



GOUDA M

Award-winning Dry Salt Gouda formulated to ensure a clean, slightly savoury balanced flavour with excellent shredding and slicing characteristics.

CLAIMS

- Excellent shredability.
- Balanced Gouda flavour.
- Strong melt properties.

CHARACTERISTICS

- Uniform, pale cream colour.
- Smooth, bendy body.
- Mild, slightly sweet.

APPLICATIONS

- Shredding, slicing and cutting for retail, catering and industrial packs.
- Cold pack or club cheese manufacture.
- Cooking, baking and pizza-type applications.
- Processed cheese.
- Blending with other cheeses.
- Burgers and sandwiches.

FORMATS

- 1x 20kg bulk block.



OPTIMISED SHREDDING CHEESE (OSC) GOUDA

A cost-effective Gouda, with a composition similar to Monterey Jack, a US-inspired cheese, optimised for shredding.

CLAIMS

- Good shredability.
- Strong melt properties.

CHARACTERISTICS

- Uniform, pale cream colour.
- Smooth, bendy body.
- Mild, slightly sweet.

APPLICATIONS

- Table or snack cheese.
- Shredding, slicing for retail, catering and industrial packs.
- All-purpose cheese for cooking including pizza topping.
- Burgers and sandwiches.
- Blending with other natural cheeses.
- Processed cheese.

FORMATS

- 1x 20kg bulk block.

Traditional Favourites



COLBY

A soft, mild cheese with a creamy flavour and smooth body. This cheese has great uniformity and versatility.

CLAIMS

- Sweet, mild flavour.
- Softer and smoother than regular Cheddar.
- Melts easily and consistently.

CHARACTERISTICS

- Mild, creamy flavour.
- Uniform, pale creamy yellow colour.
- Smooth body.

APPLICATIONS

- Table or snack cheese.
- Shredding and slicing for retail, catering and industrial packs (recommended to use within 12 months of manufacture).
- Ideal for pizza topping.
- Burgers and sandwiches.
- Processed cheese.
- Blending with other cheeses.

FORMATS

- 20kg bulk block.



EDAM

A firm cheese with a mild, slightly sweet and buttery flavour and a smooth body. Available in dry-salt and brine-salt formats, our Edam cheese provides higher protein and lower fat for the health-conscious consumer.

CLAIMS

- Higher protein and lower fat than Tasty Cheddar.
- Slightly sweet and buttery flavour.

CHARACTERISTICS

- Mild, slightly sweet flavour.
- Lower fat, higher protein than Tasty Cheddar.
- Uniform creamy colour.
- Smooth body.

APPLICATIONS

- Table or snack cheese.
- Shredding and slicing for retail, catering and industrial packs.
- All-purpose cheese for cooking, including pizza topping.
- Burgers and sandwiches.
- Processed cheese.
- Blending with other cheeses.

FORMATS

- Brine-salt: 2x 10kg blocks per case.
- Dry-salt: 20kg bulk block.



SWISS

Traditional Swiss-style cheese with a sweet, nutty flavour and smooth, slightly elastic body. Characterised by the presence of holes or eyes that develop during the early stages of ripening. Good melt characteristics; ideal in fondues.

CLAIMS

- Traditional Swiss-style cheese.
- Sweet, nutty flavour.

CHARACTERISTICS

- Mild, sweet, nutty flavour.
- Pale yellow colour.
- Presence of holes or eyes.
- Smooth texture.

APPLICATIONS

- Cutting and slicing for small retail units.
- Table or snack cheese.
- All-purpose cheese for cooking, especially fondues.
- Processed cheese.
- Blending with other cheeses.
- Burgers and sandwiches.

FORMATS

- 2x 10kg blocks per case.



PARMESAN

An Italian-style, very hard, rindless, cured cheese with a distinctive piquant flavour. Available with and without lipase addition. Non-lipase cheese has a softer flavour with more pronounced savoury notes in comparison to Parmesan with lipase added, yet still characteristic of traditional Parmesan.

CLAIMS

- Authentic Parmesan flavour.
- Flavour options.

CHARACTERISTICS

- Non-lipase: full savoury, salty flavour.
- Lipase: sharp, pungent (some describe as piquant), slightly salty flavour.
- Uniform yellow colour.
- Very hard, slightly open and granular texture.
- Can be used up to 3 years from manufacture.

APPLICATIONS

- Cutting and shredding for small retail, catering and industrial packs.
- Grating and shaving in cooking.
- Processed cheese.
- Blending with other cheeses.

FORMATS

- 20kg bulk block.

Grated Parmesan, for an authentic Italian finish.



A close-up photograph of a breakfast scene. In the foreground, a bagel is topped with a thick spread of butter. Behind it, a small metal dish contains more butter. To the left, a white cup filled with a frothy coffee sits on a matching saucer. The background is softly blurred, showing more of the same items. A large white diagonal shape on the right side of the image contains the title and descriptive text.

Dairy Fats Range

Our rich dairy history, focus on food safety, and passion for innovation enable us to keep supplying high-quality butters and dairy fat ingredients that perform in a wide range of applications.



Cream Cheese Range

Cream cheese is a mild, creamy, unripened cheese manufactured by fermentation of pasteurised whole milk and fresh cream. It has a distinctively smooth, homogeneous texture and a cultured, creamy flavour with mild acidity.

- 1 FUNCTIONAL PERFORMANCE**
 NZMP's cream cheeses are designed to impart a delicious cultured dairy flavour to a wide range of applications. They are chilled to ensure a long shelf life, making them ideal for industrial use.
- 2 CONSISTENT COMPOSITION**
 Our cream cheeses are produced in a sophisticated processing plant to ensure consistent composition, flavour and texture.
- 3 PERFECT RESULTS**
 Our cream cheeses offer excellent results in all applications from dips and spreads, to bakery, foodservice, ice creams and beverages.

Multi-award-winning, internationally recognised.

NZMP Cream Cheese Easy Mix and NZMP Cream Cheese Traditional won awards at the 2021 NZ Champion of the Cheese Awards Competition.

New Zealand-Sourced Dairy.

Our New Zealand-sourced dairy ingredients can become carbon zero. They are made from the milk of cows who graze outdoors on lush pasture, as nature intended.



Cream Cheese Range



CREAM CHEESE TRADITIONAL

A creamy, mildly cultured, versatile ingredient that performs well in most applications. Consistent composition, flavour and texture to create quality products with an authentic cream cheese flavour.

CLAIMS

- Long shelf life, due to high-quality packaging.
- Certified Halal.

CHARACTERISTICS

- Sweet or savoury applications.
- Popular in baking, meals and confectionery.
- Mild and creamy.
- A distinctive, creamy texture.
- Delicious, mild, cultured, dairy flavour.
- Made from the milk of grass-fed cows.
- Sophisticated processing ensures product consistency.
- Chilled to ensure a long shelf-life.
- Milkfat content (34%).
- Contains salt, cultures and stabiliser.

APPLICATIONS

- Dips, spreads and culinary.
- Cheesecakes, bakery products and beverages.
- Cakes, fillings and icings.
- Processed cheese.
- Confectionery.

FORMATS

- 20kg carton.



CREAM CHEESE EASY MIX

A soft and spreadable texture makes it easier to mix smoothly, to whip in some air, to pipe and to spread. Saves time and effort in the manufacturing process. This ingredient has a long shelf life.

CLAIMS

- Easier and faster to mix, whip, pipe and spread.
- Delicious mild, cultured flavour.
- Certified Halal.

CHARACTERISTICS

- Easy to blend and mix in the manufacturing process.
- Whips and pipes well.
- Spreadable.
- Clean, mildly cultured, creamy flavour.
- Made from the milk of grass-fed cows.
- Pale cream colour.
- Consistent composition.
- Contains salt, cultures and stabilisers.
- 29% fat content to improve spreadability and reduce mixing time.

APPLICATIONS

- Dips, sauces and spreads.
- Bakery.
- Frozen desserts and ice cream.
- Processed cheese.

FORMATS

- 20kg carton.



CREAM CHEESE CURD

Contains no stabilisers or salt and has a clean, fresh, slightly cultured flavour. A unique and different taste profile to traditional cream cheese. The most clean-label cream cheese ingredient with a long shelf life.

CLAIMS

- Clean label – no gums or salt.
- Unique clean and fresh flavour.
- Made from the milk of grass-fed cows.
- Certified Halal.

CHARACTERISTICS

- 100% dairy, made from the milk of grass-fed cows.
- Fresh, slightly cultured flavour.
- Unique from the traditional cream cheese flavour profile.
- Designed to be further processed in industrial applications.

APPLICATIONS

- Processed cheese.
- Ice cream.

FORMATS

- 20kg carton.



CREAM CHEESE HIGH SOLIDS

Reduced moisture content allows tight formulation requirements through water addition during manufacturing.

CLAIMS

- High solids content.
- Certified Halal.

CHARACTERISTICS

- Reduced shipping costs per tonne of solids.
- Ideal for manufacturing processes where water is added.
- Made from the milk of grass-fed cows.
- Contains salt, cultures and stabilisers.

APPLICATIONS

- Processed cheese.

FORMATS

- 20kg carton.



CREAM CHEESE FOR REPACK

Preservatives added at manufacture, enabling inclusions to be added and for repacking into smaller consumer formats.

CLAIMS

- Clean, mildly cultured, creamy flavour.
- Consistent composition.
- Certified Halal.
- Contains preservative.

CHARACTERISTICS

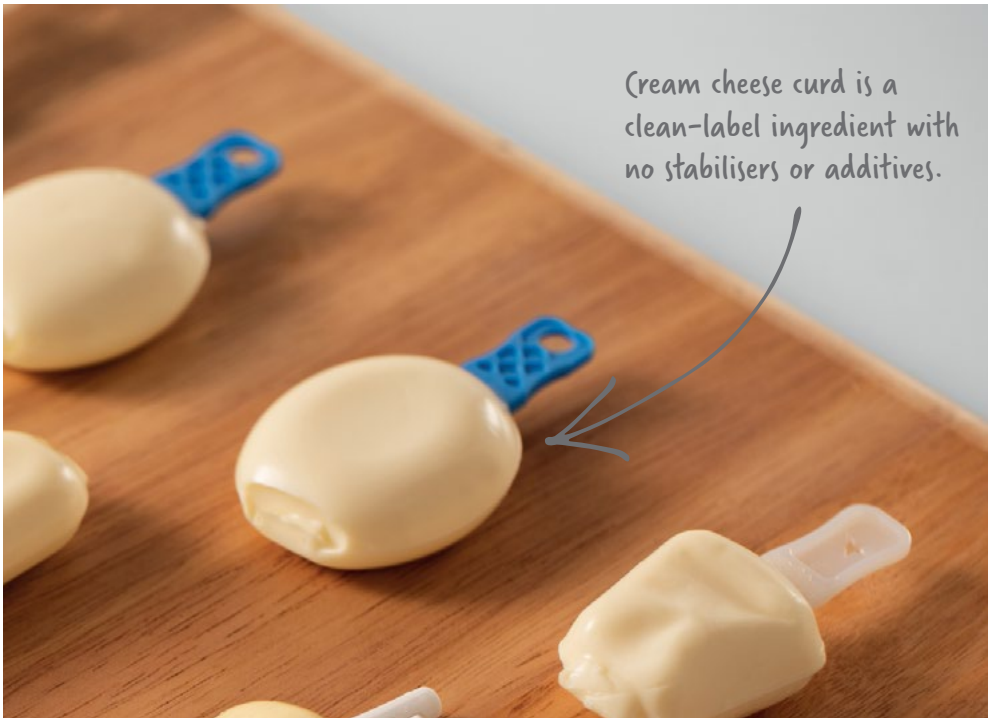
- Pale cream colour.
- Made from the milk of grass-fed cows.
- Clean, mildly cultured, creamy flavour.
- Consistent composition, excellent for cut, wrap and repack.
- Longer secondary shelf life after repacking.
- Contains salt, cultures and stabilisers.
- 29% fat content to improve spreadability and reduce mixing time.

APPLICATIONS

- Repack into retail, consumer and foodservice formats with end-use primarily in bakery, culinary and beverages.
- Ideal for applications that require a longer shelf life like icings and toppings.

FORMATS

- 20kg carton.





European UHT Cream Range

Groundbreaking research and development and world-leading technology have enabled us to create a range of Ultra Heat-Treated (UHT) creams designed to meet specific customer needs. Our state-of-the-art facility in the Netherlands can accommodate a wide variety of cream products with varying ingredients and compositions. UHT process and aseptic packaging preserves flavour and functionality and ensures a longer shelf life, providing greater flexibility to use when needed.

1 FUNCTIONAL PERFORMANCE RANGE

Our UHT cream range has been designed for specific functional performance across numerous applications – from bakery, beverages, desserts, to culinary and multi-purpose. Whether you are looking for high-yield whipping cream, a pre-reduced cream or a multipurpose cream for cooking and bakery, we have a solution.

2 EUROPEAN FLAVOUR AND TEXTURE

Made from high-quality European fresh milk, our NZMP UHT Cream range delivers a smooth texture with a light, delicate flavour profile, ideal for a number of applications.

European UHT Cream Range



WHIPPING CREAM - HIGH-WHIP VOLUME

This 35.5% dairy-fat European whipping cream has a light airy texture and delicate flavour. Provides the ideal performance where a high-yield whipping cream is required with a longer whipping window.

CHARACTERISTICS

- Up to 3x whipped cream volume.
- Piped cream definition.
- Does not easily overwhip.
- Acid stable.
- Up to 9 months' shelf life.

APPLICATIONS

- Cream fillings.
- Mousses.
- Ganaches.
- Egg tarts.

FORMATS

- 1L Tetra Brik



COOKING CREAM

This 20% dairy-fat, pre-reduced cooking cream delivers a consistent creamy flavour. Provides the ideal smooth texture and coating to pasta and hot dishes.

CHARACTERISTICS

- Already reduced consistency.
- Heat and acid stable.
- Quick and easy-to-create dishes.
- Maintains cream volume during preparation.
- Ideal coating to pasta and hot dishes.
- Stable consistency when reheating frozen or chilled applications.
- Up to 12 months' shelf life.

APPLICATIONS

- Pasta dishes.
- Sauces.
- Soups.
- Curries.

