

tatua profile



TATUA

welcome

The Tatua Co-operative Dairy Company was formed in 1914 and has built a solid reputation as a stable and reliable source of specialised high-quality ingredients and food products.

At Tatua, we continually seek out new innovative solutions to capture value for our customers. Collaborative invention, agility and a personalised commitment to long-term customer partnerships are key to Tatua's success.



Location

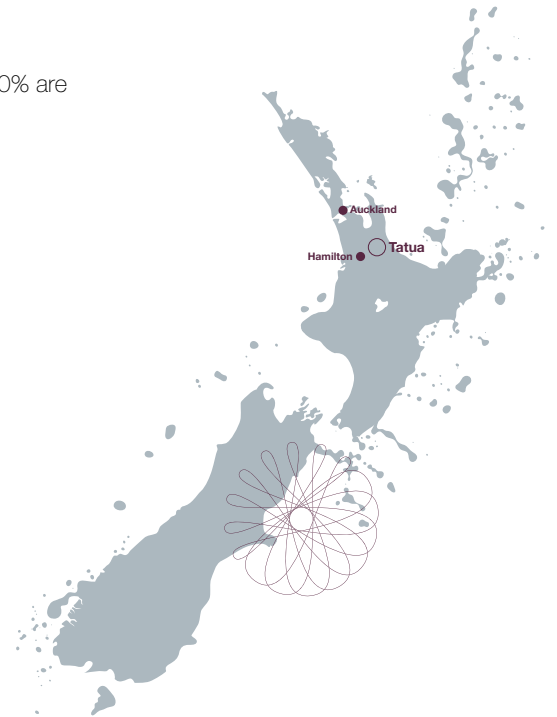
Tatua's head office and manufacturing facilities are situated in the heart of New Zealand's richest dairy pastures, at Tatuani, in the Waikato region. Tatuani is 35km east of Hamilton and 130km south-east of Auckland, New Zealand's largest city.

Our New Zealand location provides an ideal, safe source of high-quality foods and food ingredients. New Zealand has low levels of industrialisation and is free from many of the agricultural diseases found in other countries. The 112 shareholder farmers who supply milk to Tatua are all located within 12 kilometres of the manufacturing plant. This small supply base allows for careful control over milk quality and ensures a consistent, high-quality local source.

Up to 190 million litres of milk is processed at Tatua each year. From this raw milk, Tatua manufactures a wide range of consumer, food service and ingredient products, of which 90% are exported around the world.

Key technologies available on-site at Tatua include:

- Chromatography for fractionation and purification of target proteins or peptides
- Enzymatic protein hydrolysis for release of target peptides and amino acids
- Micro filtration for clarification of products
- Ultra filtration for the concentration and purification of protein solutions
- Reverse osmosis for concentration of protein by removal of water without heat
- Spray-drying
- Aerosol cream manufacturing plant
- UHT and aseptic bag in box packaging format
- Tetra Pak liquid beverage packaging format
- Enzyme modification of dairy ingredients to product concentrated dairy flavours





ingredients

Tatua's Ingredients business works in close collaboration with key customers to supply premium high-quality dairy ingredients from fresh milk for use globally in food manufacture. We manufacture spray dried caseinate, whey protein concentrates and anhydrous milkfat (AMF) offering superior flavour and functionality for a wide variety of food applications.

Caseinates

Our extensive range of spray-dried caseinates includes calcium, sodium, magnesium, potassium and mixed caseinates. The high protein content and bland flavour of our caseinates make them ideal for use in baby foods, medical nutrition, sports nutrition and diet products. They have excellent functional properties, acting as emulsifiers and stabilisers in a wide variety of applications.

Whey protein concentrates (WPC)

We specialise in producing high-purity whey protein concentrates (WPC) with a range of outstanding functional and nutritional properties. Both gelling and non-gelling WPCs are manufactured for use in a wide variety of food and nutritional applications.

Anhydrous milkfat (AMF)

Anhydrous milkfat (AMF) is a high-quality, pure dairy product. It is derived exclusively from fresh New Zealand cream by means of mechanical processes that remove almost all of the water and non-fat solids. AMF is used to enhance mouth-feel, appearance, flavour and aroma of food products. Tatua AMF is ideal for use as a food ingredient in confectionery, bakery, ice cream and many other consumer products. It can also be used with skim milk powder to produce recombined fluid milk and other milk products.

specialty nutritionals

Tatua's Specialty Nutritionals product range includes a variety of protein hydrolysates and highly purified bioactive proteins and peptides with an extensive range of biological functions. Potential applications for these products include sport and enteral nutrition, infant formulae, meal replacement and mineral supplementation.

Tatua has a wide variety of technologies and a flexible approach that enable us to work in close partnership with our customers to co-develop specialty products. We also contract manufacture technically complex ingredients for our customers.

Glycomacropeptide (GMP)

GMP is a large, glycosylated, heat-stable peptide cleaved from kappa-casein by the action of chymosin. Many of its biological properties are associated with the presence of sialic acid residues. GMP properties include: a high level of glycosylation; antibacterial; antiviral adhesion; antitoxic qualities; modulation of digestive hormones; low level of aromatic amino acids; and high level of branched chain amino acids.

