Natural Excellence.

NZMP Natural Cheese Range.
Safety and Quality
Every year around 2,000 audits are performed on our production facilities and having ensured their safe production, NZMP products have a comprehensive anti-counterfeit and tamper-evident packaging standard.

Pasture Raised
93% of the ingredients we make use fresh milk from our New Zealand grass-fed cows. We also source dairy ingredients from Australia and around the world. We hold all these ingredients to the same high standards, regardless of source. We conduct milk quality audits and improvement programmes across all 16 countries where we source milk.

Global capability.

From humble beginnings more than a century ago, Fonterra is now the world’s largest dairy exporter, sharing the natural goodness of dairy with 130 countries around the globe.

20,000
At peak production, we conduct 20,000 quality tests on milk and ingredients every single day.

16
We conduct milk quality audits and improvement programmes across all 16 countries where we source milk.

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We make our NZMP natural cheese in New Zealand and Australia, using high-quality milk sourced from local farms.

New Zealand is our home of dairy expertise.

Australia’s rich dairy farming history began in 1788 when the first dairy cows arrived.
High quality dairy from New Zealand.

A combination of climate, location, and farming expertise make New Zealand an ideal place to produce high-quality dairy.

New Zealand’s temperate climate, excellent rainfall, plentiful sunshine and fertile soil help grass grow lush and green. This means cows can graze on grass year round.

Grass-fed farming
Farmers in New Zealand have generations of experience in dairy farming methods. For over a century, they have been learning from those who farmed before them, and they are constantly refining their pasture-based farming philosophy.

They are committed to farming on grass. As world-leaders in growing grass and farming on it, New Zealand farmers have set high standards in dairy safety, quality and care.

As nature intended
New Zealand is internationally recognised for its high standards of animal welfare. The Global Animal Protection Index ranks New Zealand equal first place for animal welfare standards. In New Zealand we farm the way nature intended, with our cows grazing on lush pastures. We’re experts at growing grass, and our cows consume on average 85% of their diet as grass. Our natural, high-quality milk allows us to manufacture NZMP ingredients that are consistent, nutritious and tasty.

The milk we use to make our NZMP natural cheese from New Zealand comes from cows that have a diet of 85% grass. As a result, it is exceptionally nutritious, tasty and consistently high quality.
From nine cows in 1788 to 1.65 million today, Australia has a rich history of dairy farming. A proud, resilient and innovative community, Australian dairy farmers have generations of experience in producing high-quality milk.

**Expertise and innovation**
Much of today’s dairy farming takes place in South-Eastern Australia, where the natural environment and climate supports pasture-based farming methods. Here, farmers employ modern animal management practices and innovative technologies to ensure their cows produce natural, nutritious milk. As early adopters of new technology such as automatic milking and smartphone apps, Australian dairy farmers are constantly innovating to monitor and improve on the milk they produce.

**Commitment to quality**
They are also committed to the health and wellbeing of their animals. Australian dairy farmers care for their animals and follow strict food safety requirements that ensure cows stay healthy and produce high-quality milk.

We use our unmatched NZMP cheese-making expertise, the high-quality milk from Australian pasture-raised cows and our unique cultures to create a range of natural cheeses that deliver the same exceptional performance and quality that customers expect from all NZMP cheeses.

NZMP is proud to produce a wide range of dairy ingredients, including natural cheese, using high-quality dairy from Australia, a place known around the world for its natural abundance, farming excellence, and food safety and quality.

In harmony with nature
Australian pasture-based farming follows the seasonal patterns of its unique environment, allowing cows to graze outside on open pastures.

High quality dairy from Australia.
Grass is a natural food source for cows. Beta-carotene is found in pasture-rich diets and dairy products such as cheese from pasture-raised cows are a natural golden colour. Beta-carotene is used to make vitamin A(1), which is essential for growth, prevention of infection, retina function and skin health. Beta-carotene also works as an antioxidant. Cheese is essentially concentrated dairy nutrition – on average 10 litres of milk makes one kilogram of cheese. So it makes sense that the better the milk, the better the cheese.

Research shows that grass-fed dairy products have higher levels of key components than dairy products made from the milk of grain-fed cows, including conjugated linoleic acid (CLA), Omega-3 fatty acids, and Vitamin K2(2,3).
At NZMP we are highly skilled and experienced in cheese-making, and we share that knowledge across all our plants. We capture the best of New Zealand and Australia’s dairy goodness, and through our deep dairy expertise we create consistently high-quality natural cheeses that we share with the world.