FORMATS

- 1L Tetra Brik



COOKING CREAM – 35.5% FAT

A 35.5% fat, partially reduced cooking cream with a smooth texture, creamy mouthfeel and full flavour.

CHARACTERISTICS

- Partially reduced cooking cream.
- Offers reduction flexibility to customise and infuse flavours.
- Heat and acid stable.
- Stable consistency when reheating chilled applications.
- Up to 9 months' shelf life.

APPLICATIONS

- Pasta dishes.
- Sauces.
- Soups.
- Purées.
- Curries.

FORMATS

- 1L Tetra Brik



COOKING AND DESSERT CREAM

This 30% dairy-fat Cooking and Dessert Cream is designed to deliver reliable performance across a range of kitchen creations from cooking to dessert recipes.

CHARACTERISTICS

- Partially reduced.
- Requires shorter cooking time.
- Saving yield.
- Great consistency.
- Heat & acid stable.
- Up to 12 months' shelf life.

APPLICATIONS

- Egg tarts.
- Crème brule.
- Custards.
- Ganache.
- Creamy sauces.
- Pasta dishes.
- Soup.

FORMATS

- 1L Tetra Brik



COOKING AND WHIPPING CREAM

This 35.5% dairy-fat, partially reduced cream provides functionality, a smooth creamy mouthfeel and full flavour. Performs well as a whipping cream.

CHARACTERISTICS

- Partially reduced cooking cream.
- Heat and acid stable.
- Stable consistency when reheating chilled applications.
- Suitable for whipping.
- Up to 9 months' shelf life.

APPLICATIONS

- Pasta dishes.
- Sauces.
- Soups.
- Stocks.
- Curries.
- Whipped cream fillings.
- Custard and egg tarts.
- Ganaches.

FORMATS

- 1L Tetra Brik



Already-reduced cooking cream that maintains cream volume and coats pasta well.





100% Natural Dairy Fat Range

Our extensive range of butters and dairy fats has been developed with unique functions and full dairy flavour with our customers' needs in mind. Made only from high-quality, fresh cream using world-leading butter-making technology, these specialty butters have a golden yellow colour and a consistently creamy mouthfeel. All are frozen after manufacture to preserve the clean and fresh flavour of New Zealand's finest cream.

- 1 FUNCTIONAL PERFORMANCE**
 Our wide range of products has been designed for specific functional performance across numerous applications - from bakery, culinary, to ice cream and chocolate.
- 2 CLEAN TASTE**
 Made only from high-quality fresh cream from grass-fed cows, using world-leading butter-making technology, our 100% natural dairy-fat range contains no additives, flavours or preservatives. It is frozen to preserve the delicious creamy yet clean taste of New Zealand's finest cream.

Multi-award winning, internationally recognised.

- International Cheese & Dairy Competition, UK.
- NZ Champion of Cheese Award Competition.
- World Cheese Contest, Wisconsin USA

New Zealand-Sourced Dairy.

Our New Zealand-manufactured organic dairy ingredients are made from the milk of organically raised cows who are grass fed 365 days of the year.



Bakery Butter Range



UNSALTED

Premium high-performing butter delivering excellent baking performance. Made from fresh New Zealand milk, this butter has fine moisture dispersion for optimised steam release during baking.

CLAIMS

- Perfect for bakery applications.
- Premium butter – no additives or preservatives, grass-fed, 100% natural dairy.
- Excellent creamy taste.
- Certified Halal.
- Certified Kosher.

CHARACTERISTICS

- Typical milk fat of 82.9%.
- Creamy flavour.
- Good texture and body.
- Frozen after manufacture.
- Frozen shelf life of 24 months.
- Lower risk of microbial growth due to fine moisture dispersion.

APPLICATIONS

- Breads including brioche, cakes and cookies, fillings as well as toppings including buttercream.

FORMATS

- 25kg carton.



LACTIC

A premium high-performing butter delivering excellent baking performance, made from fresh New Zealand milk. Our lactic butter uniquely combines starter fermentations to create a delicious cultured flavour with the great taste of fresh dairy.

CLAIMS

- Perfect for bakery applications.
- Unique cultured flavour.
- Excellent tempering.

CHARACTERISTICS

- Typical milk fat of 82.9%.
- pH 4.8.
- Creamy, lactic flavour.
- Good texture and body.
- Products of starter fermentations (lactic acid, culture distillate) create the lactic taste.
- Frozen after manufacture.
- Frozen shelf life of 24 months.
- Lower risk of microbial growth due to fine moisture dispersion.

APPLICATIONS

- Breads including brioche, cakes and cookies, fillings and toppings including buttercream.

FORMATS

- 25kg carton.



SALTED

Premium salted butter with an excellent creamy taste.

CLAIMS

- Versatile.
- Excellent creamy taste.
- Contains natural New Zealand sea salt.
- Certified Halal.
- Certified Kosher.

CHARACTERISTICS

- Typical milk fat of 81.4%.
- Good texture and body.
- Superior flavour.
- Frozen after manufacture
- Frozen shelf life of 24 months.

APPLICATIONS

- Breads including brioche, cakes and cookies, fillings and toppings including buttercream.

FORMATS

- 25kg carton.
- 5kg carton.
- Various other sizes available between 7g and 25kg in parchment, foil, tub, can and carton formats.

Pastry Butter Range



UNSALTED PASTRY BUTTER (PB34)

For bakers wanting superior results in lamination applications, unsalted Pastry Butter 34 sheets and blocks deliver exceptional results in terms of performance and taste.

CLAIMS

- Consistent performance.
- High milkfat content.
- Easy to work with and incorporate – ideal for controlled temperatures environments between 18°C and 22°C.
- Certified Halal.
- Certified Kosher.

CHARACTERISTICS

- Indicative melting point of 33°C to 36°C.
- Typical milk fat of 82.9%.
- Good product consistency.
- Excellent baked-through butter flavour in the finished product.
- Frozen after manufacture.
- Frozen shelf life of 24 months.

APPLICATIONS

- All layered applications such as puff pastry (vol-au-vents, pies, Eccles cakes), layered breads (croissants, Danish, bun/loaf).
- Suitable for all general-purpose bakery including bread, brioche, cakes and cookies, fillings and toppings including buttercream.

FORMATS

- 25kg carton.
- 20x 1kg individually wrapped sheets.



SALTED PASTRY BUTTER (PB34)

This specialty pastry butter is designed to consistently give better, easier lamination – delivering flavoursome, light and flaky croissants with the added flavour of natural New Zealand sea salt. Good for environments with controlled temperature.

CLAIMS

- Consistent performance.
- Premium label.
- Easy to work with and incorporate – ideal for controlled temperatures environments between 18°C and 22°C.
- Contains natural New Zealand sea salt.
- Certified Halal.
- Certified Kosher.

CHARACTERISTICS

- Indicative melting point of 33°C to 36°C.
- Typical milk fat of 81.4%.
- Good product consistency.
- Creamy flavour.
- Excellent baked-through butter flavour in the finished product.
- Frozen after manufacture.
- Frozen shelf life of 24 months.

APPLICATIONS

- All layered applications such as puff pastry (vol-au-vents, pies, Eccles cakes), layered breads (croissants, Danish, bun/loaf).
- Suitable for all general-purpose bakery including bread, brioche, cakes and cookies, fillings and toppings including buttercream.

FORMATS

- 25kg carton.



UNSALTED PASTRY BUTTER (PB37)

Premium high-performing pastry butter that, due to our unique fractionation process, has a consistent and higher melting point compared to regular butter – delivering excellent lamination performance. Good for warmer or uncontrolled temperature environments.

CLAIMS

- Typically higher melting point range (35°C to 38°C) than standard bakery butter, so better for warmer bakery environments.
- High yield.
- Certified Halal.
- Certified Kosher.

CHARACTERISTICS

- Indicative melting point of 35°C to 38°C.
- Typical milk fat of 82.9%.
- Good product consistency.
- Creamy flavour.
- Excellent baked-through butter flavour in the finished product.
- Frozen after manufacture.
- Frozen shelf life of 24 months.

APPLICATIONS

- Layered dough pastry in warm environments.
- Puff pastry (vol-au-vents, pies, Eccles cakes), layered breads (croissants, Danish, bun/loaf).
- Suitable for all general-purpose bakery including bread, brioche, cakes and cookies, fillings and toppings including buttercream.

FORMATS

- 25kg carton.



UNSALTED GOLDEN PASTRY BUTTER (PB37)

Easy to work with, delivering better performance in warmer lamination environments as well as providing increased golden yellow hue in finished baked goods. Good for warmer or uncontrolled temperature environments.

CLAIMS

- Gives golden hue to finished baked goods.
- Better performance in warmer lamination conditions.
- High yield.
- Certified Halal.
- Certified Kosher.

CHARACTERISTICS

- Typical melting point of 35°C to 38°C.
- Typical milk fat of 82.9%.
- Good product consistency.
- Creamy flavour.
- Excellent baked-through butter flavour in the finished product.
- Frozen after manufacture.
- Frozen shelf life of 24 months.
- Indicative working temperature 14°C to 18°C.

APPLICATIONS

- Layered dough pastry in warm environments.
- Puff pastry (vol-au-vents, pies, Eccles cakes), layered breads (croissants, Danish, bun/loaf).
- Suitable for all general-purpose bakery including bread, brioche, cakes and cookies, fillings and toppings including buttercream.

FORMATS

- 25kg carton.

Organic Butter Range

ORGANIC SALTED BUTTER - CARBONZERO™

Organic creamery butter certified independently to internationally accepted organic standards. Our New Zealand butter manufacture begins with fresh organic cream and natural New Zealand sea salt.



CLAIMS

- Meets international certified organic dairy standards for US, Canada, EU, China, Korea and IFOAM.
- Grass fed, pasture raised 365 days of the year.
- Organically certified free from pesticides, herbicides, antibiotics and GMOs.
- Certified animal welfare friendly.
- Contains natural New Zealand sea salt.
- Certified Halal.
- Certified Kosher.



CHARACTERISTICS

- Frozen after manufacture to preserve the pure, clean and fresh flavour of New Zealand's finest cream.
- Salted Creamery Butter Organic is full of natural dairy.
- Light yellow colour and creamy taste have benefits for both industrial processors and consumers.
- Good texture and body for cut and wrap and reprocessing applications.

APPLICATIONS

- Reprocessing into pats.
- Suited to other consumer-oriented uses, such as spreading and home cooking.
- Food processing applications such as processed cheese and vegetable oil blends manufacture.
- The manufacture of bakery and confectionery products.
- Suited to reprocessing into Anhydrous Milk Fat.
- General-purpose butter applications including bakery (bread, brioche, cakes and cookies, fillings and toppings including buttercream).
- Food processing applications such as processed cheese and vegetable oil blends.

FORMATS

- 25kg carton.

ORGANIC UNSALTED BUTTER - CARBONZERO™

Organic creamery butter packed with natural goodness. Certified independently to internationally accepted organic standards.



CLAIMS

- Meets international certified organic dairy standards for US, Canada, EU, China, Korea and IFOAM.
- Grass fed, pasture raised 365 days of the year.
- Organically certified free from pesticides, herbicides, antibiotics and GMOs.
- Certified animal welfare friendly.
- Certified Halal.
- Certified Kosher.



CHARACTERISTICS

- Frozen after manufacture to preserve the pure, clean and fresh flavour of New Zealand's finest cream.
- Organic Unsalted Creamery Butter is full of natural dairy.
- Light yellow colour and creamy taste have benefits for both industrial processors and consumers.
- Good texture and body for cut and wrap and reprocessing applications.

APPLICATIONS

- Reprocessing into pats.
- Suited to other consumer-oriented uses, such as spreading and home cooking.
- Food processing applications such as processed cheese and vegetable oil blends manufacture.
- The manufacture of bakery and confectionery products.
- Suited to reprocessing into Anhydrous Milk Fat.
- Processing into ghee or clarified butter.
- General-purpose butter applications including bakery (bread, brioche, cakes and cookies, fillings and toppings including buttercream).

FORMATS

- 25kg carton.

Creamery Butter Range



UNSALTED

Premium unsalted butter – natural and traditionally churned, creating a versatile butter with an excellent creamy taste.

CLAIMS

- Versatile.
- Excellent creamy taste.
- Natural, traditionally churned.
- Certified Halal.
- Certified Kosher.

CHARACTERISTICS

- Typical milk fat of 82.9%.
- Good texture and body.
- Superior flavour.
- Frozen after manufacture.
- Frozen shelf life of 24 months.

APPLICATIONS

- Remelting, frying and spreading.
- Reprocessing into AMF and ghee.
- Confectionery products.
- Food processing applications such as processed cheese.
- Ice cream and desserts.
- Reworking into consumer pats.

FORMATS

- 25kg carton.
- Various other sizes available between 7g and 25kg in parchment, foil, tub, can and carton formats.



LACTIC

Premium lactic butter – natural and traditionally churned, creating a versatile butter with a delicious cultured flavour.

CLAIMS

- Unique cultured flavour.
- Versatile product.
- Natural, traditionally churned.
- Certified Halal.
- Certified Kosher.

CHARACTERISTICS

- Typical milk fat of 82.9%.
- Good texture and body.
- Excellent lactic flavour.
- Low pH.
- Frozen after manufacture.
- Frozen shelf life of 24 months.

APPLICATIONS

- Remelting, frying and spreading.
- Reprocessing into AMF and ghee.
- Confectionery product.
- Food processing applications such as processed cheese.
- Reworking into consumer pats.

FORMATS

- 25kg carton.
- 4x 5kg blocks.



SALTED

Premium salted butter – natural and traditionally churned, creating a versatile butter with an excellent creamy taste.

CLAIMS

- Versatile.
- Excellent creamy taste.
- Natural, traditionally churned.
- Certified Halal.
- Certified Kosher.

CHARACTERISTICS

- Typical milk fat of 81.4%.
- Good texture and body.
- Excellent flavour.
- Frozen after manufacture.
- Frozen shelf life of 24 months.
- Contains natural New Zealand sea salt (~1.5%).

APPLICATIONS

- Remelting, frying and spreading.
- Reprocessing into AMF and ghee.
- Confectionery product.
- Food processing applications such as processed cheese.
- Reworking into consumer pats.

FORMATS

- 25kg carton.
- Various other sizes available between 7g and 25kg in parchment, foil, tub, can and carton formats.



LOW SALT

Premium low-salt butter – natural and traditionally churned, creating a versatile butter with an excellent creamy taste.

