



MEGGLE’s MTM® range: Area of application & key features

	Application									Characteristics in final application							
	Yoghurt			Cheese		Drinks		Pudding		Stabilisation	High Protein	Low Viscosity	High Viscosity	Reduction of Syneresis	Low Fat	Enhanced Mouthfeel	Clean Label
	Stirred	Set	Drinking	Cream	White	Milk	Protein	Protein	Standard								
MTM® OL 100	✗								✗	✓			✓	✓	✓	✓	✓
MTM® W 260	✗	✗		✗						✓				✓		✓	✓
MTM® M 105	✗								✗	✓	✓		✓	✓	✓	✓	✓
MTM® TJO 700	✗		✗			✗				✓		✓		✓	✓	✓	✓
MTM® YO 802		✗								✓			✓	✓		✓	✓
MTM® YO 80-3	✗	✗								✓			✓	✓		✓	✓
MTM® CF 001 D	✗				✗					✓			✓	✓	✓	✓	✓
MTM® N 80	✗									✓			✓	✓	✓	✓	✓
MTM®TJO 805	✗		✗			✗	✗	✗		✓	✓	✓		✓	✓	✓	✓
MTM T® 80	✗									✓			✓	✓	✓	✓	✓
MTM M® 481	✗							✗			✓	✓		✓	✓	✓	✓
MTM® SPORT 5	✗						✗	✗			✓	✓		✓	✓	✓	✓
MTM® M 84	✗					✗	✗			✓	✓	✓		✓	✓	✓	✓

Depending on the application technology, there may be differences, because the MEGGLE products are customized to individual needs. MEGGLE is happy to advise all customers individually to find suitable solutions for the respective requirements.