EXPERTISE

We have over a century of experience in producing world-class cheeses.

We are the only cheese manufacturer in the world with our own culture house.
Respected experience and expertise.

Fonterra and NZMP have long been at the forefront of scientific developments in cheese production. We pride ourselves on being highly skilled and experienced in cheese-making. We are dedicated to innovating and researching new ways to add real value to our customers around the world. And we take great care in making sure our entire NZMP natural cheese range reflects our commitment to exceptional safety and quality.

Every day, our experience and expertise brings the best NZMP natural cheeses from New Zealand and Australia to the world.

A HISTORY OF EXPERTISE AND INNOVATION:

1870s
In 1871, New Zealand’s first dairy co-operative was formed – the Otago Peninsula Co-operative Cheese Factory Company. By 1875, this co-op had the first dairy factory processing operation in New Zealand, keeping Dunedin in cheese and also exporting to Australia.

1880s
Fonterra’s Edendale site in New Zealand produced its first cheese in January 1882. Edendale is now the largest dairy processing site in the southern hemisphere.

1920s
The Stanhope, Australia dairy factory was built in 1921 and operated by the Stanhope and District Co-operative Dairy Company.

1930s
Revolutionary discovery of bacteriophage by Dr. Hugh Whitehead, and development of New Zealand’s own starter supply system.

1940-1960s
Start of mechanisation – Fonterra developed the cheddarmaster and other mechanisation, and also led the way in advances in cheese ripening with Dr. Terry Fryer. In 1964 the Wynyard, Australia plant began to manufacture cheese.

1970s
In 1973 NZMP pioneered a cheese specifically for the Japanese market – sweet, nutty, smooth and golden NZMP Egmont™ Cheese.

1980s
Construction of a new starter production facility allowing us to manufacture our own unique starter cultures. Stanhope earned the reputation of being the “town of the tastiest cheese.”

1990s

2000s
New, patented innovations including Mozzarella IQF, as well as reduced salt cheddar and probiotic cheese. In 2005 Fonterra took control of operations of the Stanhope, Australia dairy plant including the cheese plant.

2010s
The Fonterra Wynyard, Australia plant was significantly upgraded with new cheese vats and other processing equipment.

2014
On the 16th December 2014, Fonterra’s Stanhope cheese plant suffered a fire that destroyed the compressor and cheese rooms.

2017
Opened the state-of-the-art cheese plant in Stanhope, Australia, as a replacement for the factory that was destroyed by fire. This plant has the capability to manufacture 45,000 tonnes of cheese including Mozzarella, Cheddar, and other dry-salt cheeses.

2018
Our NZMP cheeses won eight awards at the International Cheese Awards competition held in Nantwich, UK, including Gold for our NZMP Epicure and Gold for our NZMP Milk Cheddar.

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When it comes to cheese-making, you get out what you put in. The better the ingredients, the better the cheese. That’s why our NZMP natural cheese contains only the very best natural ingredients: milk, rennet, cultures and salt.

**Milk**
Milk is the fundamental component of all natural cheese, so the quality of the milk used greatly affects the final cheese quality. We use only fresh milk from New Zealand and Australian pasture-raised cows, and during cheese-making we carefully manage its composition, including fat and protein content, to create our NZMP natural cheese.

**Rennet**
Rennet is an enzyme that performs an essential job in cheese-making – it allows us to separate milk into curds (that become cheese) and whey (a useful by-product). Although some natural cheeses are made without rennet, its use gives an enhanced, consistently high quality flavour and texture. We make all our cheese using rennet (primarily vegetarian) but we can also use animal rennet to suit customer requirements.

**Cultures**
Cultures are a key ingredient. They kick-start and control the initial ripening process of cheese-making. They also play an important role in the development of the final flavour and consistency of the cheese. It’s important to recognise that not all cultures are the same – there are thousands of different strains and pedigrees that can be used to create very different cheeses.

**Salt**
Salt is a vital ingredient in cheese-making. It adds to the flavour of cheese, aids in ripening, and works as a natural preservative.

**Natural Cheese**
The result is a natural cheese that is packed full of nutrition. We carefully store this cheese and some of it we ripen further to develop different flavours and textures.
Cultures are key.

Making the very best natural cheese requires knowledge, passion, and careful selection of the very best ingredients. One of the most important of these ingredients are the cultures, which affect the flavour, texture, performance and overall quality of the cheese.

