



Seeking Companies interested in the Commercialization of a
**development of a custom flavored
cheese for domestic or export markets.**

The Center for Dairy Research (CDR) (www.cdr.wisc.edu) is seeking companies interested in the development of custom flavored cheeses. CDR has the expertise to develop these products and has already worked with a number of companies on green tea, kimchi, horseradish and other flavored cheeses. CDR will work with your company to develop customized products and processes for a wide variety of flavors and applications so if your company is interested in targeting these markets, please contact CDR for more information and assistance.

Technology

CDR staff are well-versed in the science of incorporating unique flavors into dairy products. With experience in avoiding cross-contamination and with troubleshooting, CDR staff can help your company avoid some of the pitfalls when developing a flavored cheese product. Additionally, CDR staff are available to explore the use of green tea, ginseng, and other ingredients as potential health and wellness products. If your company is interested in the development of a uniquely flavored cheese as well as with potential health benefits, we strongly encourage you to explore what CDR has to offer.

Functional/Economic Benefits

The shelf-life is dependent on the ingredients used and the type of cheese product produced, CDR has had success in creating uniquely flavored cheese products that have excellent shelf life. Additionally, CDR has explored the potential use of flavored ingredients and their implications in regards to health and wellness.



Economic Opportunity:

CDR and TURBO partners have been involved in efforts to explore the potential export market for uniquely flavored cheeses. This includes gauging the interest of Asian markets in regards to products such as cream cheese flavored with green tea and Kim Chi flavored cheeses. Additionally, the U.S. specialty cheese market continues to grow leaving room for more uniquely flavored cheeses.

Applications:

- * Snacks
- * Pizza toppings
- * Perceived health benefits
- * Higher value specialty cheeses
- * Cooking ingredients

How can I learn more?

CDR is an internationally known dairy research center with a focus on applying technology to dairy products. Access to world class food scientists/technologists and a licensed, "operating" dairy plant along with CDR's client commitment to client confidentiality provides applied research results at minimal costs. CDR is not interested in IP opportunities and simply charges a nominal fee for service, resulting in a low-cost, low-risk R&D outsourcing option for a variety of companies.