CLAIMS

- Versatile.
- Excellent creamy taste.
- Natural, traditionally churned.
- Certified Halal.
- Certified Kosher.

CHARACTERISTICS

- Typical milkfat content 82.1%.
- Typical salt 0.8%.
- Good texture and body.
- Superior flavour.
- Frozen after manufacture.
- Frozen shelf life of 24 months.

APPLICATIONS

- Remelting, frying and spreading.
- Reprocessing into AMF and ghee.
- Confectionery product.
- Food processing applications such as processed cheese.
- Reworking into consumer pats.

FORMATS

- 25kg carton.

Specialty Butter Range



SPREADABLE BUTTER – SALTED

Uniquely special, naturally spreadable pure butter which is designed to be spreadable directly from the refrigerator. It delivers a rich yellow colour and superior flavour, mouthfeel and performance.

CLAIMS

- Spreads well from refrigerator.
- Delicious butter flavour.
- Pure and 100% natural.
- Certified Halal.
- Certified Kosher.

CHARACTERISTICS

- Spreadable from the refrigerator when reworked and packaged into tubs.
- Frozen after manufacture.
- Frozen shelf life typically 24 months from time of manufacture.
- Typical milk fat of 81.7%.
- Natural New Zealand sea salt of 1.2%.

APPLICATIONS

- Repacking.
- Consumer spreading.

FORMATS

- 25kg carton.



SPREADABLE BUTTER – REDUCED SALT

Specialty reduced-salt spreadable butter is formulated to be spreadable from the refrigerator. It delivers a rich yellow colour and superior flavour, mouthfeel and performance, with a lower addition rate of natural New Zealand sea salt.

CLAIMS

- Spreads well from refrigerator.
- Delicious butter flavour.
- Pure and 100% natural.
- Certified Halal.
- Certified Kosher.

CHARACTERISTICS

- Spreadable from the refrigerator when reworked and packaged into tubs.
- Frozen after manufacture.
- Frozen shelf life typically 24 months from time of manufacture.
- Typical milkfat of 82.4%.
- Natural New Zealand sea salt of 0.5%.

APPLICATIONS

- Repacking.
- Consumer spreading.
- General-purpose bakery and icings and fillings.

FORMATS

- 25kg carton.



UNSALTED WHITE BUTTER

Specialty butter developed with a unique white colour, containing no salt. Preferred by customers requiring light to no colour. Suitable for use in applications like processed jar cheese, ice cream and spreads.

CLAIMS

- Unique New Zealand pale white butter.
- High milk fat content.
- Certified Halal.

CHARACTERISTICS

- Typical milk fat of 82.9%.
- Good texture and body superior flavour.
- Frozen after manufacture.
- Frozen shelf life of 24 months.

APPLICATIONS

- Processed cheese and jar cheese spreads.
- Repacking and spreads.
- Remelting and frying.
- Bakery and confectionery products.
- Ice cream.

FORMATS

- 25kg carton.

Dairy Spreads and Frozen Cream Range



DAIRY SPREAD 78 (DS78)

Premium high-moisture dairy spread containing 100% dairy milk fat with exceptional flavour and no additives.

CLAIMS

- 100% natural dairy alternative to butter.
- Suitable for markets with butter clearance constraints.
- Versatile product with consumer and commercial applications.
- Certified Halal.
- Certified Kosher.

CHARACTERISTICS

- Good body and texture.
- Less intense colour and flavour.
- Higher moisture content than standard unsalted butter – 19.2%.
- Lower milk fat content than standard unsalted butter – 79.0%.
- Frozen after manufacture.
- Frozen shelf life of 24 months from time of manufacture.

APPLICATIONS

- Ice cream.
- Consumer spreads.
- Processed cheese.
- Bakery.
- Confectionery.

FORMATS

- 25kg carton.
- 12.5kg carton.



FROZEN CREAM

A high-quality, full-fat, frozen dairy cream, providing excellent functionality and full creamy flavour. Frozen to preserve its natural qualities.

CLAIMS

- Delicious cream with 42% fat content.
- Contains only natural New Zealand dairy cream.
- Versatile.
- Certified Halal.
- Certified Kosher.

CHARACTERISTICS

- Frozen shelf life of 18 months from time of manufacture.
- Sourced from grass-fed cows, giving it a light creamy colour.
- Provides a rich, full, complex mouthfeel.
- Pasteurised and standardised fat content of 42%.

APPLICATIONS

- Ice cream.
- Dairy snacks and desserts.
- Confectionery.
- Recombined dairy products.
- Liquid soups and sauces.

FORMATS

- 20kg carton.
- 10kg bag in carton.

The perfect ingredient option to deliver flavour and functionality.





Anhydrous Milk Fat (AMF) Range

Our milk fat and specialty milk fat products have a minimum of 99.8% pure milk fat, produced by separation and inversion of high-quality, fresh cream. These products are virtually moisture free, contain no chemical additives and have specific characteristics to suit your needs. They are available in either frozen or ambient (cool, dry) storage, depending on the packaging format.

1

FUNCTIONAL PERFORMANCE

NZMP has a great range of milkfat product options that can deliver the functional properties required for all varieties of food applications. Our product options include milkfats of various melt points, storage options and packaging formats.

2

NATURAL AND CREAMY FLAVOUR

Our range of AMF products provides a natural and rich, creamy flavour. The high-purity milkfat is made using fresh pasteurised cream with a minimum of 99.8% milkfat.

3

VERSATILE

We offer both frozen and ambient solutions that can be used in a wide variety of applications. Containing no additives and preservatives, with natural dairy flavour, our milkfat ensures enhanced mouthfeel, appearance and texture in the final product.

New Zealand-Sourced Dairy.

Our New Zealand-sourced dairy ingredients can become carbon zero. They are made from the milk of cows who graze outdoors on lush pasture, as nature intended.



Anhydrous Milk Fat (AMF) Range



AMBIENT ORGANIC ANHYDROUS MILK FAT (AMF)

High-purity milkfat made using fresh pasteurised cream with a minimum of 99.9% milkfat.

CLAIMS

- Meets international certified organic dairy standards for US, Canada, EU, China, Korea and IFOAM.
- Grass fed, pasture raised 365 days of the year.
- Organically certified free from pesticides, herbicides, antibiotics and GMOs.
- Certified animal welfare friendly.
- Allows premiumisation of claims.
- Natural rich and creamy flavour.
- Versatile ingredient.
- Certified Halal.
- Certified Kosher.

CHARACTERISTICS

- 99.9% pure organic milkfat.
- Imparts a rich and creamy flavour.
- Shelf life of 24 months when stored appropriately.
- Can be transported and stored without refrigeration.

APPLICATIONS

- Bakery and confectionery products, sauces and ice cream.
- Food processing applications such as processed cheese and recombined dairy products.
- Frying, grilling, roasting, repacking.

FORMATS

- 210kg drum.



FROZEN ANHYDROUS MILK FAT

High-purity milkfat made using fresh pasteurised cream with a minimum of 99.9% milkfat.

CLAIMS

- Excellent long shelf life – frozen straight after manufacture.
- Natural rich and creamy flavour.
- Perfect for recombined dairy products.
- Certified Halal.
- Certified Kosher.

CHARACTERISTICS

- 99.9% pure milkfat.
- Imparts a rich and creamy flavour.
- Frozen shelf life of up to 36 months.

APPLICATIONS

- Recombined dairy products.
- Bakery and confectionery products, sauces and ice cream.
- Frying, grilling, roasting, repacking.

FORMATS

- Frozen storage.
- 25kg carton.



AMBIENT ANHYDROUS MILK FAT

High-purity milkfat made using fresh pasteurised cream with a minimum of 99.9% milkfat.

CLAIMS

- Prolonged shelf life with high milk fat and low moisture (<0.1%).
- Microbiologically stable as the water activity is low.
- Natural rich and creamy flavour.
- Versatile.
- Certified Halal.
- Certified Kosher.

CHARACTERISTICS

- 99.9% pure milkfat.
- Imparts a rich and creamy flavour.
- Shelf life of 18 months when stored appropriately.
- Can be transported and stored without refrigeration.

APPLICATIONS

- Frying, grilling, roasting, repacking, dairy snacks.
- Bakery and confectionery products, sauces and ice cream.
- Food processing applications such as processed cheese and recombined dairy products.

FORMATS

- Premium: 210kg, 1000kg, 1200kg, 1250kg.
- Regular: 210kg.



AMF 15L CONVENIENCE PACK

High-purity milkfat made using fresh pasteurised cream with a minimum of 99.9% milkfat. Strong, lightweight, small-sized pack for ease of use.

CLAIMS

- Convenient ambient format.
- Cost effective and convenience of not needing a chilled supply chain.
- Versatile ingredient – can be used in a wide variety of applications and can be labelled “ghee”.
- Certified Halal.
- Certified Kosher.

CHARACTERISTICS

- 99.9% pure milkfat.
- Imparts great dairy flavour and creaminess to products.
- 13.5kg net weight of AMF.
- Extra-strong cardboard construction for easy stacking.
- Light and oxygen exclusion bag inside for maximum protection.

APPLICATIONS

- Bakery and confectionery products, sauces and ice cream.
- Food processing applications such as processed cheese and recombined dairy products.
- Frying, grilling, roasting, repacking, dairy snacks.

FORMATS

- 15L (13.5kg) bag in box.



Scan the QR code below to learn more about the AMF 15L Convenience Pack.



Specialty Milk Fat Range



SPECIALTY MILK FAT 23

Milk fat with a ambient melting profile. Typically liquid at ambient temperatures. 100% pure milkfat ingredient that will provide a rich dairy flavour.

CLAIMS

- Consistent melting profile.
- Natural rich and creamy flavour.
- Less melt time compared to NZMP AMF.
- Premium label claims – no additives or preservatives.
- 100% natural dairy.
- Certified Halal.
- Certified Kosher.

CHARACTERISTICS

- 99.9% pure milkfat.
- Indicative melting point of 23°C.
- Imparts a rich and creamy flavour.
- Shelf life of 12 to 24 months when stored appropriately (depending on the packing format).
- Available in multiple packaging formats.
- Can be transported and stored without refrigeration.
- Ambient storage.

APPLICATIONS

- Recombined dairy e.g. ice cream, dairy spreads and UHT milks.

FORMATS

- 210kg drum.
- 1000kg IBC.



SPECIALTY MILK FAT 27

Milk fat which is slightly softer than standard AMF. Has a lower melting profile. 100% pure milkfat ingredient that will provide a rich dairy flavour.

CLAIMS

- Consistent and fully controlled low-medium melting point of 27°C, with excellent mouthfeel and melting qualities.
- Premium label claims – no additives or preservatives, 100% natural dairy.
- Certified Halal.
- Certified Kosher.

CHARACTERISTICS

- 99.9% pure milkfat.
- Indicative melting point of 27°C.
- Imparts a rich and creamy flavour.
- Shelf life of 12 to 24 months when stored appropriately (depending on the packing format).
- Available in multiple packaging formats.
- Can be transported and stored without refrigeration.
- Ambient storage.

APPLICATIONS

- Recombined dairy e.g. ice cream, dairy spreads and UHT milks.

FORMATS

- 210kg drum.
- 1000kg IBC.



SPECIALTY MILK FAT 42

Milk fat with the highest melting profiles. 100% pure milkfat ingredient that will provide a rich dairy flavour.

CLAIMS

- Consistent and fully controlled high melting point of 42°C.
- Premium label claims – no additives or preservatives.
- Certified Halal.
- Certified Kosher.

CHARACTERISTICS

- 99.9% pure milkfat.
- Indicative melting point of 42°C.
- Imparts a rich and creamy flavour.
- Shelf life of 24 months when stored appropriately.
- Available in multiple packaging formats.
- Can be transported and stored without refrigeration.
- Ambient storage.

APPLICATIONS

- Chocolate and confectionery.
- Bakery and spreads.
- Recombined products.

FORMATS

- 210kg drum.



DECOLOURISED MILK FAT

Low-colour, concentrated milk fat product where carotene is removed during the manufacturing process resulting in a colourless milkfat.

CLAIMS

- Low colour with mild dairy flavour.
- Prolonged shelf life.
- 99.9% milk fat, <0.1% moisture.

CHARACTERISTICS

- 99.9% pure milkfat.
- Made from high-quality cream with no additives.
- Imparts little flavour or colour to applications.
- Contains antioxidant (E307a) and citric acid (E330).
- Good product consistency.
- Storage temperature dependent on packaging format.
- Shelf life typically 12 months from time of manufacture under recommended storage conditions.

APPLICATIONS

- Ice cream.
- Confectionery, sauces.
- Recombined dairy products.
- Low-colour processed cheese.
- Frying, grilling.

FORMATS

- 20kg carton frozen.
- 210kg drum ambient.



GHEE

Controlled milkfat crystal growth through manufacturing process delivers a consistent ghee structure.

CLAIMS

- 99.8% milk fat, <0.2% moisture.
- Natural rich and creamy flavour.

CHARACTERISTICS

- Lower lactose content than butter.
- Good product consistency.
- Lower usage rate than aqueous products.
- Ambient storage.
- Ambient shelf life of 24 months.

APPLICATIONS

- Repacking.
- Frying, grilling, roasting.
- Sauces.
- Food processing applications such as recombined dairy products.

FORMATS

- 210kg drum.



BUTTER CONCENTRATE

Butter concentrate is a break-through form of brown butter ghee. It is 100% pure dairy, delivering a caramelised cooked butter flavour.

CLAIMS

- A rich, more complex aroma and taste profile than standard milkfat.
- 6 times caramel toffee aroma and 4 times toasted butter.
- 100% dairy, natural flavour.
- Certified Halal.
- Certified Kosher.

CHARACTERISTICS

- 99.8% milkfat.
- Contains no chemical additives or preservatives.
- Delivers a caramelised cooked butter flavour with no flavour spikes.
- Intense flavour.
- Frozen after manufacture.
- Frozen shelf life of 24 months.

APPLICATIONS

- Chocolate and confectionery.
- Bakery.
- Ice cream.
- Recombined milk products and whipping creams.
- Can be added to cooking oils and sprays, margarine spreads, ghee and butter blends.

FORMATS

- 25kg carton.



DAIRY FLAVOUR CONCENTRATE

100% dairy, delivers an enriched 'home cooked' flavour experience.

