

NZMP PROTEIN
PORTFOLIO MATRIX



NZMP Protein Ingredients		Application Areas																						
		Beverages					Cultured Dairy Products				Cheese				Bakery					Convenience Foods	Confectionery	Meat Products	Paediatrics	
Group	Subgroup	Neutral pH	Clear Acid pH	Milky Acid pH	Powders	Coffee and Tea Whitener	Stirred/Smoothed Yoghurt	Drinking Yoghurt	High Protein¹	Pot Set	Processed	Analogue/Imitation Cheese	Cheese Milk Extension	Recombined Cheese²	Bars	Baked Goods	Egg Replacer	Whipped Toppings	Frozen Desserts	Salad Dressing, Soups, Sauces				Formula
Casein	Lactic Casein	●				●					●	●												
	Mineral Casein	●				●																		
	Rennet Casein										●	●												
Caseinates	Sodium Caseinate	●			●	●	●			●	●	●						●				●		
	Calcium Caseinate	●			●						●	●			●					●			●	
Milk Protein Concentrate	MPC 42	●		●	●		●	●		●	●	●	●	●		●			●	●	●			
	MPC 56	●		●	●		●	●		●	●	●	●	●		●		●	●				●	
	MPC 70	MPC 470		●	●		●	●	●	●	●	●	●	●				●	●				●	
	Functional MPC			●	●		●	●	●	●	●	●	●					●						
	MPC 80			●			●	●	●	●	●	●		●									●	
	MPC 85	MPC 485		●			●	●	●	●	●	●		●									●	
	Functional MPC			●	●		●	●	●	●	●	●	●		●			●	●	●	●			
	Milk Protein Isolate	MPI 490	●		●						●													●
Whey Protein Concentrate	WPC 73 (High Fat)	●		●	●						●	●												
	WPC 80	Cheese		●	●		●	●		●	●	●								●			●	
	Acid			●	●		●	●		●	●						●				●			
	Lactic			●	●	●					●	●						●						
	Rennet			●	●	●					●	●								●			●	
	Functional Whey			●		●	●	●	●	●	●	●			●	●								
Whey Protein Isolate	WPI		●	●	●		●			●	●							●						
	Functional WPI		●	●	●					●	●													
Whey Protein Hydrolysate		●	●	●	●																		●	
Total Milk Protein		●									●													

KEY

● RECOMMENDED

● FORMULATION DEPENDENT

1 High Protein is considered as between 5-10% protein.

2 Includes: Feta, cream cheese, panela, and other fresh cheeses.

DISCLAIMER: The information in this document is designed to give a brief overview of the nature and characteristics of our ingredients as at the date of preparation. It does not constitute representations or warranties as to such characteristics, the functionality or potential applications of our ingredients and you must assure yourself of these matters having regard to our detailed product specifications, your specific circumstances and applicable market requirements.

SOURCE: Information contained in this document has been provided by the Fonterra Research and Development Centre and is based on knowledge of typical manufacturing conditions and formulations, and our application expertise.