



Product Summary: WMP UHT Perform



Ingredient overview

NZMP is committed to providing you with the best possible WMP for use in your UHT application. That's why we've created WMP UHT Perform. Made with tighter manufacturing controls and increased in-process monitoring, WMP UHT Perform delivers consistent performance and UHT stability, whilst being deliciously creamy to always give your consumers the flavour they know and love.

Key benefits

Reduced risk of sedimentation

WMP UHT Perform has excellent solubility which reduces the risk of sedimentation.

Reduced risk of spoilage

Guaranteed to have low spore counts and optimal pH WMP UHT Perform gives you confidence to reach your targeted shelf life.

Deliciously creamy

We sensory test every batch of WMP UHT Perform to ensure your consumers receive the flavour they know and love.

Reduce fouling in heat exchangers

Every batch has passed the NZMP UHT stability test. This test is aligned with reduced fouling behaviour.

Key features

Made with milk from New Zealand cows, it delivers a natural, creamy dairy flavour.

- ✓ UHT stability test <1.5 mL.
- ✓ T spores <100 CFU/g | M spores <800 CFU/g.
- ✓ pH >6.6.
- ✓ Insolubility index <1.0 mL.
- ✓ Titratable acidity <0.15 %m/v.

Created with
world-leading
expertise

We are highly skilled and experienced in the development of milk powders. We offer an extensive range of milk powder ingredients, all designed to suit your needs and with your consumers in mind.

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Outperforming the industry standard

NZMP WMP UHT Perform delivers consistently superior performance than industry standard milk powders in UHT milk applications.

Comparison of our WMP portfolio.

	REG WMP	Standard WMP UHT	WMP UHT Perform
	Performs well in a variety of milk applications	Suitable for UHT applications	Consistent performance in UHT applications
NZMP quality	●	●	●
Suitable for UHT		●	●
Controlled thermophilic spores		●	●
Controlled mesophilic spores			●
Tighter manufacturing controls increased in-process monitoring			●
UHT Stability test			●
Less variability			●



Protect yourself from uncertainty.

Market volatility can affect your margins, your budget, your plans and your ability to be competitive. **NZMP PriceLock** protects you from dairy ingredient price fluctuations by giving you price certainty and supply security.

Lock in price.

Avoid market volatility by agreeing a fixed price outside of GDT.

Lock in supply.

Enjoy supply security by agreeing a specific volume or quantity of ingredient per month.

Lock in a time period.

Plan for the future by locking in your price and supply for up to 18 months.

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