CLAIMS

- A rich, more complex aroma and taste profile than standard milk fat.
- 6 times caramel toffee aroma and 4 times toasted butter.
- 100% dairy, natural flavour.
- Certified Halal.
- Certified Kosher.

CHARACTERISTICS

- Known as Dairy Flavour 400 (DFC400).
- 99.8% milk fat.
- Contains no chemical additives or preservatives.
- Delivers a caramelised cooked butter flavour with no flavour spikes.
- Intense flavour.
- Frozen after manufacture.
- Frozen shelf life of 24 months.

APPLICATIONS

- Chocolate and confectionery.
- Bakery.
- Ice cream.
- Recombined milk products and whipping creams.
- Can be added to cooking oils and sprays, margarine spreads, ghee and butter blends.

FORMATS

- 25kg carton.



Blended with Dairy Fat Range

Our experience and expertise, combined with our sophisticated processing plant, enable us to create a variety of high-quality blends and ensure consistency across all our ingredients. Our milk fat blends can be formulated using fresh cream, butter or AMF and vegetable oils or other ingredients to suit different applications.

1

WIDE VARIETY

These blends are available as either anhydrous (<0.1% moisture) or aqueous (<16.0% moisture max) and are available in a range of packaging formats. Formulations can be customised to meet customer needs.

2

PERFECT INDUSTRIAL INGREDIENT

NZMP Blended with Dairy Fat range of products has extended shelf life due to our high standard of food safety and quality. They are versatile ingredients that can be used in a wide variety of applications.

3

GOOD DAIRY FLAVOUR

All our blends have a natural golden yellow colour and distinctive dairy taste. We offer flavours and textures to suit a range of applications to suit our customers' needs.

Blended with Dairy Fat Range



BUTTERY BLEND

High dairy fat content – natural blend of fresh cream and vegetable oil with no emulsifiers, stabilisers or preservatives.

CLAIMS

- Delivers a higher melting point than butter to ensure good stand up in warmer climates and bakeries.
- Allows 'clean label' claims.
- Affordable alternative to pure butter.
- Certified Halal.

CHARACTERISTICS

- Adheres to Fonterra's Palm Oil Group standard.
- NZMP dairy ingredients used are made from natural fresh cream.
- Of total fat, contains 50.5% milkfat and 49.5% sustainably sourced RBD natural palm oil.
- Combines the benefits of both dairy fats and plant fats in one product.

APPLICATIONS

- General-purpose bakery.
- Confectionery.
- Recombined applications.
- Repack, cut and wrap.

FORMATS

- 12.5kg carton.
- 25kg carton.



PREPARED EDIBLE FAT (AQUEOUS PEF)

High dairy fat content – natural blend of NZMP unsalted butter or AMF and fresh cream with vegetable oils (various). Contains no artificial additives or preservatives.

CLAIMS

- Wide variety.
- Allows 'clean label' claims.
- Affordable alternative to real butter.

CHARACTERISTICS

- Blended with unsalted butter made from fresh cream.
- Current blends include coconut, palm, canola, soya oil.
- Frozen packaging format.

APPLICATIONS

- Bakery and confectionery products.
- Ice cream.
- Processed cheese.
- Margarines.

FORMATS

- 12.5kg carton.
- 25kg carton.



PREPARED EDIBLE FAT (ANHYDROUS PEF)

High dairy fat content – natural blend of concentrated milkfat and vegetable oil (various) with no emulsifiers, stabilisers or preservatives.

CLAIMS

- Wide variety.
- Allows 'clean label' claims.
- Contains 99.9% milkfat.

CHARACTERISTICS

- Customisable milkfat level.
- Current blends include variants made with coconut, palm, canola or soya oil.
- Frozen or ambient storage dependent on the packaging format.

APPLICATIONS

- Bakery and confectionery products.

FORMATS

- 12.5kg carton.
- 25kg carton.
- 210kg drum.
- 1000kg IBC.
- 1250kg IBC.



AMF/SALT BLEND

Concentrated milk fat – natural blend of concentrated milkfat and natural sea salt from New Zealand. Contains no emulsifiers, stabilisers or preservatives.

CLAIMS

- Perfect industrial ingredient.
- Provides a natural dairy flavour with salt.
- Suitable for markets with butter and/or AMF clearance constraints.

CHARACTERISTICS

- 98.5% pure milkfat made from pure cream.
- Imparts good dairy flavour.
- Produced in a sophisticated processing plant to ensure product consistency.
- Good shelf life in high-quality packaging.
- Available with natural antioxidant.

APPLICATIONS

- Food processing applications such as cheese milk extension, processed cheese and cream cheese, dairy spreads and recombined dairy products.

FORMATS

- 1000kg IBC ambient.



AMF/LECITHIN BLEND

9901 AMF and Lecithin blend for use in chocolate manufacture for emulsification.

CLAIMS

- Perfect industrial ingredient.
- Simple and functional emulsification blend.
- Meets Kosher requirements.

CHARACTERISTICS

- Contains 98.7% milkfat made from fresh cream.
- Imparts good dairy flavour.
- Good shelf life in high-quality packaging.
- Can be transported and stored without refrigeration.

APPLICATIONS

- Chocolate manufacture.

FORMATS

- 1000kg IBC ambient.



Our range of blended with dairy options is unique and tailored to the needs of our customers.

Blended with Dairy Fat Range



AMF/SUGAR BLEND

High dairy fat content – made from fresh cream and sugar, specially developed as an ingredient for use in sweets, ice cream and confectionery.

CLAIMS

- Perfect industrial ingredient.
- Provides a natural dairy flavour with sugar.
- Suitable for markets with butter and/or AMF clearance constraints.
- Meets Kosher requirements.

CHARACTERISTICS

- Contains 98.5% milkfat made from fresh cream.
- Imparts good dairy flavour.
- Good shelf life in high-quality packaging.
- Can be transported and stored without refrigeration.

APPLICATIONS

- Ice cream.
- Confectionery.
- Recombined dairy products.

FORMATS

- 1000kg IBC ambient.



AMF/COCOA BLEND

Specially developed blend of AMF and cocoa mass for chocolate manufacture.

CLAIMS

- Perfect industrial ingredient.
- High quality West Africa-sourced cocoa.
- Suitable for markets with butter and/or AMF clearance constraints.
- Meets Kosher requirements.

CHARACTERISTICS

- Contains 98.8% pure milkfat made from 100% fresh cream.
- Imparts good dairy flavour.
- Good shelf life in high-quality packaging.
- Can be transported and stored without refrigeration.

APPLICATIONS

- Chocolate confectionery and chocolate desserts.

FORMATS

- 1000kg IBC ambient.



AMF/ANNATTO COLOUR SUSPENSION BLEND

Made from fresh cream and annatto colour for natural colouring in processed cheese manufacture.

CLAIMS

- Perfect industrial ingredient.
- Blend of fresh cream and natural annatto colour with no emulsifiers, stabilisers or preservatives.
- Suitable for markets with butter and/or AMF clearance constraints.
- Meets Kosher requirements.

CHARACTERISTICS

- Contains 99% pure milkfat made from 100% fresh cream.
- Imparts good dairy flavour to product.
- Pre-coloured for user convenience.
- Good shelf life in high-quality packaging.

APPLICATIONS

- Processed cheese.
- Other coloured dairy-based applications.

FORMATS

- 24kg carton frozen.
- 1000kg IBC ambient.



AMF/BETA CAROTENE SUSPENSION BLEND

Blend of fresh cream and natural beta carotene with no emulsifiers, stabilisers or preservatives.

CLAIMS

- Gives increased golden yellow hue in finished goods compared to AMF.
- Allows 'clean label' claims.
- Suitable for markets with butter and/or AMF clearance constraints.
- Meets Kosher requirements.

CHARACTERISTICS

- Contains 99% pure milkfat made from 100% fresh cream.
- Imparts good dairy flavour to product.
- Pre-coloured for user convenience.
- Good shelf life in high-quality packaging.

APPLICATIONS

- Processed cheese.
- Other coloured dairy-based applications.

FORMATS

- 24kg carton frozen.
- 1000kg IBC ambient.

Fat with real dairy flavour for perfect processed cheese.



Dairy blends are accessible to multiple countries and applications.



Proteins and Powders

Develop new product types with our versatile protein ingredients and add a desired dairy flavour with our high-quality milk powders.



Proteins Range

Protein products provide functional performance in foods to allow exciting recipe innovations to be developed. They are highly versatile, and can be used as anything from an emulsifier to ensure foam stability through to a fat stabiliser and cheese replacement in a processed cheese matrix.

1 FUNCTIONAL

A stable powder format ensures a high level of functional protein over the life of the product. Proteins are ideal ingredients to provide specific functional properties.

2 COST EFFECTIVE

Proteins can be used to replace other ingredients in a product matrix. They are a cost-effective alternative to cheese on a per-tonne-of-protein basis.

3 EXCELLENT COMPOSITIONAL CONSISTENCY

Protein powders offer excellent batch-to-batch consistency, giving improved quality and formulation control. This also allows more flexibility with formulations.

4 EASE OF USE

Protein powders are generally highly soluble when reconstituted in the correct manner. Powders can also be stored in ambient conditions, reducing the need for refrigerated storage.

Our range covers everything from milk protein concentrates to casein and caseinate, to whey protein – delivering highly functional and cost-efficient protein to any application.

New Zealand-Sourced Dairy.

Our New Zealand-sourced dairy ingredients can become carbon zero. They are made from the milk of cows who graze outdoors on lush pasture, as nature intended.



Scan the QR code below and watch this video to see how you get the best performance from your protein range.



Milk Protein Concentrate Range



MPC 4424

Low-cost source of protein and milk fat compared to cheese. Clean milky flavour profile.

CLAIMS

- Consistent quality.
- Natural ingredients.
- Easy ingredient to handle compared to cheese that provides fat and protein in a processed cheese application.
- Certified Halal.
- Certified Kosher.

CHARACTERISTICS

- Protein content typically 43.0%
- Good solubility.
- Good heat stability.
- High opacity in water.
- Fresh milk flavour characteristics.

APPLICATIONS

- Cheese ingredient.
- Processed and analogue cheese.
- Recombined cheeses.
- Dairy-based beverages.
- Frozen desserts.
- Confectionery.
- Soups and sauces.

FORMATS

- 25kg Bag
- 750kg Bulk Bag.



MPC 56

Cost-effective source of protein and milk fat compared to cheese. Clean milky flavour profile.

CLAIMS

- Can be used with other fat sources, giving formulation flexibility and control.
- Higher in lactose, to achieve caramelised flavour and colour in finished product.
- Certified Halal.
- Certified Kosher.

CHARACTERISTICS

- Protein content typically 56.4%.
- Excellent flavour profile.
- Very good dispersibility.
- Very good solubility.
- High nutritional value.
- High opacity.

APPLICATIONS

- Recombined cheese.
- Cheese milk extension.
- Feta cheese.
- Processed and analogue cheese.
- Cultured products.
- Dairy-based beverages.
- Frozen desserts.
- Baked goods.

FORMATS

- 20kg Bag.



MPC 70

Low-cost source of protein vs cheese and typically lower cost protein than Skim Milk Powder (SMP).

CLAIMS

- Can be used with other fat sources, giving formulation flexibility and control.
- Lactose content may create a browner appearance when MPC 70 is over 10% of formulation.
- Consistent performance.
- Certified Halal.
- Certified Kosher.

CHARACTERISTICS

- Protein content typically 69.9%.
- Excellent flavour profile.
- Excellent heat stability.
- High nutritional value.
- High level of bound calcium.
- High opacity in water.
- Good dispersibility.

APPLICATIONS

- Recombined cheese.
- Cheese milk extension.
- Feta cheese.
- Processed and analogue cheese.
- Cultured products.
- Dairy-based beverages.
- Frozen desserts.

FORMATS

- 20kg Bag.



MPC 85

Low-cost source of protein vs cheese and typically lower cost protein than SMP.

CLAIMS

- Can be used with other fat sources, giving formulation flexibility and control.
- Lactose content may create a browner appearance.
- Consistent performance.
- Certified Halal.
- Certified Kosher.

CHARACTERISTICS

- Excellent flavour profile.
- High level of bound calcium.
- Excellent heat stability.
- High nutritional value.
- High opacity in water.

APPLICATIONS

- Cheese ingredient.
- Processed and analogue cheese.
- Cultured products.
- Dairy-based beverages.

FORMATS

- 20kg Bag
- 600kg Bulk Bag.



MPC 4761

Functional MPC with improved hydration and ease of use in processed cheese.

CLAIMS

- Gives the same functionality as rennet casein in processed cheese with an improved flavour profile.
- Allows the reduction of sodium in processed cheese through partial replacement of emulsifying salts.
- Highly soluble and easy to hydrate, delivering maximum functionality.

CHARACTERISTICS

- Excellent emulsifying properties.
- Excellent cold water solubility.
- Excellent flavour.
- Heat stability.
- High water binding capacity.
- High nutritional value.

APPLICATIONS

- Stirred and drinkable yoghurts.
- Quark, Greek-style yoghurt, fromage frais.
- Fermented milks, yoghurt smoothies.
- Recombined cheese.
- Cheese milk extension.
- Frozen desserts.

FORMATS

- 20kg Bag.



MPC 4861

Functional MPC with improved hydration and ease of use in processed cheese.

CLAIMS

- Gives the same functionality as rennet casein in processed cheese with an improved flavour profile.
- Allows the reduction of sodium in processed cheese through partial replacement of emulsifying salts.
- Highly soluble and easy to hydrate, delivering maximum functionality.

CHARACTERISTICS

- 99.9% pure milk fat.
- Indicative melting point of 27°C.
- Imparts a rich, creamy flavour.
- Shelf life of 12 to 24 months when stored appropriately.
- Available in multiple packaging formats.
- Can be transported and stored without refrigeration.
- Allows end products to claimed on packaging as "Butter".

APPLICATIONS

- Recombined dairy, e.g. ice cream, dairy spreads and UHT milks.

FORMATS

- Ambient storage – 210kg drum - 1000kg IBC.



MPC 4862

Functional MPC with excellent hydration and enhanced emulsification properties, capable of replacing emulsifying salts.

CLAIMS

- Gives the same functionality as rennet casein in processed cheese with an improved flavour profile.
- Allows the reduction of sodium in processed cheese through partial replacement of emulsifying salts.
- Highly soluble and easy to hydrate, delivering maximum functionality.

