Kia ora and welcome to Tatua

A world leader in specialised dairy ingredients and dairy foods. Founded in 1914 and dedicated to building the future of specialised dairy.
What’s in our name

The name Tatua has great meaning for our company. Tatua defines who we are and what we do: bringing people and knowledge together.

A TATUA is a belt woven from New Zealand native harakeke (flax). It is worn by a Māori chief or warrior to carry their most prized and special tools. It sits across the abdomen, symbolising the protection and enrichment of future generations. The tatua is woven, strong and durable, and can be passed from generation to generation.

Museum of New Zealand Te Papa Tongarewa Reg.no.MED013966
Why Tatua?

We work together to deliver value to our customers.

WHAT WE DO:

• Manufacture safe dairy ingredients and dairy foods
• Collaborate with customers to generate greater value
• Respond to changing customer needs
• Provide reliable delivery to our customers
• Focus on innovation and product development capabilities
• Continuously develop our people to provide higher levels of customer service
Our company

- 10,000 hectares of New Zealand grass-based pasture
- 37,000 dairy cows
- 114 shareholder farms
200+ MILLION LITRES OF FRESH MILK PROCESSED

370 EMPLOYEES

37,000 METRIC TONNES OF SPECIALISED DAIRY INGREDIENTS AND DAIRY FOODS

60+ COUNTRIES GLOBALLY
Our milk

Tatua dairy herds graze fresh New Zealand pasture every day.
- Our temperate climate allows our farmers to operate natural, pasture based, farming systems.
- Our farm operations have comprehensive milk supply standards to ensure consistent high-quality milk.
- Each milk consignment is checked for a range of quality parameters.
- Tatua supply farms are all located within 12kms of our factory, ensuring only the freshest milk is delivered.
- No Genetically Modified (GM) feeds or artificial growth hormones (rBST) are used.
- New Zealand is BSE (mad cow disease) free.

Our quality

We have developed leading edge quality management and food safety systems.
- We are FSSC22000-Q certified: an integrated certification including global food safety management and ISO9001 quality management systems.
- Our comprehensive traceability programme involves management of ingredients and packaging, along with final product movement through our supply chain.
- We focus on producing high quality, safe products that are fit for purpose.

Our sustainability

On farm and in factory we encourage sustainable practices.
- Tatua farmers are encouraged to implement new practices to minimise their environmental footprint.
- Our farmers are expected to treat their animals with respect and ensure they are happy, healthy and well fed.
- Regular reviews of our manufacturing process help minimise resource use and waste associated with milk processing.
- We provide a safe work environment and ensure the rights of our people are respected and promoted.
The Tatua business is divided into six specialised business units:

- Specialty nutritional ingredients
- Dairy flavour ingredients
- Bionutrients
- Foodservice
- Ingredients
- Consumer products
Specialty nutritional ingredients

Nutrition is an ever-changing field, where fresh innovation is rewarded and high levels of food safety and quality are vital. Tough challenges and complex problems excite us. They give us the opportunity to prove our responsiveness and problem solving capabilities, using our expert knowledge and world-class facilities.

PRODUCT RANGE
- Whey Protein Hydrolysates
- Casein Hydrolysates
- Soy Protein Hydrolysates
- Lactoferrin
- Lactoperoxidase
- Co-isolate
- Phospholipid Concentrate
- Beta Serum Powder

- Proven track record in developing and manufacturing specialised dairy protein products for the global nutrition and supplement markets,
- Provide value to customers through innovative and collaborative development of new and often complex dairy ingredients,
- Extensive protein expertise and flexible modern facilities combine to deliver quality solutions.
Dairy flavour ingredients

Collaboration comes naturally to us. It’s how we work with our customers to produce tailored and high quality, clean-label natural flavour ingredients that enhance much of the global food and beverage industry. We’re fast, agile and we know what tastes good.

PRODUCT RANGE

- Butter flavour ingredients
- Cheese flavour ingredients
- Cream and milk flavour ingredients
  (All available in spray dried powder or UHT paste format)

- Manufactured from natural, high quality dairy ingredients,
- Flexible and innovative approach to developing and manufacturing ingredients for global food manufacturers,
- Wide range of solutions to enhance flavour and mouth-feel and reduce costs in a wide range of food formulations,
- Proven experience collaborating closely with customers to develop unique dairy flavour ingredients.
Bionutrients

Peptones and purified proteins are our focus. We are the only casein and lactalbumin peptone manufacturer fully integrated back to the raw material milk source, which makes our offering unique: assuring our customers of full traceability and reliable supply on which to build their businesses.

Our applications include microbial diagnostic, cell culture, microbiological fermentation and dairy starter culture media.

PRODUCT RANGE

- Casein Peptones
- Whey Peptones
- Soy Peptones
- Customised product development solutions

- Dedicated application laboratory brings together product development and manufacturing with market specified performance testing standards to meet individual customer needs.
Foodservice

Our food and hospitality customers mean the world to us. Their needs are our passion. We love a challenge and if it comes with a tight development timeframe, even better. Our team is dedicated, agile and focused on providing outstanding products, service and delivery.

PRODUCT RANGE

- Culinary and Whipping Cream
- Aerosol Cream
- Cooking Cream
- Mascarpone
- Crème Fraîche
- Sour Cream
- Cheese Sauce
- Soft Serve Mix
- Dessert Custard
- Dairy Based Sauces
- Crème Anglaise
- Beverage Bases

- Convenient and high quality dairy products for food manufacturing, catering, hotel and restaurant chains, bakeries and cafes.
- Long shelf life products help to reduce wastage, while offering superior product functionality and quality.
- Customised product development for global customer specifications.
- Own brand products marketed under the Tatua and Dairy Whip brands, as well as recognised OEM brands.
Ingredients

Our customers stick with us because we’re safe and reliable with unwavering excellent service.

PRODUCT RANGE

• Anhydrous Milk Fat (AMF) • Whey Protein Concentrate (WPC80)

A wide range of caseinates including:
• Sodium Caseinate • Calcium Caseinate
• Magnesium Caseinate • Potassium Caseinate
• Low Viscosity Caseinate

- Premium high-quality, specialised caseinates for use in global food manufacture.
- Collaborate with customers and tailor products to specific requirements.
- Superior flavour and functionality for a wide variety of food applications.
- Proven track record in developing, manufacturing and reliably supplying safe, high quality dairy ingredients.
- All products manufactured in New Zealand.
Consumer products

We create outstanding food experiences using creativity and food science. Our passion and agility produce products of the highest quality that are convenient, innovative and made for busy people with busy lives.

PRODUCT RANGE
- Dairy Whip Whipped Cream
- Chocolate Mousse
- Mascarpone
- Crème Fraîche
- Sour Cream
- Cheese Sauce

- Convenient, high quality, long shelf life dairy products,
- All products are manufactured on site at Tatua,
- Collaborative customised development for supermarket own-brand and third party product requirements,
We are collaborative, agile and reliable. And we’re committed to building the future of specialised dairy.

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