There are two types of cultures. Starter cultures are used in the early stages of cheese-making and adjunct cultures can also be added to enhance desired characteristics. Both have a major influence on the final product. So choosing the right ones is incredibly important. The very best cheesemakers know how to harness cultures, care for them and use them to create specific types of cheese that exhibit just the right consistent aroma, texture, taste and appearance.

Our unique cultures

Unlike other cheese manufacturers, at Fonterra we use our own unique cultures to create our NZMP cheese. Originally harnessed in 1935 by Dr Hugh Whitehead, a biochemist and Director of Dairy Research, these original cultures are our intellectual property. We’ve been caring for them and maintaining their exceptional pedigree ever since.

Innovation and dedication

Over the years we have continued to find and collect a wide range of unique cultures, and we now have a library of over 100,000 strains that we can use in our cheese manufacture. We have 16 dedicated experts employed in the manufacture and care of our cultures – and they’re always looking out for new cultures too. We are the only cheese manufacturer in the world with its own culture house. This dedicated culture facility has an internationally recognised, top grade FSSC22000 certification.

Our unique cultures are a major player in contributing to the final quality and characteristics of our cheese. They also allow us to create different cheeses to suit your needs.
At NZMP, we produce a wide range of high-quality natural cheeses with the right tastes and performance characteristics for all your application needs.

NZMP natural cheeses are ideal for melting, shredding, sauces, snacking, and everything in between.

Our natural cheeses cover a broad range of flavour profiles, from mild and sweet to sharp and savoury.
Our broad range of natural cheese is designed to meet all your applications needs. We offer a wide range of natural cheeses, grouped into five categories:

- **Natural New Zealand Inspired Cheese**
- **Natural Mozzarella Type Cheese**
- **Natural Cheddar Cheese**
- **Additional Natural Cheese**
- **Additional Cheese Ingredients**

We offer these NZMP natural cheeses primarily in block format, however additional formats are also available for some products.

### NZMP NATURAL CHEESE RANGE

**OUR NZMP CHEESE PRODUCT PORTFOLIO**

<table>
<thead>
<tr>
<th>NZ Cheese Types</th>
<th>Storage</th>
<th>Flavour</th>
<th>Functional Protein</th>
<th>Cook performance</th>
<th>Shredding/Grating</th>
</tr>
</thead>
<tbody>
<tr>
<td>Taupo</td>
<td>Chilled</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Egmont</td>
<td>Chilled</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Reduced Fat Cheddar/Noble</td>
<td>Chilled</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

**Mozzarella Style**

- Mozzarella: Frozen, Chilled
- Pizza Cheese: Chilled
- Mozzarella Cord: Frozen
- Functional Mozzarella: Frozen, Chilled

**Cheddar**

- Mdl: Chilled
- Medium, Mature, Vintage: Chilled
- Coloured: Chilled
- Functional for Processed Cheese: Frozen, Chilled
- Reduced/Low Salt: Frozen, Chilled
- Organic: Chilled

**Edam**

- Dry salt: Chilled
- Brine salt: Chilled

**Gouda**

- Brine salt – Base, Premium, Low-salt Premium: Chilled
- Dry Salt – Base, Premium: Frozen, Chilled

**Swiss**

- Chilled: Chilled

**Parmesan Style**

- Parmesan: Chilled
- Pecorino: Chilled
- Romano: Chilled

**Granular Cheese**

- Chilled: Chilled

**Cheese Powder**

- Ambient: Ambient

**Cream Cheese**

- Traditional: Chilled
- High Fat: Frozen

The table above shows the different types of NZMP cheeses available, their relative cook performances and formats on offer. Note: within each cheese group there may be more cheese SKUs, either specifically tailored to market, or process applications. For example, in the Cheddar range there are also smoked Cheddars.

### Key

- **Low**
- **Medium**
- **High**

**Building on our strong heritage, we have developed into a global leader in natural cheese production.**

**Our broad range of natural cheese is designed to meet all your applications needs.**

1. Natural New Zealand Inspired Cheese
2. Natural Mozzarella Type Cheese
3. Natural Cheddar Cheese
4. Additional Natural Cheese
5. Additional Cheese Ingredients

We offer these NZMP natural cheeses primarily in block format, however additional formats are also available for some products.

**Bulk Block**

Ideal for cutting, shredding and slicing, the bulk block is an adaptable product format for food makers. Bulk blocks are available in 20kg and 2 x 10kg, depending on the cheese type.