CHARACTERISTICS

- 99.9% pure milk fat.
- Indicative melting point of 42°C.
- Imparts a rich, creamy flavour.
- Shelf life of 24 months when stored appropriately.
- Available in multiple packaging formats.
- Can be transported and stored without refrigeration.
- Allows end products to claimed on packaging as "Butter".

APPLICATIONS

- Chocolate and confectionery.
- Bakery and spreads.
- Lower colour applications.

FORMATS

- Ambient storage – 210kg drum.



MPC 4857

Whey/casein complex is functionalised to deliver exceptional body and firmness at an economical cost.

CLAIMS

- Gives the same functionality as rennet casein in processed cheese with an improved flavour profile.
- Allows the reduction of sodium in processed cheese through partial replacement of emulsifying salts.
- Highly soluble and easy to hydrate, delivering maximum functionality.

CHARACTERISTICS

- Excellent flavour.
- High level of bound calcium.
- Good heat stability.
- High nutritional value.
- High opacity in water.

APPLICATIONS

- Cheese ingredient.
- Processed and analogue cheese.
- Dairy-based beverages.

FORMATS

- 20kg Bag.

Casein and Caseinate Range



RENNET CASEIN

Highly functional casein-based protein, delivering maximum levels of body and functionality to processed cheese.

CLAIMS

- Excellent functional protein source for cheesemaking.

CHARACTERISTICS

- Very good nutritional value.
- Excellent flavour stability.
- Low fat and cholesterol levels.
- Insoluble in water.

APPLICATIONS

- Analogue cheese.
- Processed cheese.

FORMATS

- 25kg Bag.



RENNET CASEIN GOLD

Highly functional casein-based protein, delivering maximum levels of body and functionality to processed cheese.

CLAIMS

- Excellent functional protein source for cheesemaking.
- Higher protein content than regular rennet casein.

CHARACTERISTICS

- High protein as is basis.
- Very good nutritional value.
- Excellent flavour stability.
- Low fat and cholesterol levels.
- Insoluble in water.

APPLICATIONS

- Analogue cheese.
- Processed cheese.

FORMATS

- 25kg Bag.



LACTIC CASEIN

Highly functional casein-based protein, delivering maximum levels of body and functionality to processed cheese.

CLAIMS

- Excellent functional protein source for cheesemaking.

CHARACTERISTICS

- Completely soluble in alkali.
- Versatile and heat stable.
- Very good nutritional value.
- Low fat and cholesterol levels.

APPLICATIONS

- Analogue cheese.
- Processed cheese.

FORMATS

- 25kg Bag.



SODIUM CASEINATE

Highly functional casein-based protein, delivering maximum levels of body and functionality to processed cheese.

CLAIMS

- Excellent functional protein source for cheesemaking.
- Excellent emulsifier.

CHARACTERISTICS

- Excellent emulsifying properties.
- Excellent water solubility.
- Excellent whipping properties.
- Low flavour profile.
- Very high nutritional value.
- Good retort stability.

APPLICATIONS

- Whipped toppings.
- Cream liqueurs.

FORMATS

- 25kg Bag.



CALCIUM CASEINATE

Highly functional casein-based protein delivering maximum levels of body and functionality to processed cheese.

CLAIMS

- Excellent functional protein source for cheesemaking.
- Excellent emulsifier.

CHARACTERISTICS

- Low flavour profile.
- Very good nutritional value.
- High calcium, low sodium content.
- High opacity in water suspension.

APPLICATIONS

- Analogue cheese.
- Processed cheese.

FORMATS

- 25kg Bag.

Proteins will stabilise your whips and gives excellent emulsification.



Whey Protein Concentrate Range and Sweet Whey Powder



WPC 392

Whey Protein Concentrate (WPC) 392 is ideal for nutritional products due to its high protein, excellent nutritional values and functional properties.

CLAIMS

- Consistent quality.
- Natural goodness.
- No artificial ingredients, just New Zealand whey.

CHARACTERISTICS

- Excellent emulsification capability.
- Soluble over wide pH range.
- Good viscosity control.
- Excellent nutritional value.

APPLICATIONS

- Salad dressings and related low pH emulsions.
- Nutritional products.
- Retort/UHT beverages.

FORMATS

- 25kg Bag.



HIGH FAT WPC

High-fat whey protein; source of cost-effective protein and phospholipid-rich fat.

CLAIMS

- Consistent quality.
- Natural goodness.
- No artificial ingredients, just pure New Zealand whey.

CHARACTERISTICS

- High protein as is basis.

APPLICATIONS

- Retort/UHT beverages.
- Yoghurts.
- Processed cheese.
- Dairy based desserts.
- Soups and sauces.

FORMATS

- 25kg Bag.



ORGANIC WPC 392

Organic WPC 392 is ideal for nutritional products due to its high protein, excellent nutritional values and functional properties.

CLAIMS

- Consistent quality.
- Natural goodness.
- No artificial ingredients, just pure New Zealand whey.

CHARACTERISTICS

- Excellent emulsification capability.
- Soluble over wide pH range.
- Good viscosity control.
- Excellent nutritional value.

APPLICATIONS

- Nutritional products.
- As an ideal protein source for where organic dairy solids are required.

FORMATS

- 25kg Bag.



SWEET WHEY POWDER

Cost-effective source of lactose and protein.

CLAIMS

- Consistent quality.
- Natural goodness.
- No artificial ingredients, just pure New Zealand whey.

CHARACTERISTICS

- Excellent emulsification capability.
- Soluble over wide pH range.
- Good viscosity control.
- Highly soluble.
- Rich in lactose.

APPLICATIONS

- Frozen desserts.
- Bakery products.
- Health foods.
- Confectionery.
- Convenience foods.

FORMATS

- 25kg Bag.



More consumers want delicious foods which deliver on their nutritional needs.



Powders Range

Our range of high-quality powders offers food manufacturers a multitude of options to bring the goodness of dairy into their finished products, while providing consistent performance, trusted functionality and a desired dairy flavour.

1

PREMIUM AND CONSISTENT

We pride ourselves on adhering to the high global standards in food safety and quality. This ensures our powders are consistent and can be relied on for premium performance and best quality in food applications.

2

EXTENSIVE PRODUCT RANGE

Discover our large range of performance-based powders, delivering functionality, flavour and versatility for recombining into applications.

3

RICH, CLEAN FLAVOUR

Broad range of dairy powders allowing you to select the right option – from full creamy flavour to clean tasting low fat – to achieve the desired flavour profile in your application.

4

BLENDS WELL WITH OTHER INGREDIENTS

Our range of powders is simple to use and will disperse excellently into food preparations. Attributes include dispersible and soluble in formulation; good flow properties for easy handling. Variants available for specific applications.

Our range includes a variety of whole milk and skim milk powders; Tasty cheese powders, as well as a versatile range of specialty powders that will ensure needs are met for various food applications.

New Zealand-Sourced Dairy.

Our New Zealand-sourced dairy ingredients can become carbon zero. They are made from the milk of cows who graze outdoors on lush pasture, as nature intended.



Whole Milk Powder Range



WHOLE MILK POWDER (WMP) REGULAR

Adds a rich, creamy flavour in easy-to-handle powder form.

OPTIONS

- 26% fat.
- 28% fat.
- Organic.

CLAIMS

- Consistent quality.
- Natural goodness.
- Certified Halal.
- Certified Kosher.
- Certified Organic.

CHARACTERISTICS

- Good solubility.
- Full fat content.
- Rich, creamy flavour.
- Nutritious and versatile.
- Range of options available.

APPLICATIONS

- Confectionery.
- Bakery.
- Ice cream.
- Chocolate.
- Powder-based blends.
- UHT milk.
- Sweetened condensed milks.
- Pasteurised milk.
- Cultured foods.

FORMATS

- 25kg Bag.



WHOLE MILK POWDER AGGLOMERATED

Rich full-fat flavour, high solubility and versatility with functional and nutritional benefits.

CLAIMS

- Consistent quality.
- Natural goodness.
- Certified Halal.

CHARACTERISTICS

- Good solubility.
- Full fat content.
- Rich, creamy flavour.
- Good flow properties.

APPLICATIONS

- Repacking.
- Recombining.

FORMATS

- 25kg bag.



WHOLE MILK POWDER INSTANTISED

An instant whole milk powder that provides excellent solubility and full creamy flavour.

OPTIONS

- 26% fat.
- 28% fat.
- Organic.
- Unfortified.
- Fortified.

CLAIMS

- Consistent quality.
- Natural goodness.
- Certified Halal.
- Certified Organic.

CHARACTERISTICS

- Excellent solubility.
- Full fat content.
- Rich, creamy flavour.
- Good flow properties.
- Contains lecithin.
- Available in 26% and 28% fat format (fortified or unfortified).

APPLICATIONS

- Repacking.

FORMATS

- 25kg Bag.

Skim Milk Powder Range



SKIM MILK POWDER (SMP) REGULAR

Clean flavour with low fat content, available in a range of variants for all applications.

OPTIONS

- Low heat.
- Medium heat.
- High heat.
- Organic.

CLAIMS

- Consistent quality.
- Made from fresh pasteurised skim milk.
- Good soluble protein source.
- Certified Halal.
- Certified Kosher.

CHARACTERISTICS

- Good solubility.
- Good dispersibility.
- Low fat content.
- Clean flavour.

APPLICATIONS

- Confectionery.
- Bakery.
- Ice cream.
- Chocolate.
- Powder-based blends.
- UHT milks.
- Sweetened condensed milk.
- Pasteurised milk.
- Cultured foods.
- Recombined foods.

FORMATS

- 25kg Bag.



SKIM MILK POWDER INSTANT

Instant low-fat skim milk powder with excellent solubility and a clean flavour.

OPTIONS

- Organic.
- Unfortified.
- Fortified.

CLAIMS

- Consistent quality.
- Natural goodness.
- Good soluble protein source.

CHARACTERISTICS

- Excellent solubility.
- Good dispersibility.
- Low fat content.
- Clean flavour.

APPLICATIONS

- Repacking.

FORMATS

- 25kg Bag.



Buttermilk Powder Range



BUTTERMILK POWDER

A rich, creamy flavour with superior mouthfeel.

CLAIMS

- Derived from manufacturing of cream products.
- Certified Halal.
- Clean label.
- Supports emulsification.

CHARACTERISTICS

- Good solubility.
- Uniform fat content.
- Phospholipid content typically 21% of the fat.
- Good emulsifying properties.
- Low salt content.
- Adds a rich, creamy flavour.
- Shelf life of up to 24 months if stored as recommended.

APPLICATIONS

- Recombined products such as evaporated milk, sweetened condensed milk and UHT milk.
- Cultured products.
- Ice cream.
- Margarine/butter blends/recombined butter.
- Baked goods.

FORMATS

- 25kg bag.



For yoghurt with a rich, creamy flavour.



Cheese Powders Range



CHEESE POWDERS

A range of premium-quality cheese powders, formulated to impart a lingering, full-bodied cheese flavour to complement or stand alone in a variety of food applications.

OPTIONS

- Tasty.
- Savoury.
- Coloured.

CLAIMS

- Natural goodness.
- Premium quality and consistency.
- Certified Halal.
- Well-balanced cheese flavour profile.

CHARACTERISTICS

- Made from high-flavour-intensity cheese.
- Balanced cheese flavour.
- Consistent flavour and functionality.
- Dispersible in oil- and water-based systems.
- Shelf life of up to 15 months under recommended storage.

APPLICATIONS

- Snack foods.
- Convenience foods.
- Oil- and water-based food systems.
- White sauce.
- Tomato based sauces.

FORMATS

- 25kg bag.



CREAM POWDER

Adds a rich, creamy flavour in easy-to-handle powdered form.

CLAIMS

- Consistent quality.
- Natural goodness.
- Delicious taste.
- Certified Halal.
- Certified Kosher.

CHARACTERISTICS

- Rich, creamy dairy flavour.
- Good dispersibility, solubility and flow.
- High (55%) fat content.
- Convenient powdered format is easy to handle and store compared to UHT and fresh cream.
- Nitrogen-flushed packaging maintains freshness and extends shelf life.
- Shelf life of up to 24 months if stored as recommended.

APPLICATIONS

- Instant soups.
- Powdered drinks and sauces.
- Confectionery.
- Frozen desserts, ice cream.
- Bakery products.

FORMATS

- 25kg bag.



For instant soups that taste homemade.



Specialty Powders Range



CARAMELISED DAIRY-BASED POWDER

Excellent base ingredient for chocolate making.

CLAIMS

- Imparts rich toffee flavour to chocolate.
- Free from artificial flavours and enhancers.
- Possible reduction in viscosity of confectionery pastes.

CHARACTERISTICS

- Higher free fat.
- Enhances the flavour of chocolate.
- Enhanced caramel and toffee flavour.
- May reduce the viscosity of chocolate paste.
- Shelf life of up to 24 months if stored as recommended.

APPLICATIONS

- Confectionery products where enhanced caramel and toffee flavour is required.
- Replace whole milk powder on 1:1 basis.
- Premium chocolate products.

FORMATS

- 25kg Bag.



FAT-FILLED MILK POWDER

Fat-filled milk powder is a soluble powder formulated from dairy and non-dairy ingredients. It is perfect for markets where affordability is paramount.

CLAIMS

- Certified Halal.

CHARACTERISTICS

- Excellent solubility.
- Clean flavour.

APPLICATIONS

- Artisanal yoghurt.

FORMATS

- 25kg Bag.



FAT-FILLED MILK POWDER - INSTANT

Enriched with vitamins, perfect for markets where affordability is paramount.

CLAIMS

- Certified Halal.

CHARACTERISTICS

- Excellent solubility.
- Clean flavour.

APPLICATIONS

- Artisanal yoghurt.

FORMATS

- 25kg Bag.



HI TEM MILK POWDER

A powdered blend developed as a SMP alternative which is particularly suitable for baking applications.

CLAIMS

- Certified Halal.

CHARACTERISTICS

- Excellent solubility.
- Good dispersibility.
- Low fat content (~1%).
- Clean flavour.
- Shelf life of up to 24 months if stored as recommended.

APPLICATIONS

- Bakery.

FORMATS

- 25kg Bag.



Enhanced flavour notes for chocolate manufacture.



