

1912
We are the first to mechanise the Casein Process.

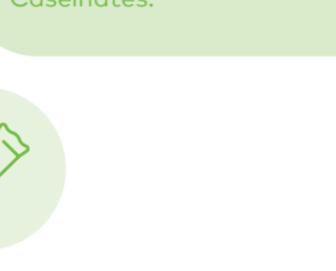
1973
First investment into Ultrafiltration plants for WPC allowing creation of soluble whey protein concentrate (WPC).

1978
Expansion of Caseinate range allowing it to be used in new types of foods.
e.g. imitation cream such as Cool Whip

MPC first commercialised.



1982
Invented TMP
 A world first patented process for manufacturing Total Milk Protein, providing an alternative solution to Caseinates.



1988
Developed TMP 1100 for soft protein bars enabling the success of a leading US sports brand.

1994
Clear Whey Protein Isolate developed to deliver superior flavour, clarity and acid stability.

First to produce MPC at scale eventually refining production to achieve 85% protein.

1995
 First production of WPI at scale using our **own design for revolutionary new ion exchange system.**

2004
Inert WPC invented, leading to heat stable protein range with texture & viscosity functionality.

2006
First functional WPC Launched i.e. WPC515 for protein bars
 this revolutionary ingredient was developed by FRDC's dedicated dedicated bars and snacking team.



2008
Heat stable WPC 550 for UHT beverages invented.



2012
Low viscosity functional MPC 4882 is developed, to deliver high protein levels in small volumes for medical beverages.

2014
Low viscosity functional WPC 510 created.

2015
Novel Lactoferrin process invented to improve product quality & yield.
A unique, functional MPC that accelerates protein uptake.

2017
"Clean flavour" functional MPC is developed.

2018
Fast MPC 4868 launched, creating an alternative to whey for muscle growth & recovery.



1959
Developed new type of Caseinate

enabling it to be used in wider food applications enhancing both texture and nutritional value.



1980
Ability to increase protein content of WPCs to 80% achieved.

1981
World's first functional WPC portfolio launched to target specific food applications.



1988
Developed TMP 1100 for soft protein bars enabling the success of a leading US sports brand.



2000
Non-gelling WPC developed to improve shelf life of protein beverages.

2004
New functional MPC range launched providing solutions for different

applications including bars, meal replacement beverages, sports beverages, cultured foods, soups etc.

Crunchy texture never seen in whey before.

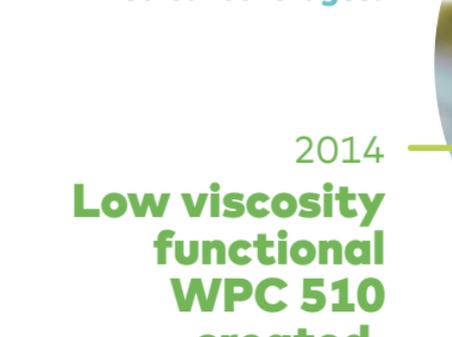
2007
Whey Protein Crisps developed through partnership with innovative US partner.

only made possible through our heat stable whey innovation.



2012
Low viscosity functional MPC 4882 is developed, to deliver high protein levels in small volumes for medical beverages.

2014
Low viscosity functional WPC 510 created.



2015
Novel Lactoferrin process invented to improve product quality & yield.

A unique, functional MPC that accelerates protein uptake.

2017
"Clean flavour" functional MPC is developed.

2018
Fast MPC 4868 launched, creating an alternative to whey for muscle growth & recovery.

2020
Gold MPC Launched

Second generation MPC targeting beverage & ready-to-mix applications with improved solubility, heat stability, dispersibility & reduced foaming for ease of processing.

Advanced Bar Ingredient portfolio launched to deliver new to market products specifically designed keep bar soft, or build texture.





**A history of
innovation**



Leaders in protein innovation



To find out more
visit nzmp.com/proteins