**Shred**

This convenient, ready to use format is both a time saver and a money saver for meal makers. Shred cheese is available in individually quick frozen (IQF) format.

**Powder**

Cheese powder is made by taking the moisture out of mature flavoured cheese and converting it into a powder. This ambient-shelf-stable ingredient is popular in the industrial sector for use as a seasoning agent, for the manufacture of savoury boxes and other bakery and dairy products.
# Natural New Zealand Inspired Cheese.

We are the only cheese manufacturer in the world with its own culture house. Our expert cheesemakers understand how to harness these unique cultures to create specific types of cheese that exhibit just the right flavour, aroma, appearance and texture, and this is how we’ve developed our range of unique natural cheeses inspired by New Zealand.

## TAUPO™

Named after New Zealand’s largest lake, Taupo is a unique, creamy, milky flavoured cheese that was developed by Fonterra to meet the taste preferences of the Asian market. It is excellent for shredding, slicing, baking and processed cheese applications.

**Characteristics**
- Mild, creamy, milky and slightly fruity flavour
- Brine soaked for unique characteristics and flavour
- Uniform, creamy colour
- Smooth, plastic body
- Recommended to use within 12 months of manufacture

<table>
<thead>
<tr>
<th>Applications</th>
<th>Formats</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cold pack or block cheese manufacturing</td>
<td>2 x 10kg bulk block</td>
</tr>
<tr>
<td>Cooking and baking</td>
<td>20kg bulk block</td>
</tr>
</tbody>
</table>

## EGGMONT™

Named after New Zealand’s most perfectly formed volcano. NZMP Egmont is a unique, slightly sweet, creamy, milky flavoured application. NZMP Egmont is named after New Zealand’s most perfectly formed volcano.

**Characteristics**
- 30% less fat and higher protein than Tasty Cheddar
- Mature, savoury, well-rounded cheddar flavour
- Uniform, creamy colour
- Recommended to use within 15 months of manufacture

<table>
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## NOBLE™

Named after New Zealand’s most perfectly formed volcano. NZMP Egmont is a unique, slightly sweet, creamy, milky flavoured application. NZMP Egmont is named after New Zealand’s most perfectly formed volcano.

**Characteristics**
- Uniquely balanced blend of milky, acid and slightly sweet flavours
- Good melting cheese with golden melt and reduced oil off
- Uniform, creamy colour
- Smooth, resilient texture
- Young, mild cheese best used within 24 months of manufacture

<table>
<thead>
<tr>
<th>Applications</th>
<th>Formats</th>
</tr>
</thead>
<tbody>
<tr>
<td>Excellent shredding and slicing for retail, catering and industrial packs</td>
<td>20kg bulk block</td>
</tr>
<tr>
<td>Table or snack cheese</td>
<td>Processed cheese applications</td>
</tr>
<tr>
<td>Pizza topping</td>
<td>Processed cheese applications</td>
</tr>
</tbody>
</table>

## MOZZARELLA

NZMP Mozzarella is the gold standard in stretch, baking performance and flavour. It is a pasta filata cheese with a mild, milky, creamy flavour and a firm, rubbery body. A low fat, high moisture cheese, it produces long stretchy filaments on cooking and has been specifically developed as a premium cheese for pizza applications.

**Characteristics**
- Mild, creamy, slightly acid flavour
- Excellent melt characteristics
- Excellent stretch and minimal oil-off on baking
- Excellent visual appearance on baking
- Uniform, pale creamy colour
- Firm, rubbery body
- Recommended to use within 12 months of manufacture

<table>
<thead>
<tr>
<th>Applications</th>
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</thead>
<tbody>
<tr>
<td>Pizza and other cooked cheese applications</td>
<td>2 x 10kg bulk block</td>
</tr>
<tr>
<td>Excellent stretching and cutting cheese for retail, catering and industrial packs</td>
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</tr>
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<tr>
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</table>

## PIZZA CHEESE

A natural cheese specifically designed for shredding and use in baked, pasta, and pizza-type applications. It is a cost-effective alternative to Mozzarella, with similar characteristics. The recommendation is to blend it with Mozzarella to achieve just the right stretch or cost-effective blend.

**Characteristics**
- Higher total solids for use in processing
- Acid and slightly sweet flavours
- White to yellow colour
- Mild, slightly acidic, creamy, slightly sweet flavour
- High levels of functional protein
- Its cost-effective combination provides superior flexibility for processed cheese manufacturers. The cheese is renowned for its uniformity and consistency.

