



Product Summary:
Pro-Optima™ WPC 567
Grade A certified ingredient
for cultured applications



Ingredient Overview

Globally, protein claims continue to have great consumer appeal. The desire to consume everyday products with added protein will continue to grow for mainstream consumers, mainly linked to their proactive approach to maintain their health.

Yogurt is a great vehicle for protein delivery as it can be consumed as a healthy breakfast or as a great snacking option, instead of calorie dense and nutrient deficient products.

Adding high levels of protein into yogurt is a significant technical challenge, as the taste and texture may be compromised. Pro-Optima™ WPC 567 is a functional whey protein, manufactured from fresh U.S. cheese whey, that enables protein enhancement of yogurts without compromising sensory attributes.

Now you can reach higher protein levels in yogurt than ever before.

Benefits

- Enables low viscosity cultured products
- Enables high protein enhancement in drinking yogurts with excellent stability over shelf-life (low sedimentation)
- Enables protein enhancement in spoonable yogurt, when combined with MPCs
- Ability to tailor texture in high protein yogurt from drinking to spoonable
- Excellent clean flavor and smooth texture
- Due to its heat stability, it enables shelf stable, high protein ambient yogurts

Key Characteristics

- ✓ Grade A certified
- ✓ 81% protein as is
- ✓ Heat stable
- ✓ Excellent nutritional value
- ✓ Does not bind water (non-gelling)

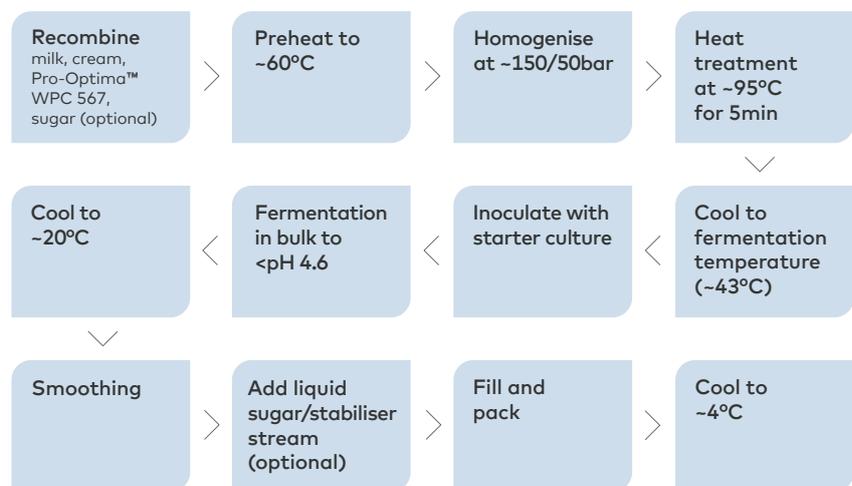
Pro-Optima™ WPC 567

Enables easy to drink, high protein yogurts.



Protein enhanced drinking yogurt
made with **Pro-Optima™ WPC 567**

Process to manufacture high protein drinking yogurt using Pro-Optima™ WPC 567



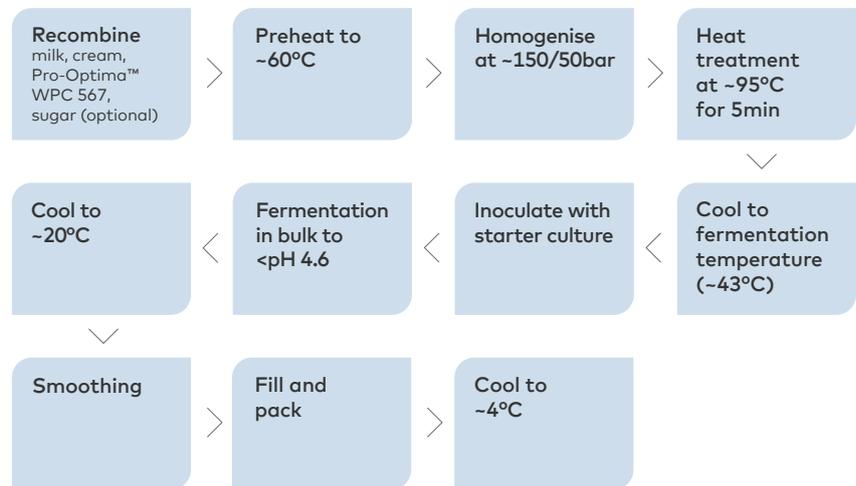
Enables a wide range of textures in spoonable yogurts, if used in conjunction with MPC

Viscosity, flavor and texture can be optimised to suit formulation and processing capability by using a combination of Pro-Optima™ WPC 567 and MPCs.

NZMP ingredient ratio to achieve desired viscosity

	Low viscosity ●○○○○	Medium viscosity ●●●○○	High viscosity ●●●●●
			
Yogurt protein level 10%	Pro-Optima™ WPC 567: 100%	Pro-Optima™ WPC 567: 70% Functional MPC: 30%	Functional MPC: 100%
Yogurt protein level 15%	Pro-Optima™ WPC 567: 100%	Pro-Optima™ WPC 567: 50% Functional MPC: 50%	Pro-Optima™ WPC 567: 30% Functional MPC: 70%

Process to manufacture high protein spoonable yogurt using Pro-Optima™ WPC 567



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