Lactoferrin

Lactoferrin is an iron-binding protein found naturally in high concentrations in human milk. It has an extensive range of biological properties including: acting as a bacteriostatic and bactericidal agent; antifungal (against *Candida*) and antiparasitic attributes; natural antioxidant factors; and immunomodulatory functions.

Lactoperoxidase

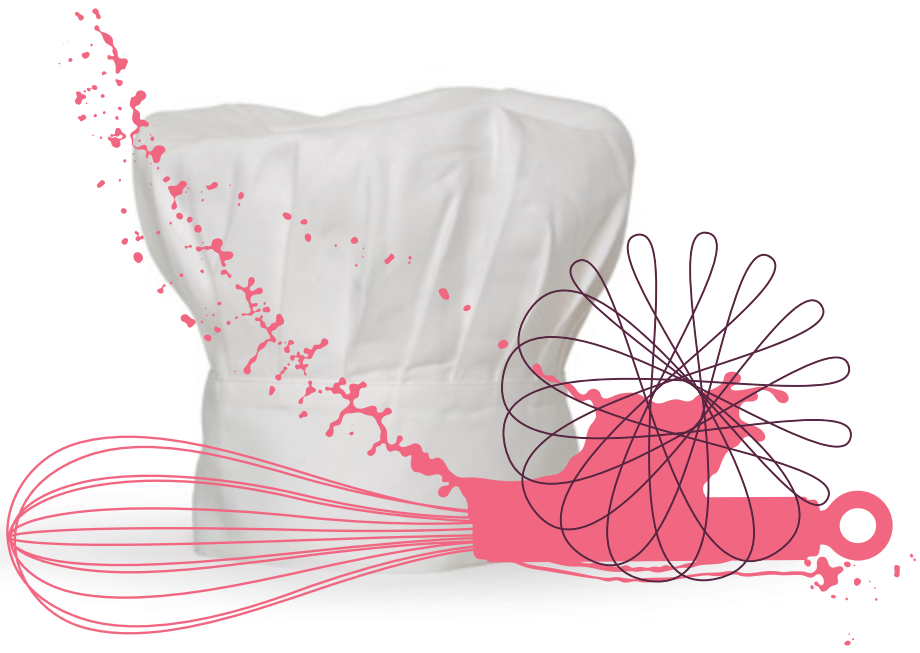
Lactoperoxidase is the most prominent enzyme found in milk. In combination with its co-factors peroxide and thiocyanate, it forms the lactoperoxidase system, which exhibits potent antibacterial activity against *Listeria* and *E. coli*.

Protein hydrolysates

Protein hydrolysates are manufactured by adding enzymes to proteins. The enzymes break down the proteins into smaller peptides and free amino acids. We manufacture a wide range of dairy (casein, whey) and non-dairy (wheat, soy) protein hydrolysates and bioactive products. Hydrolysates have improved solubility, enhanced heat and acid stability and reduced viscosity, compared to intact proteins, especially casein.

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foodservice

We offer products to a variety of Foodservice customers including hotels, restaurants, cafés, quick service restaurants and bakeries. We manufacture innovative high-quality food products under our own Tatua brand and our Foodservice team works alongside key customers to co-develop and manufacture customer-specific products for Foodservice outlets worldwide.

Tatua™ Dairy Whip® / Aerosol cream

We manufacture our own brand of aerosol cream, Tatua™ Dairy Whip® Whipped Cream, in a 500g catering sized can for foodservice customers and we contract manufacture aerosol cream in 250g, 300g and 400g can sizes for customers in South America, South-East Asia and Australasia. Aerosol cream is a delicious alternative to fresh whipped cream, and it is very convenient and versatile for foodservice applications.

Ultra heat treated cream (UHT)

We manufacture a wide range of premium long-life UHT cream products under our own brand including:

- 36% Whipping Cream – a lower fat whipping cream suitable for bakery applications
- 38% Cream is ideal for culinary applications and is suitable for pouring, whipping, cooking and as an ingredient, as it has excellent reduction and foam stability qualities
- Thickened Cream has a thick and creamy texture with a full cream flavour that is perfect for finishing sweet and savoury dishes

- Sour Cream is a long-life premium sour cream that is heat stable and great for cooking, baking, and as an accompaniment to savoury dishes
- Crème Fraiche has a velvety texture with a distinctive tart, slightly buttery flavour and is heat, acid, alcohol and freeze-thaw stable

Cheese

We manufacture a range of long-life cheese variants for contract customers and under our own brand including:

- Mascarpone – a smooth, Italian-styled, soft cream cheese, suitable for sweet and savoury cooking applications
- Cheese Sauce – an ideal ingredient in pies, frozen meals, pizza and bakery applications that allows for a direct substitution for cheese at a ratio of 1:1
- Reduced Fat Cheese Sauce – a lower fat formulation for use in cooking and baking
- Camembert Flavoured Cheese Sauce – a silky smooth cheese sauce with a mild camembert cheese flavour

Ice cream / soft serve mix

Our ice cream mix is a sweetened liquid mix made from fresh cream formulated for use in ice cream churns / electric beaters and food processors. Tatua Soft Serve Mix is a ready to use liquid soft serve / sundae mix based on fresh cream which has a smooth, creamy vanilla flavour. It is designed for use in soft serve machines.