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## FUNCTIONAL MOZZARELLA

NZMP’s Functional Mozzarella is a pasta filata cheese with enhanced functionality, designed specifically for processed cheese applications. It’s cost-effective combination of solids and mild flavour provide superior flexibility for processed cheese manufacturers. It has a mild, slightly acidic, natural mozzarella flavour and delivers excellent stretch, melt and blister properties on use in application.

**Characteristics**
- Higher total solids for use in processing, and can also be used for shredding
- Mild, milky flavour
- Firm, rubbery body
- Recommended to use within 12 months of manufacture

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## MOZZARELLA CURD

A frozen, unstretched, natural Mozzarella curd, designed specifically for further processing into Natural or Processed Mozzarella. Mozzarella curd is frozen shortly after manufacture to ensure it delivers consistently high levels of functional protein. It has a mild, slightly acidic, natural mozzarella flavour and delivers excellent stretch, melt and blister properties on use in application.

**Characteristics**
- White to yellow colour
- Mild, slightly acidic, creamy, slightly sweet flavour
- Curdy texture
- Recommended to use within 12 months of manufacture

<table>
<thead>
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<tbody>
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<td>Processed cheese applications</td>
<td>2 x 10kg bulk block</td>
</tr>
<tr>
<td>Natural or processed Mozzarella manufacture</td>
<td>20kg bulk block</td>
</tr>
</tbody>
</table>

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**Manufactured by:**
- NZMP
- New Zealand
- Australia
Natural Cheddar Cheese.

We offer a wide variety of Cheddar Cheeses for many different purposes – from cutting and retail to solod and processing. Our cheddar is a firm, waxy, natural cheese that has a slightly crumbly texture if matured, and a smooth texture when young. The taste moves from a mildly sour, nutty background to rich, sharp and tangy with a slightly sweet background as the cheese matures.

**MILD CHEDDAR**

- **Characteristics**
  - Mild, distinctive cheddar flavour
  - Uniform creamy colour
  - Firm and smooth
  - Can be matured for use in processing
- **Applications**
  - Shredding and slicing for retail, catering and industrial packs
  - Table or snack cheese
- **Formats**
  - 20kg bulk block

**MEDIUM, MATURE & VINTAGE CHEDDAR**

- **Characteristics**
  - Uniform and distinctive orange colour
  - Uniform creamy colour
  - Firm and smooth
  - Can be matured for use in processing
- **Applications**
  - Shredding and slicing for retail, catering and industrial packs
  - Table or snack cheese
  - Cooking and baking applications and mixed with non-cheese ingredients
- **Formats**
  - 20kg bulk block

**COLOURED CHEDDAR**

- **Characteristics**
  - Uniform and distinctive orange colour
  - Uniform creamy colour
  - Firm and smooth
  - Can be matured for use in processing
- **Applications**
  - Shredding and slicing for retail, catering and industrial packs
  - Table or snack cheese
  - Cooking and baking applications and mixed with non-cheese ingredients
- **Formats**
  - 20kg bulk block

**FUNCTIONAL CHEDDAR**

- **Characteristics**
  - Uniform and distinctive orange colour
  - Uniform creamy colour
  - Firm and smooth
  - Can be matured for use in processing
- **Applications**
  - Shredding and slicing for retail, catering and industrial packs
  - Table or snack cheese
- **Formats**
  - 20kg bulk block

**REDUCED/LOW SALT CHEDDAR**

- **Characteristics**
  - Reduced/salt content
  - Minimal protein breakdown
  - Smooth creamy texture
  - Recommended to use within 12 months of manufacture
- **Applications**
  - Processed cheese applications
  - Processed cheese applications
- **Formats**
  - 20kg bulk block

**REDUCED FAT CHEDDAR**

- **Characteristics**
  - Reduced fat content
  - Distinctive cheddar flavour
  - Couple to mature to achieve a mature tasty cheddar
  - Uniform creamy colour
  - Firm texture
  - Recommended to use within 15 months of manufacture
- **Applications**
  - Excellent, shredding and slicing for retail, catering and industrial packs
  - Table or snack cheese
- **Formats**
  - 20kg bulk block

**ORGANIC CHEDDAR**

- **Characteristics**
  - Organic certification
  - EU Organic Standard
  - Manufactured using fresh organic milk that is independently certified to internationally-accepted standards
- **Applications**
  - Table or snack cheese
  - Cooking and baking applications and mixed with non-cheese ingredients
  - Processed cheese and cheese powder
- **Formats**
  - 20kg bulk block

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**NZMP NATURAL CHEESE RANGE**
Additional Natural Cheeses.