NZMP Expertise and Ingredient Performance

Our manufacturing expertise produces NZMP dairy ingredients that set global standards. With our high-quality ingredients now sold in more than 130 countries worldwide, we're at the forefront of the biggest dairy innovations and best know-how the industry has to offer.

At Fonterra, our innovation and ingenuity are key to our rich history and bright future, and we're just getting started.

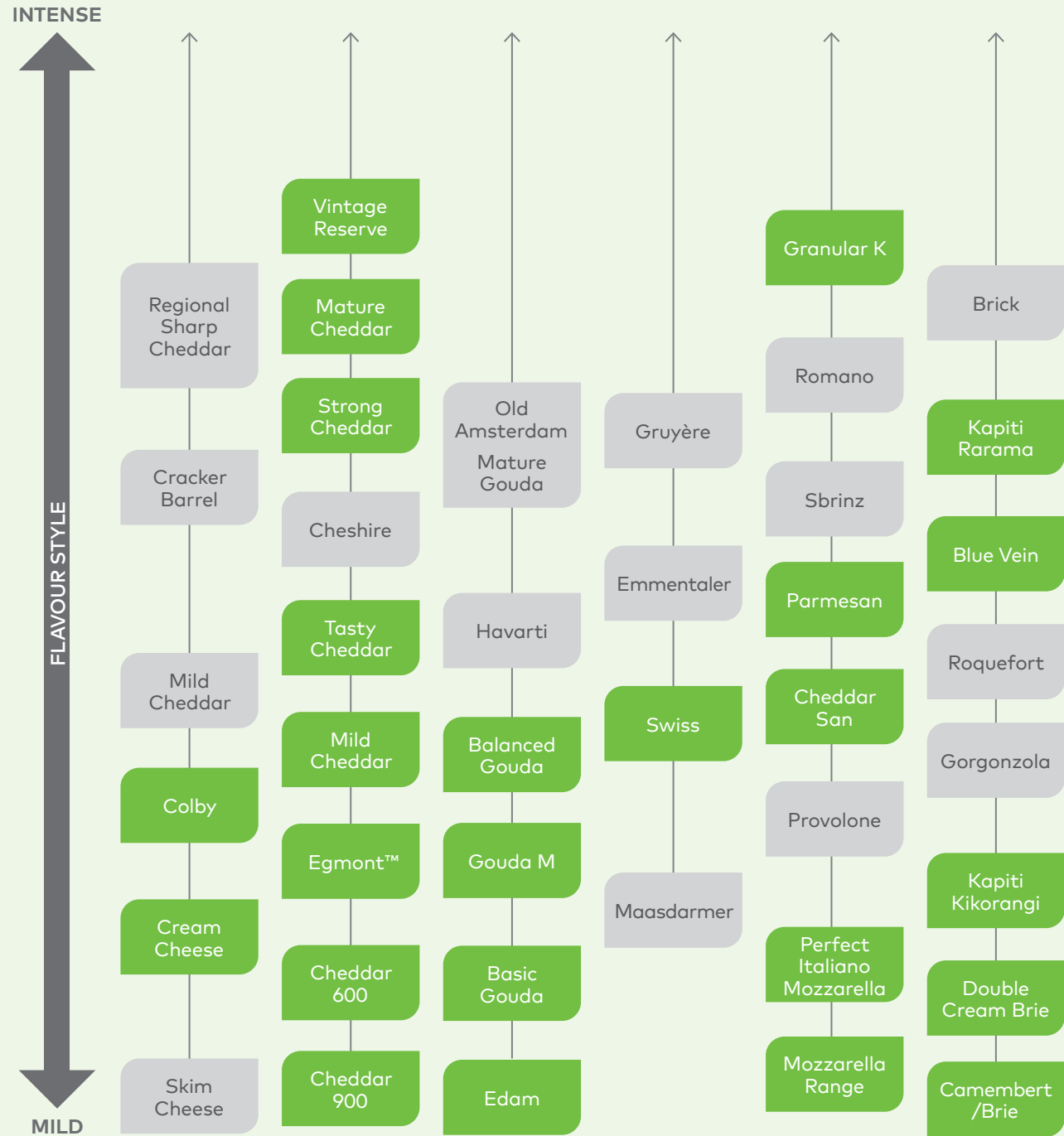
Mozzarella and Cheese Blends for Pizza and Baked Dishes

We have a broad range of natural cheeses that can be blended with mozzarella to create cheese blends with different flavours and characteristics for your product range.

Our cheese blends offer variety in taste and appearance, and great performance across a wide range of applications. With flavour profiles from savoury to sweet, mild to rich, our unique cheesy blends deliver different amounts of stretch, blistering and oil for pizzas and other baked dishes. Choose based on flavour, bake conditions, appearance and cost. Every NZMP cheese blend is a top performer for all your cooked cheese products.

CHEESE BLEND EXAMPLES

Cheese Blends	Characteristics			
	Taste/Aroma	Blister	Oil	Stretch
10% Strong Cheddar 40% Egmont™ 50% Mozzarella	Cheesy, baked flavour.	Blisters not too dark.	Some oil off.	Medium stretch.
33% Noble™ Cheddar 33% Egmont™ 33% Mozzarella	Sweet and milky, balanced savoury cheesy notes, delicious aroma.	Blisters not too dark.		Low to medium stretch.
33% Balanced Gouda 33% Egmont™ 33% Mozzarella	Sweet/cheesy, rich flavour.	Fewer blisters and not too dark.	Some oil off.	Less stretch.
33% Gouda M 33% Egmont™ 33% Mozzarella	Savoury/cheesy flavour.	Slightly darker blisters.	Slight oil off.	Medium stretch.
10% Strong Cheddar 10% Egmont™ 80% Mozzarella	Sweet and milky, but with some savoury notes.	Blisters not too dark.	Minimal oil off.	Medium to high stretch.





Ingredients for Processed Cheese

Fonterra has an extensive knowledge of both the art and the science of making processed cheese. This expertise has been built through decades of research and development and experience in manufacturing processed cheese and high-quality ingredients. And we have used it to create world-leading products that consistently deliver exceptional performance and value in processed cheese applications.

Draw on our unique expertise to uncover new opportunities in processed cheese with our NZMP Cheese School.

Scan the QR code below to find out more.



NATURAL CHEESE RANGE FOR PROCESSED CHEESE

Ingredient	TYPICAL COMPOSITIONS				Functional Protein	Flavour	Features
	Protein (%)	Moisture (%)	Fat (%)	Salt (%)			
Functional							
Super Functional Cheddar 900	26.5	30.2	38.5	2.1	***	*	High-solids Cheddar that consistently delivers high levels of functional protein with over 10 months of functional shelf life in chilled format.
Cheddar 900	27.0	32.2	36.3	2.0	***	*	Cartonless high-solids Cheddar that delivers consistently high levels of functional protein.
Cheddar 40% FDM	29.5	37.2	27.8	1.7	***	*	Available in frozen and chilled formats (latter 6 months of functional shelf life).
Frozen Cheddar	23.6	35.2	36.2	2.1	***	*	Frozen within 72 hours for minimal protein breakdown and consistent functionality.
Cheddar Low Salt	24.1	37.7	35.1	0.4	***	*	Frozen low-salt Cheddar for processing - provides high levels of functional protein while enabling lower sodium formulations.
Mozzarella Curd	28.5	46.7	20.7	1.1	***	*	Frozen unstretched natural mozzarella curd that delivers consistently high levels of functional protein. It can be made into processed cheese or string cheese instead.
High Solids Mozzarella	26.2	45.0	24.0	1.1	***	*	Frozen natural mozzarella for processing that delivers consistently high levels of functional protein.
Filler							
Dry-Salt Edam	26.7	41.7	26.7	1.8	**	**	Dry-salt Edam with a clean, mild flavour.
Colby	23.3	37.7	34.5	1.7	**	**	Smooth elastic cheese with mild flavour.
Cheddar 600	25.6	31.7	38.1	1.7	**	**	Cartonless high-solids Cheddar that delivers a balance of functional protein and mild Cheddar flavour.
Organic Cheddar	22.7	36.7	36.0	1.9	**	**	Premium organic Cheddar with mild flavour that supports a made with organic ingredients claim (if permitted in your market).
Coloured Cheddar	23.3	37.6	34.5	1.7	**	**	Coloured Cheddar with a mild flavour.
Egmont™	23.8	38.2	33.3	1.8	**	**	A unique NZ-inspired young cheese with a slightly sweet flavour. Has an appealing golden melt.
Balanced Gouda	24.3	40.7	30.1	1.7	**	**	Brine-salt Gouda with balanced flavour and excellent slicing properties.
Flavour							
Cream Cheese Traditional	8.8	53.6	34.2	0.8	*	**	Cream cheese with clean flavour and fresh cultured notes.
Cream Cheese High Solids	8.4	49.5	38.0	0.8			Increased fat content for improved performance in processed cheese formulation.
Cream Cheese Curd	8.4	55.5	33.5	0			Made without stabilisers and salt to offer maximum flexibility for processed cheese formulation.
Cheddar Reduced Salt Savoury	24.0	33.6	37.7	1.1	*	***	Reduced-salt Cheddar designed to deliver a rich savoury flavour profile.
Noble™ Cheddar	29.6	39.1	26.0	1.9	*	***	NZ-inspired Cheddar which has reduced fat and higher protein while delivering full flavour.
Swiss	26.7	37.2	31.6	0.8	*	***	Swiss cheese with characteristic sweet, nutty flavour.
Strong Cheddar	23.3	35.7	36.2	1.8	*	***	Cheddar cheese with intense flavour and excellent consistency.
Parmesan	33.2	34.7	26.3	1.8	*	***	Parmesan cheese with characteristic fruity and savoury notes.
Granular K	23.8	37.2	34.1	1.8	*	***	Intensely flavoured cheese with piquant Romano style notes.

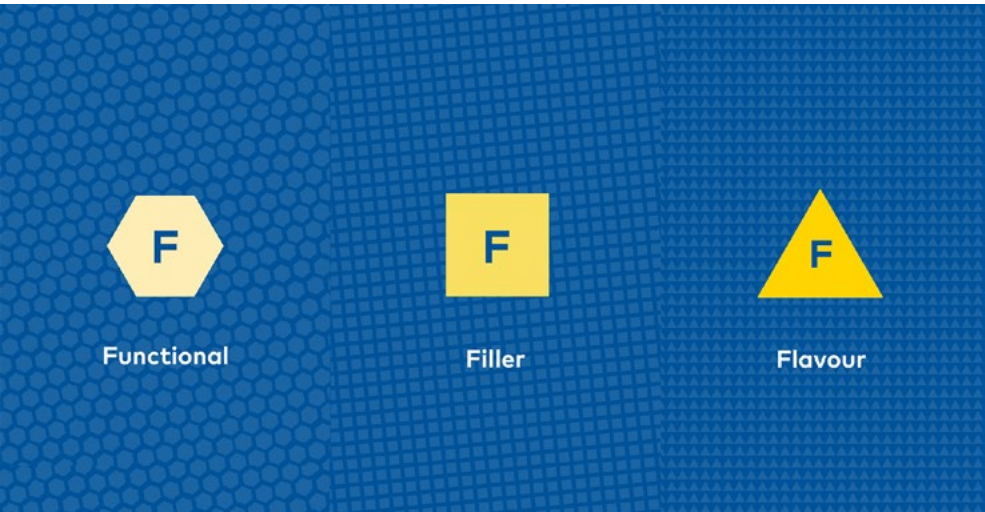
Scan the QR code to learn about Cheese Lollipops.



Scan the QR code to learning about Cheese Slices.



Scan the QR code to learn about the 3 components for making processed cheese.



PROTEIN RANGE FOR PROCESSED CHEESE

Ingredient	TYPICAL COMPOSITIONS					Calcium (mg/100g)	Features
	Protein (%)	Moisture (%)	Fat (%)	Lactose (%)	Sodium (%)		
Powder							
Whole Milk Powder	24.5	3.1	26.3	40.3	290	980	Good source of protein and fat for inclusion in processed cheese.
Skim Milk Powder	32.9	3.8	0.9	54.5	390	1240	Good source of protein for processed cheese formulation.
Milk Protein Concentrate							
Milk Protein Concentrate 4424	43.5	3.4	26.2	21.8	210	1380	Low-cost source of protein and milk fat compared to cheese. Clean milky flavour profile.
Milk Protein Concentrate 56	54.6	4.7	1.1	30.3	280	1690	Low-cost source of protein and milk fat compared to cheese. Clean milky flavour profile.
Milk Protein Concentrate 70	69.8	4.7	1.2	16.8	160	2180	Low-cost source of protein vs cheese and typically lower-cost protein than SMP.
Milk Protein Concentrate 80	76.7	5.6	1.4	9.2	120	2100	Excellent source of protein that is a cost-effective ingredient in processed cheese.
Milk Protein Concentrate 85	81.3	5.7	1.5	5.0	100	2160	Excellent source of protein that is a cost-effective ingredient in processed cheese.
Milk Protein Concentrate 4761	70.4	4.8	1.3	15.5	1490	1050	Functional MPC with improved hydration and ease of use in processed cheese.
Milk Protein Concentrate 4861	81.3	5.8	1.4	4.0	1290	1260	Functional MPC with improved hydration and ease of use in processed cheese.
Milk Protein Concentrate 4862	82.4	4.7	1.6	4.2	2421	270	Functional MPC with excellent hydration and enhanced emulsification properties, capable of replacing emulsifying salts.
Casein							
Rennet Casein	82.4	10.8	0.5	0.1	8.0	2935	Highly functional casein-based proteins delivering maximum levels of body and functionality to processed cheese.
Lactic Casein	86.9	11.5	1.2	0.1	5.0	19	Highly functional casein-based proteins delivering maximum levels of body and functionality to processed cheese.
Caseinate							
Sodium Caseinate	92.7	4.3	0.7	0.2	1300	30	Highly functional casein-based proteins delivering maximum levels of body and functionality to processed cheese.
Calcium Caseinate	92.6	3.9	1.0	0.1	5.0	1400	Highly functional casein-based proteins delivering maximum levels of body and functionality to processed cheese.
Whey Protein Concentrate							
High Fat Whey Protein Concentrate	70.0	4.5	11.5	8.5	110	160	High-fat whey protein, source of cost-effective protein and phospholipid-rich fat.

