

Product Summary: **Whole Milk Powder for yoghurt**

Improved powder performance for yoghurt

A specially designed powder for taste and texture in artisanal yoghurt. The greatest food brands are built from the best ingredients. When it comes to yoghurt, products that are full of flavour with a smooth texture and a firm structure are considered the best. After identifying a market need for a better performing powder for use in yoghurt applications, we put our rich history of expertise and innovation into practice and designed NZMP WMP for Yoghurt.

Superior firmness, familiar characteristics

NZMP WMP for Yoghurt has the same characteristics you've come to expect from our NZMP Regular WMP, but has been optimised for use in domestic settings and small scale commercial operations such as street markets.

This new ingredient to our extensive range is designed for higher yield and has a rich and creamy taste that makes it suitable for a number of applications.

Key benefits for you and your customers

Technical expertise

We are a world leader in dairy innovation. Through our in-depth understanding of fundamental dairy science and cultured systems we optimise our dairy ingredients to deliver superior taste and texture.

Taste

This ingredient has a rich and creamy taste. It sets to a thick natural yoghurt with a glossy appearance.

Performance

This new ingredient is designed for higher yield when making yoghurt in-home. That means your consumers need less powder to achieve the yoghurt texture they desire.



This grass-fed dairy ingredient is made from the milk of New Zealand cows who can graze outdoors on the grass of open pastures, as nature intended.

Applications

- ✓ Direct powder sale (scoop market)
- ✓ Direct repacking into consumer formats
- ✓ As a base powder for dry blending into consumer formats

NZMP WMP for Yoghurt performs above the rest

The findings of our comparative analysis show that NZMP WMP for Yoghurt makes a thicker yoghurt than the market leader. It also shows that your consumers need less powder to achieve the yoghurt texture they desire.

Scoops



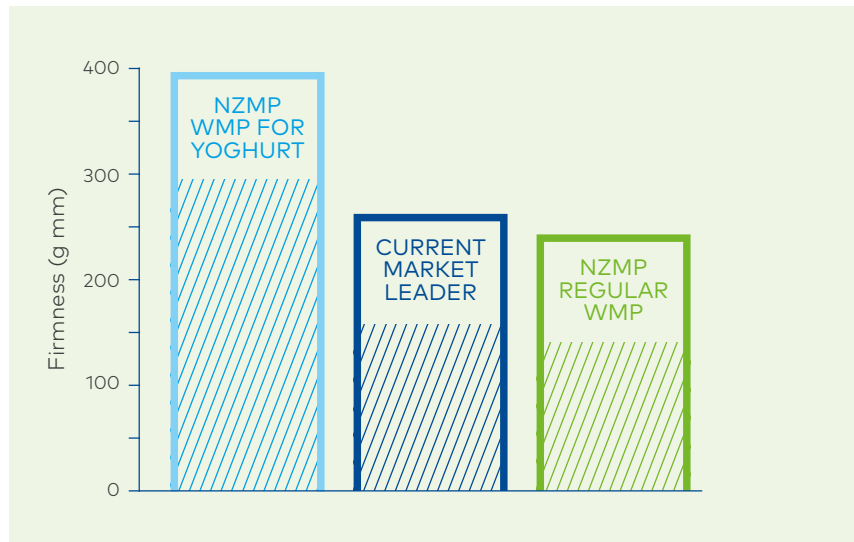
100g
Regular WMP

vs



85g
WMP for yoghurt

Comparison of Yoghurt Firmness



Our story

New Zealand is our home, a land like no other. A land of natural abundance and beauty. Our passion for this place runs deep in our roots and we are proud to be its guardians. Every day, we capture the best of New Zealand's natural goodness and share it with the world.

Talk to the dairy ingredient experts

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

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