Our NZMP Additional Natural Cheese range covers traditional and popular cheese styles. With a variety of flavours and textures, these cheeses have the performance characteristics to be used in a wide range of applications.

**COLBY**
- A firm cheese with a mild, slightly sweet and buttery flavour and smooth, slightly elastic body. Available in brine-salt and dry-salt formats, our Colby cheese provides higher protein and lower fat for the health and calorie conscious consumer. It is renowned for its uniformity and versatility.
- **Characteristics:**
  - Mild, creamy flavour
  - Uniform, pale creamy yellow colour
  - Smooth body
  - **Applications:**
    - Ideal for use in sandwiches, or topping for pizza
    - For these applications)
    - Catering and industrial packs (recommended to use within 12 months of manufacture for these applications)
    - Ideal for use in small retail units, or topping for pizza
    - Processed cheese applications
    - Formats: 20kg bulk block

**EDAM**
- A traditional swiss-style cheese with a sweet, nutty flavour and smooth, slightly elastic body. Available in brine-salt and dry-salt formats, our Edam cheese provides higher protein and lower fat for the health and calorie conscious consumer. It is renowned for its uniformity and consistency.
- **Characteristics:**
  - Mild, slightly sweet flavour
  - Lower fat, higher protein than 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
    - Processed cheese applications
    - Formats: Brine-salt: 2 x 10kg blocks per case
    - Dry-salt: 20kg bulk block

**GOUDA**
- NZMP Gouda is a semi-hard, cured cheese with a mild, slightly sweet, buttery flavour and a firm, smooth body. It is renowned for its uniformity and consistency.
- **Characteristics:**
  - Mild, slightly sweet flavour
  - Presence of holes or eyes
  - Smooth texture
  - **Applications:**
    - Table or snack cheese
    - Cutting and slicing for retail, catering and industrial packs
    - All-purpose cheese for cooking, especially fondue
    - Processed cheese applications
    - Formats: Brine-salt: 2 x 10kg blocks per case
    - Dry-salt: 20kg bulk block

**SWISS**
- A semi-hard, cured cheese with a mild, slightly sweet, buttery flavour and smooth, bendy body. Available in brine-salt and dry-salt formats, our Swiss cheese provides higher protein and lower fat for the health and calorie conscious consumer. It is renowned for its uniformity and consistency.
- **Characteristics:**
  - Mild, slightly sweet flavour
  - Presence of holes or eyes
  - Smooth texture
  - **Applications:**
    - Cutting and slicing for retail, catering and industrial packs
    - All-purpose cheese for cooking, especially fondue
    - Processed cheese applications
    - Formats: Brine-salt: 2 x 10kg blocks per case
    - Dry-salt: 20kg bulk block

**PARMESAN**
- A firm cheese with a mild, slightly sweet, buttery flavour and smooth, slightly elastic body. This cheese is characterised by the presence of holes or eyes that develop during the early stages of ripening. It has good melt characteristics and is ideal in fondue.
- **Characteristics:**
  - Mild, slightly sweet flavour
  - Presence of holes or eyes
  - Smooth texture
  - **Applications:**
    - Grating and shaving in cooking
    - Cutting and shredding for retail, catering and industrial packs
    - Slicing and grating in cooking especially fondue
    - Processed cheese applications
    - Formats: 20kg bulk block

**PECORINO**
- A traditional swiss-style cheese with a sweet, nutty flavour and smooth, slightly elastic body. Available in brine-salt and dry-salt formats, our Pecorino cheese provides higher protein and lower fat for the health and calorie conscious consumer. It is renowned for its uniformity and consistency.
- **Characteristics:**
  - Mild, slightly sweet flavour
  - Presence of holes or eyes
  - Smooth texture
  - **Applications:**
    - Cutting and slicing for retail, catering and industrial packs
    - All-purpose cheese for cooking, especially fondue
    - Processed cheese applications
    - Formats: Brine-salt: 2 x 10kg blocks per case
    - Dry-salt: 20kg bulk block