CREAM PRODUCTS FOR PROCESSED CHEESE

Ingredient	TYPICAL COMPOSITIONS					Format	Features
	Milkfat (%)	Non dairy Fat (%)	Moisture (%)	Protein (%)	Salt (%)		
Cream							
Creamery Salted Butter	82.9	0	15.7	0.6	0	Carton	Excellent source of dairy fat.
Creamery Unsalted Butter	81.4	0	15.7	0.6	1.5	Carton	Excellent source of dairy fat.
Lactic Butter	82.9	0	15.7	0.6	0	Carton	Excellent source of dairy fat, with enhanced lactic flavour notes.
White Butter	82.9	0	15.7	0.6	0	Carton	White butter for applications and markets where whiteness is desired.
Anhydrous Milk Fat							
Premium, Regular	99.9	0	<0.1	<0.01	0	Carton, Drum, IBC	Ambient storage AMF with natural rich and creamy flavour.
Decolourised	99.9	0	<0.1	<0.01	0	Carton, Drum	NZ milkfat, clear/white colour and bland flavour.
Specialty Milk Fats							
Milk Fat Fraction 23	99.9	0	<0.1	<0.01	0	Drum, IBC	A range of Milk Fat Fractions with different melting points.
Milk Fat Blends							
Fresh Cream and Oil Blends	57.0-68.0	4.0-27.0	15.5	0.01-0.7	0	Carton	Manufactured using fresh cream and AMF with either coconut oil, palm oil or other customer-specific oil.
Butter and Oil Blends	56.0-79.0	3.0-32.0	10.7-16.6	0.4	0	Carton	Made from sweet, unsalted creamery or lactic butter blended with either coconut oil, palm oil, canola oil or other customer-specific oil.
AMF and Oil Blends	68.0-89.0	11.0-32.0	<0.1	<0.01	0	Carton, Drum, IBC	Made from AMF blended with either coconut oil, palm oil, canola oil, soya or other oil.
Other Blends							
AMF, Lecithin Blend	98.7	1.2	0.1	<0.01	1.5	IBC	Concentrated milk fat containing lecithin emulsifier.
AMF, Salt Blend	95.8	0	3.4	<0.01	0.8	IBC	Concentrated milk fats containing salt.
AMF, Sugar Blend	98.4	0	0.1	<0.01	0	IBC	Special blends for confectionery or sweet processed cheese varieties.
AMF, Cocoa Mass Blend	98.8	0.5	<0.1	0.2	0	IBC	Special blends for confectionery or sweet processed cheese varieties.
AMF, Lactic Acid Blend	77.3	0	22.3	<0.01	0	Carton	Special blends for confectionery or sweet processed cheese varieties.
Cream Cheese							
Cream Cheese Traditional	34.2	0	53.6	8.8	0.8	Carton	Natural cream cheese delivering an excellent source of milk fat with clean cultured flavour.
High Fat Mascarpone	53.0-58.0	0	35.2-37	4.3-4.5	0	Carton	Lower fat for significantly reduced mixing time and improved performance in some applications.
Cream Cheese Easy Mix	29.5	0	59.0	7.9	0.7	Carton	
Cream Cheese - High Solids	38.0	0	49.5	8.4	0.8	Carton	Increased fat content for improved performance in processed cheese formulation.
Cream Cheese Curd	33.5	0	55.5	8.4	0	Carton	Made without stabilisers and salt to offer maximum flexibility for processed cheese formulation.
Cream Cheese for Repacking	29.5	0	59.0	7.9	0.7		Addition of preservatives to support secondary shelf life and lower fat to improve spreadability and reduce mixing times.
Natural Dairy Flavour							
Dairy Flavour 400	99.8	0	<0.2	<0.1	0	Carton	Milk fat with rich concentrated caramelised dairy flavour. Can be used to enhance the creamy dairy flavour to mask undesirable flavours from other ingredients.



Ingredients for Ice Cream

Our diverse range of advanced proteins, high-quality milk powders and cream ingredients offers solutions to help you as an ice cream manufacturer to maximise flavour, texture and efficiency.

Our range can be used to partially or totally replace fresh milk or fresh cream in ice cream manufacture and provides similar texture and functional properties in the final ice cream.



PROFILES FOR HARD ICE-CREAM PRODUCTS

	TYPICAL COMPOSITIONS					Overrun (Air)	Mouthfeel	Function
Range	Milkfat	Milk Solids Non-fat	Total Solids	Sweeteners	Emulsifier/ Stabiliser			
Ice Cream Profile								
Low Fat	2-5%	12-14%	30-34%	18-22%	0.6-1.0%	100-140%	Lighter and cleaner.	Warm eating and scoopable.
Standard	10-12%	9-10%	36-38%	14-20%	0.5-0.8%	100-140%	Milky.	
Premium	12-14%	8-10%	38-40%	14-18%	0.2-0.4%	60-100%	Creamy.	
Super Premium	14-18%	5-8%	40-42%	14-18%	0-0.2%	20-60%	Creamy fatty mouthfeel.	Cold eating, dense and chewy.

PROTEIN AND MILK POWDERS

With NZMP, choosing the right protein or powder to enhance the performance of your ice cream is easy. Our extensive range includes quality milk powders, milk protein concentrates, whey powder, buttermilk powder and cream powder.

Each product has been carefully formulated to deliver specific features required by ice cream manufacturers around the world.

MILK SOLIDS NON-FAT FOR ICE CREAM

Ingredient	TYPICAL COMPOSITIONS				Overall Feature
	Protein (%)	Moisture (%)	Fat (%)	Lactose (%)	
Whole Milk Powder Organic	27.0	2.8	28.8	35.8	Ideal for customers looking to create high-quality, organic ice cream.
Whole Milk Powder Regular (26% fat)	26.4	3.1	26.4	38.4	Easy to handle and excellent source of milk solids.
Whole Milk Powder Regular (28% fat)	23.6	3.0	28.8	38.8	Easy to handle and excellent source of milk solids.
Skim Milk Powder Regular Medium Heat Organic	37.0	3.8	0.8	50.5	Ideal for customers looking to create high-quality, organic ice cream.
Skim Milk Powder Regular Medium Heat	36.6	3.8	1.1	50.6	Concentrated source of milk solids with less fat.
Skim Milk Powder Regular Low Heat	32.9	3.8	0.9	54.5	Concentrated source of milk solids with less fat.
Cream Powder 55	15.6	1.8	54.8	24.3	Easier to handle than fresh cream, with a similar final ice cream manufactured.
Buttermilk Powder	31.0	3.8	7.8	50.0	Addition can help slow ice cream melt.
Sweet Whey Powder	12.9	4.0	1.1	74.5	Lower-cost formulations. Use less than 10%.
Milk Protein Concentrate 485	83.1	5.8	1.5	3.4	Excellent concentrated source of protein and good alternative milk solid ingredient that contains less lactose. Lower levels of lactose in ice cream can result in a smoother-textured ice cream.

100% NATURAL DAIRY FAT AND BLENDED DAIRY FATS

From creamy yellow butters and pure anhydrous milk fats to dairy flavour concentrate and milk fat blends, our cost-effective cream ingredients offer excellent mouthfeel and a premium natural dairy flavour.

MILK FAT FOR ICE CREAM

	TYPICAL COMPOSITIONS				
Ingredient	Milkfat (%)	Non dairy Fat (%)	Moisture (%)	Protein (%)	Key/Overall Feature
100% Natural Dairy Fat					
Frozen Cream	42.0	0	53.2	2.1	Quick frozen after manufacture to retain its delicious creamy taste and lengthen shelf life compared to a fresh cream alternative.
Organic Butter	82.9	0	15.7	0.6	Ideal for customers looking to create premium organic ice cream.
Creamery Unsalted Butter	81.4	0	15.7	0.6	Great flavour, pure and natural ingredient. High fat content.
Lactic Butter	82.9	0	15.7	0.6	Great flavour, pure and natural ingredient. High fat content.
White Butter	82.9	0	15.7	0.6	Has a pale white colour - ideal when a whiter ice cream colour is important.
Dairy Spread 78 (DS78)	79.0	0	19.2	0.8	Potential tariff advantages - ideal for low-cost ice cream formulations.
Ambient Organic Anhydrous Milk Fat	99.9	0	<0.1	<0.01	Organic, high purity milkfat - perfect for customers that require a premium organic ice cream.
Frozen Anhydrous Milk Fat	99.9	0	<0.1	<0.01	High-purity milkfat available in 25kg format frozen to retain its fresh creamy flavour and extend shelf life.
AMF 15L Convenience Pack	99.9	0	<0.1	<0.01	Concentrated source of milkfat, semi-solid due to pre-crystallisation prior to packing. Convenient and easy-to-handle format and ambient storage.
Ambient Anhydrous Milk Fat	99.9	0	<0.1	<0.01	Concentrated source of milkfat available in bulk 210kg or 1000kg formats supplied ambient for larger industrial type application.
Dairy Flavour 400	99.8	0	<0.2	<0.1	Milkfat with rich concentrated caramelised dairy flavour. Can be used to enhance the creamy dairy flavour or mask undesirable flavours from other ingredients.
Butter Concentrate	99.8	0	<0.2	0	Delivers a multidimensional flavour profile, with a powerful aroma. Low usage rate required.
Decolourised Milk Fat	99.9	0	<0.1	<0.01	Low colour with mild dairy flavour. Most suitable for use when low colour is important in the end product.
Blended Dairy Fats					
Prepared Edible Fat (PEF) - Aqueous	56.0-79.0	3.0-32.0	10.7-16.6	0.4	Customised butter and vegetable oil blends. Providing cost-effective alternatives to pure butter, which retain an attractive, delicious dairy aroma. With potential tariff advantages.
Prepared Edible Fats (PEF) - Anhydrous	68.0-89.0	11.0-32.0	<0.1	<0.01	Customised Milkfat and vegetable oil blends. Providing cost-effective alternatives to pure butter while retaining delicious real dairy aroma and flavour. Is a high-concentration fat source with potential tariff advantages.



Ingredients for Bakery

From cakes and cookies, fillings and toppings to layered dough pastries and breads - our diverse range of cream ingredients, cream cheese, and high-quality milk powders and proteins offers solutions to help you manufacture quality, delicious bakery products with consistent flavour, functionality and performance.



100% NATURAL DAIRY FAT AND BLENDED DAIRY FATS FOR BAKERY

Our extensive range of cream ingredients has been designed for specific functional performance across a variety of bakery applications, and provides flexibility to optimise composition and cost while preserving the natural creamy dairy flavour and performance required to achieve a more premium positioning.

	TYPICAL COMPOSITIONS					
Ingredient	Milkfat (%)	Moisture (%)	Protein (%)	Salt (%)	Format	Overall Features
Organic						
Organic Salted Butter carbonzero	81.4	15.7	38.5	1.5	Carton	Certified organic, carbonzero butter for customers manufacturing organic bakery products.
Organic Unsalted Butter carbonzero	82.9	15.7	36.3		Carton	
Ambient Organic AMF	99.9	<0.1	27.8		Drum	
99.9% pure organic milkfat with a natural rich and creamy flavour.						
Butter						
Pastry Butter 34 - Unsalted	82.9	15.7			Carton, Sheet	Ideal for layered applications and use in controlled temperature environments between 18°C and 22°C. Consistent performance and excellent baked-through butter flavour in the finished product.
Pastry Butter 34 - Salted	81.4	15.7		1.5	Carton	
Pastry Butter 37 - Unsalted	82.9	15.7			Carton	Ideal for layered applications in warmer bakery environments because of its typically higher melting point.
Golden Pastry Butter 37 - Unsalted	82.9	15.7			Carton	Gives a golden hue to finished bakery products. Ideal for layered applications in warmer bakery environments because of its typically higher melting point.
Unsalted Butter	82.9	15.7			Carton	Premium high-performing natural butter that delivers excellent baking performance.
Salted Butter	81.4	15.7		1.5	Carton	
Lactic Butter	82.9	15.7			Carton	Premium high-performing butter with a delicious cultured flavour.
Unsalted White Butter	82.9	15.7			Carton	For light to no colour addition in bakery products.
Dairy Spread 78	79.0	19.2			Carton	High-moisture, 100% dairy milk fat spread with good flavour.
Milk Fat						
Frozen AMF	99.9	<0.1			Carton	High-purity milkfat with long shelf life. Provides a natural rich and creamy flavour.
Ambient AMF	99.9	<0.1			Drum, IBC, Pail	Ambient storage AMF with natural rich and creamy flavour.
AMF 15-litre Convenience Pack	99.9	<0.1			Bag in Box	Convenient small-format ambient storage AMF with great dairy flavour and creaminess.
Specialty Milk Fat 42	99.9	<0.1			Drum	Consistent and controlled high melting point of 42°C.
Butter Concentrate	99.8	<0.2			Carton	100% dairy, natural and clean label. Provides an enriched flavour.
Dairy Flavour Concentrate	99.8	<0.2			Carton	Provides a rich, more complex aroma and a caramelised cooked butter flavour. 100% dairy. No chemical additives or preservatives.
Milk Fat Blends						
Buttery Blend	41.8 (82.9% Total Fat)	15.7	0.8		Carton	Blend of fresh cream and vegetable oil that delivers a higher melting point than butter to ensure good stand up in warmer climates and bakeries. No emulsifiers, stabilisers or preservatives.
Butter Prepared Edible Fat (Aqueous PEF)	56.0-79.0	10.7-16.6	0.4		Carton	Blend of NZMP unsalted butter and vegetable oil with no artificial additives or preservatives. An affordable alternative to butter.
Prepared Edible Fat (Anhydrous PEF)	68.0-89.0	<0.1			Carton, Drum, IBC	A range of blends of fresh cream and vegetable oil. Customisable milkfat level. Variety of vegetable oil options available.

100% NATURAL DAIRY FAT AND BLENDED DAIRY FATS FOR BAKERY

	TYPICAL COMPOSITIONS					
Ingredient	Milk Fat (%)	Moisture (%)	Protein (%)	Salt (%)	Format	Overall Features
UHT Cream						
Whipping Cream	35.5g/100mL		2g/100mL	21mg/100mL	1L UHT	European whipping and pouring cream; also suitable for cooking. Smooth mouthfeel and delicate flavour.
Whipping Cream - High Whip Volume	35.5g/100mL		2.3g/100mL	44mg/100g	1L UHT	European whipping cream. Light, airy mouthfeel and delicate flavour.
Cooking and Whipping Cream	35.5g/100mL		2.1g/100mL	39mg/100mL	1L UHT	European partially reduced cream suitable for cooking and whipping. Smooth mouthfeel and full flavour.
Cream Cheese						
Cream Cheese Traditional	34.2	53.6	8.8	0.8	Carton	Consistent composition, flavour and texture to create quality products with an authentic cream cheese flavour.
Cream Cheese Easy Mix	34.2	53.6	8.8	0.8	Carton	Easier and faster to mix, whip, pipe and spread.