All foodservice products are available in a variety of packaging formats from aseptic prepac pouches to bag in box format to provide versatility and convenience for our customers.

consumer products

We specialise in the manufacture of innovative high-quality dairy products for retail markets, including supermarkets and convenience stores. The Consumer Products range includes Tatua™ Dairy Whip® whipped creams and dessert toppings, premium creams, sweet dessert treats and savoury sauces, plus UHT flavoured milk drinks and aerosol cheese.

Tatua™ Dairy Whip® whipped cream

Tatua™ Dairy Whip® is made from New Zealand farm fresh cream, which has been ultra-pasteurised to maintain its freshness, flavour and long life. It is ready to use straight from the aerosol can offering reduced fat cream. Tatua™ Dairy Whip® has 22% less fat than standard cream*, Tatua™ Dairy Whip® Lite has 49% less fat than standard cream*; (*standard cream contains 35% milkfat). Tatua™ Dairy Whip® Chocolate Dessert Topping is a chocolate flavoured dessert treat.

Premium creams

Our premium creams range includes Mascarpone, Crème Fraiche and Culinary Cream, these products are packaged in 250g aseptic prepac pouches. Premium creams are great to use as is or when added to a favourite recipe.

Sweet treats

The sweet treats range offers a selection of delicious dessert treats including Crème Anglaise and Crème Custard. Crème Anglaise is available in a 250g prepac pouch, while Crème Custard is packaged in a 350g prepac pouch. Use as an accompaniment to sweet dishes or add to desserts to add depth, flavour and creaminess.

Savoury sauces

Our range of savoury sauces offers convenient, ready to use flavoursome sauces which save time in the kitchen. The range includes Cheese Sauce, Hollandaise Sauce and Camembert Flavoured Cheese Sauce, which are packaged into aseptic prepac pouches.

UHT flavoured milk drinks

Tatua manufactures a range of UHT flavoured milk drinks in Tetra Pak 250ml packaging for the Australasian retail market.

Mr Cheese™

Tatua markets and distributes the Mr Cheese™ brand of aerosol cheese in a can. Mr Cheese™ is made with real cheese, contains no added colours or artificial flavours and is available in a range of cheese flavours. It does not need to be refrigerated and is a convenient long-shelf life cheese snack.

Contract manufacture

We contract manufacture consumer products including aerosol cream and prepac cream and cheese products for FMCG retail customers' worldwide. We also work alongside customers to contract manufacture products in Tetra Pak packaging for the Australasian retail markets.

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flavours

Tatua's Flavour Ingredients business is focused on producing natural, high-quality dairy flavours that recreate the New Zealand fresh milk, cream, butter and cheese flavour profiles that have become the benchmark in the Asia Pacific region.

We provide strong technical support and work collaboratively with customers to develop products to meet their specific needs.

The natural dairy flavours allow cost reductions in many applications through partial replacement of dairy ingredients with flavours and lower cost, vegetable based ingredients. This also allows lower cholesterol and lower fat products to be formulated.

Our flavour ingredients business delivers a flexible, innovative business approach to dairy flavour ingredients for the global food and beverage industry. We focus on rapid product development to take new and innovative dairy flavour concepts from the laboratory through to commercial manufacture.

Suggested applications

Margarines, spreads, oils, ice creams, low-fat dairy based products, UHT dairy based beverages, desserts, nutritional products, soups, sauces, confectionery, bakery products, processed cheese, cheese analogues and snack seasonings.

Cream, cultured cream, milk, butter, cheese flavour pastes and powders

Intense flavours are achieved through enzyme hydrolysis and release of fatty acids. Top-noted options are available to enhance flavour profiles. Flexible aseptic packaging options are also available.

Cheese powders

High impact, spray dried cheese powders are designed to reduce or replace cheese in snack seasonings, soups, sauces and bakery and dairy based products. They are available as single strength for use as a seasoning or as a base for seasoning blends. We offer a range of flavour profiles and are able to customise a product to meet specific customer requirements.

bionutrients

Tatua's Bionutrients division specialises in the manufacture and supply of peptones required for biopharmaceutical production, diagnostic media, dairy starter culture media, microbiological fermentation media and cell culture media.

Casein peptones

Tatua casein peptones are manufactured in New Zealand from New Zealand casein solids produced by Tatua from fresh high-quality Tatua milk. A variety of casein peptones can be customised to meet specific customer applications.

Vegetable peptones

Tatua also provides a range of peptones derived from non-animal sources.

Spray-dried powders or UHT aseptic packed liquid concentrates

Products may be manufactured either as a spray-dried powder or as a UHT concentrated liquid.



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***If you would like to receive further information
about The Tatua Co-operative Dairy Company
or any of its products please contact:***

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