**ROMANO**
- NZMP Romano is a traditional Italian style, firm to very hard, mild, slightly sweet, buttery flavour and smooth, slightly elastic body. This cheese is characterised by the presence of holes or eyes that develop during the early stages of ripening. It has good melt characteristics and is ideal in fondue.
- **Characteristics:**
  - Mild, slightly sweet flavour
  - Presence of holes or eyes
  - Smooth texture
  - **Applications:**
    - Grating and shaving in cooking
    - Cutting and shredding for retail, catering and industrial packs
    - All-purpose cheese for cooking, especially fondue
    - Processed cheese applications
    - Formats: 20kg bulk block

**GRANULAR CHEESE**
- NZMP Granular Cheese is a full-flavoured, firm and hard, mild, slightly sweet, buttery flavour and smooth, slightly elastic body. Available in brine-salt and dry-salt formats, our Granular cheese provides higher protein and lower fat for the health and calorie conscious consumer. It is renowned for its uniformity and consistency.
- **Characteristics:**
  - Mild, slightly sweet flavour
  - Presence of holes or eyes
  - Smooth texture
  - **Applications:**
    - Cutting and shredding for retail, catering and industrial packs
    - All-purpose cheese for cooking, especially fondue
    - Processed cheese applications
    - Formats: 20kg bulk block
Additional Cheese Ingredients.

We offer a range of Additional Cheese Ingredients that are designed to suit other applications and customer requirements. All contain the natural goodness of New Zealand dairy, and are made to the highest standards of quality, safety and consistency.

**CHEESE POWDERS**

Our spray-dried cheese powders all offer different flavour profiles; ranging from well-rounded with a creamy mouthfeel to sharp and full-bodied. These cheese powders are excellent for use in convenience applications, snack foods, bakery and products such as sauces.

**Characteristics**
- Range of flavour profiles from well-rounded to sharp and full-bodied
- Good initial impact with lingering cheese flavour
- Consistent flavour and functionality
- Easy to use, free-flowing product
- Dispensable in oil and water-based systems
- Contains natural cheese and other milk solids
- Shelf life typically 12 months from manufacture
- Ambient storage

**Applications**
- Bakery
- Sauces and dips
- Convenience applications such as pastas
- Snack foods
- Dairy products
- Cheese replacer in home meals
- Base to add other flavourings

**Formats**
- 25kg bag

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**TRADITIONAL CREAM CHEESE**

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.

**Characteristics**
- 34% fat
- Contains salt, cultures and stabiliser (E410)
- Chilled (2-4°C) storage
- Shelf life typically 12 months from time of manufacture

**Applications**
- Dips, spreads, bakery products, cheesecakes and other cake fillings, confectionary, and recombined dairy products

**Formats**
- 20kg carton

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**HIGH FAT CREAM CHEESE**

Made from pasteurised whole milk and fresh cream, our frozen, high-fat, mild flavoured cream cheese ingredients are suitable for use as an ingredient in a wide variety of applications.

**Characteristics**
- 58% fat
- Contains calf rennet and citric acid
- Frozen after manufacture
- Frozen shelf life typically 24 months from time of manufacture

**Applications**
- Yoghurt, recombined milks, milk-based drinks and creams, sauces, processed foods such as prepared meals
- Food processing applications such as processed cheese and margarine

**Formats**
- 25kg carton
- 2 x 12kg blocks in carton

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**New Zealand**

**Manufactured**

**Bronze NZ Champion of Cheese Awards 2017**

**AWARD WINNER**

Bronze NZ Champion of Cheese Awards 2017

NZMP NATURAL CHEESE RANGE

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**Cheese Ingredients**

We offer a range of Additional Cheese Ingredients that are designed to suit other applications and customer requirements. All contain the natural goodness of New Zealand dairy, and are made to the highest standards of quality, safety and consistency.
Our promise.

We pride ourselves on consistently producing natural cheeses of the highest quality, ensuring your business needs are satisfied time and time again.

Drawing on our wealth of experience, world-leading expertise and innovative culture, we continue to lead the way in natural cheese production. We start with unmatched ingredients and unlock the natural goodness of dairy. We have world-class manufacturing and supply chain capabilities. And we employ rigorous safety and quality standards, every step of the way.

Backed up by our core strengths in research and development, this allows us to support your business goals by consistently delivering a variety of high quality, natural cheese products in a range of formats.

It’s all part of preserving our promise of trusted goodness, every step of the way from our farms to you.

For more information or to request samples, talk to your NZMP sales representative.