POWDERS AND PROTEINS FOR BAKERY

Our extensive range includes quality milk powders, milk and whey proteins, buttermilk powder, cream powder and cheese powder. Each product has been carefully formulated to deliver specific features and provide bakery manufacturers with composition, cost and performance options.

	TYPICAL COMPOSITIONS						
Ingredient	Protein (%)	Moisture (%)	Milkfat (%)	Lactose (%)	Sodium (mg/100g)	Format	Overall Features
Powders							
Whole Milk Powder	Wide range of whole milk powders available; see page 78 for more information.					Multi-wall Bag	Excellent as a liquid milk replacer, and is a good source of protein and lactose. Provides a rich, creamy flavour. Ambient storage.
Skim Milk Powder	Wide range of skim milk powders available; see page 79 for more information.					Multi-wall Bag	
Hi Tem Milk Powder	24.3	4.0	0.9	63.0	430	Multi-wall Bag	Powder blend with excellent solubility, low fat and a clean flavour, particularly suited to bakery applications.
Buttermilk Powder	31.0	3.8	7.8	50.0	370	Multi-wall Bag	Excellent alternative to buttermilk. Adds depth and complexity to finished baked goods while adding very little fat.
Cream Powder	15.6	1.8	54.8	24.3	180	Multi-wall Bag	Rich, creamy flavour in easy-to-handle powder form.
Cheese Powder	Range of cheese powders available; see page 81 for more detail.					Multi-wall Bag	Premium-quality cheese powders with a creamy taste; offers an opportunity for bakery manufacturers to differentiate their products.
Proteins							
MPC 56	56.4	4.7	1.1	30.3	280	Multi-wall Bag	A good source of protein for bakery products looking for protein claims.
MPC 4862	82.4	4.7	1.6	4.2	2421	Multi-wall Bag	Rich, creamy flavour in easy-to-handle powder form.
WPC 322	83.7	4.5	5.7	6.0	925	Multi-wall Bag	Suitable as a partial egg replacer up to 75% replacement depending on the formulation and application.
WPC 7009	Min 80%	5.2	5.2	7.4	520	Multi-wall Bag	
Sweet Whey Powder	Min 11%	4.7	0.8	71.0	1079	Multi-wall Bag	A cost-effective source of lactose.

CHEESE FOR BAKERY

Our NZMP ingredients range also includes other ingredients such as cheese that offers bakery manufacturers an opportunity to differentiate and achieve a premium. Mozzarella offers a stretchy cheese option that adds a wow factor, and cheeses such as Cheddarsan™, Gouda and Parmesan provide different flavour profiles. You can find more information about our cheeses on pages 15 to 35.

Ingredients for Confectionery and Chocolate

Our diverse range of dairy fat options, high-quality milk powders, protein powders and other specialty ingredients offers solutions to confectionery and chocolate manufacturers to maximise flavour, functionality and cost efficiency.



100% NATURAL DAIRY FAT AND BLENDED DAIRY FATS FOR CONFECTIONERY AND CHOCOLATE

From creamy yellow butters and pure anhydrous milk fats to milk fat blends, our cost-effective cream ingredients offer excellent mouthfeel and a premium natural dairy flavour.

Ingredient	TYPICAL COMPOSITIONS				Format	Overall Features
	Milkfat (%)	Moisture (%)	Protein (%)	Salt (%)		
Organic						
Organic Salted Butter carbonzero	81.4	15.7	<0.01	1.5	Carton	Certified organic, carbonzero butter for customers manufacturing organic confectionery products.
Organic Unsalted Butter carbonzero	82.9	15.7	<0.01		Carton	
Ambient Organic AMF	99.9	<0.1	<0.01		Drum	99.9% pure organic milkfat with a natural rich and creamy flavour.
Butter						
Unsalted Butter	82.9	15.7	<0.01		Carton	Premium high-performing natural butter that delivers excellent creamy dairy flavour in confectionery products.
Salted Butter	81.4	15.7	<0.01	1.5	Carton	
Lactic Butter	82.9	15.7	<0.01		Carton	Premium high-performing butter with a delicious cultured flavour.
Unsalted White Butter	82.9	15.7	<0.01		Carton	For light to no colour addition in confectionery products.
Dairy Spread 78	79.0	19.2	<0.01		Carton	High-moisture, 100% dairy milk fat spread with good flavour.
Milk Fat						
Frozen AMF	99.9	<0.1	<0.01		Carton	High-purity milkfat with long shelf life. Provides a natural rich and creamy flavour.
Ambient AMF	99.9	<0.1	<0.01		Drum, IBC, 13.5kg	Ambient storage AMF with natural rich and creamy flavour.
AMF 15-litre Convenience Pack	99.9	<0.1	<0.01		Bag in Box	Convenient small-format ambient storage AMF with great dairy flavour and creaminess.
Specialty Milk Fat 23 & 27	99.9	<0.1	<0.01		Drum	23°C and 27°C melting point product options. Allows for flexibility to optimise texture and flavour release.
Specialty Milk Fat 42	99.9	<0.1	<0.01		Drum, IBC	99.9% dairy fat, consistent and controlled high melting point of 42°C which enables higher addition than standard milk fat (replace cocoa butter, reduce costs). Also supports to minimise/control bloom and extend shelf life.
Decolourised Milk Fat	99.9	<0.2	<0.01		Drum	Very low in colour - will not add colour to the final product.
Milk Fat Blends						
Buttery Blend	41.8 (82.8% Total Fat)	15.7	0.8		Carton	Blend of fresh cream and vegetable oil that delivers a higher melting point than butter to ensure good stand up in warmer climates and bakeries. No emulsifiers, stabilisers or preservatives.
Butter Prepared Edible Fat (Aqueous PEF)	56.0-79.0	10.7-16.6	0.4		Carton	Blend of NZMP unsalted butter and vegetable oil with no artificial additives or preservatives. An affordable alternative to butter.
Prepared Edible Fat (Anhydrous PEF)	68.0-89.0	<0.1	<0.01		Carton, Drum, IBC	A range of blends of fresh cream and vegetable oil. Customisable milkfat level. Variety of vegetable oil options available.
AMF/ Lecithin Blend	99.5	0.1	<0.1		IBC	Provides a natural dairy flavour in a pure milk fat with the added benefit of lecithin as a natural emulsifier.
AMF/Sugar Blend	98.5	0.1	<0.1		IBC	98.5% pure milkfat blended with sugar that will provide a natural dairy flavour, enhanced with sugar, ideal for food applications where a high-quality stable fat source is required.
AMF/ Cocoa Blend	98.8	<0.1	0.2		IBC	This blend provides an excellent dairy cocoa flavour and creaminess to finished chocolate and confectionery products.
Other						
Cream Cheese Traditional	34.2	53.6	8.8	0.8	Carton	Consistent composition, flavour and texture to create quality products with an authentic cream cheese flavour.
Frozen Cream	42.0	53.2	2.1	26mg/100g	Carton	Quick frozen cream with no additives or preservatives.

HIGH PROTEIN AND MILK POWDERS FOR CONFECTIONERY AND CHOCOLATE

Our extensive range includes quality milk powders, milk protein concentrates, whey protein concentrate, buttermilk and cream powder. Each product has been carefully formulated to deliver specific features required by confectioners to create high-quality confectionery.

	TYPICAL COMPOSITIONS						
Ingredient	Protein (%)	Moisture (%)	Milkfat (%)	Lactose (%)	Sodium (mg/100g)	Format	Overall Features
High Protein							
MPC 4424	43.5	3.4	26.2	21.8	210	Multi-wall Bag	Clean milky flavour profile.
MPC 4862	82.4	4.7	1.6	4.2	2421	Multi-wall Bag	Functional MPC with excellent hydration and enhanced emulsification properties.
Milk Powders							
Sweet Whey Powder	15.1	4.6	0.8	71.6	540	Multi-wall Bag	Cost-effective form of protein and lactose.
Buttermilk Powder	31.0	3.8	7.8	50.0	370	Multi-wall Bag	Excellent solubility, uniform fat content and a rich, creamy flavour. Also an excellent emulsifier, allowing reduction of stabilisers required in final formulations.
Cream Powder 55	15.6	1.8	54.8	24.3	180	Multi-wall Bag	Excellent flavour with good solubility, dispersibility and flow properties. An excellent alternative to liquid cream. Significantly easy to handle and store, compared to fresh cream.
Whole Milk Powder	Wide range of whole milk powders available; see page 78 for more information.					Multi-wall Bag	Provides both milk fat and non-fat milk solids. Contains all the constituents of fresh milk and delivers full dairy flavour.
Skim Milk Powder	Wide range of skim milk powders available; see page 79 for more information.					Multi-wall Bag	Reliable source of non-fat milk solids with excellent solubility, low-fat content and clean flavour.

ADVANCED INGREDIENTS FOR CONFECTIONERY AND CHOCOLATE

Our range also includes some more advanced dairy ingredients that offer specific flavour and performance features in chocolate.

Ingredient	TYPICAL COMPOSITIONS					Format	Overall Features
	Milkfat (%)	Moisture (%)	Protein (%)	Lactose (%)	Sodium (mg/100g)		
Butter Concentrate	99.8	<0.2	<0.01			Carton	Concentrated 100% natural milk fat base for ease of application; made from cream and milk fat, with no additives. Cost-effective replacement of milk/ chocolate crumb as it delivers maillard browning and caramelised flavours. Formulation flexibility (~1% to 2% usage in formulation depending on desired intensity).
Dairy Flavour Concentrate	99.8	<0.2	<0.01			Carton	Masks bitterness in high cocoa chocolates and oxidised/undesirable flavours from vegetable oil.
Specialty Milk Fat 42	99.9	<0.1	<0.01			Drum	99.9% dairy fat. Consistent and controlled high melting point of 42°C enables higher addition than standard milk fat to replace cocoa butter and reduce formulation costs.
Caramelised Dairy-based Powder	29.5	2.0	25.2	33.0	300	Multi-wall Bag	Could replace costly crumbing process or reduce total conching time while achieving same maillard flavours as it contains maillard browning reactions and caramelised flavours found in chocolate crumb and high temperature conched dairy milk chocolate. No artificial flavours or additives (just milk and sucrose). Formulation flexibility 1:1 replacement for WMP; addition depends on desired intensity.

NZMP Business Solutions

At NZMP, we have a range of solutions designed to meet your business needs.

- Third-party manufacturing - expertise you can count on; quality and safety you can trust.
- Fonterra's Sustainability Solutions - draw from our unique sustainability credentials across our value chain to uncover new opportunities to meet the needs of the conscious consumer, deliver tangible results to your investors and stakeholders, and help protect your business for the future.
- Price risk and commercial - solutions to support business planning and performance around ingredients, price and supply.

NZMP Business Solutions



THIRD-PARTY MANUFACTURING

NZMP is a global expert in dairy. With our unmatched reputation for safety and quality, you have the peace of mind that comes from partnering with the world's largest dairy exporter. With expertise you can count on, to ensure your product plans have the best chance of success.



PRICE RISK AND COMMERCIAL

Dairy ingredient price and supply uncertainty can affect your business planning and performance. NZMP's solutions help you manage your dairy ingredient price exposure and supply volatility.

SAFETY AND QUALITY

- Fully controlled and managed supply chain means safety, quality and traceability are tightly monitored.

DEDICATED PACKAGING FACILITIES

- Supports third-party manufacture of consumer-format butter, ice cream, processed cheese, UHT milk and infant formula.

UNCOMPROMISING STANDARDS

- Infant formula that is not only safe but provides excellent nutrition.

SECURITY OF SUPPLY

- Multiple manufacturing sites across New Zealand and Australia.

PRICE CERTAINTY

- Protect yourself from the uncertainty of dairy ingredient price fluctuations.

SECURITY OF SUPPLY

- Multiple manufacturing sites so you can deliver on your plans with confidence.

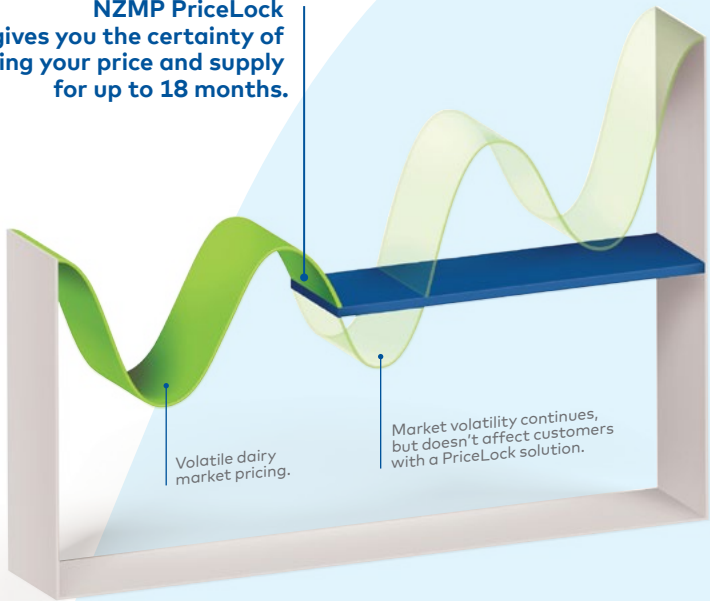
MINIMISE RISK

- Greater certainty means you can budget, forecast and allocate resources more accurately.

AMPLIFY YOUR COMPETITIVE EDGE

- Stay a step ahead of competitors who are more susceptible to the market.

NZMP PriceLock gives you the certainty of fixing your price and supply for up to 18 months.



Protect Yourself from Uncertainty.

Market volatility can affect your business's margins, budget, plans and ability to be competitive.

NZMP PriceLock protects you from dairy ingredient cost fluctuations by giving you price certainty and supply security.



Lock in price and supply.
Lock out uncertainty.



For further information
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