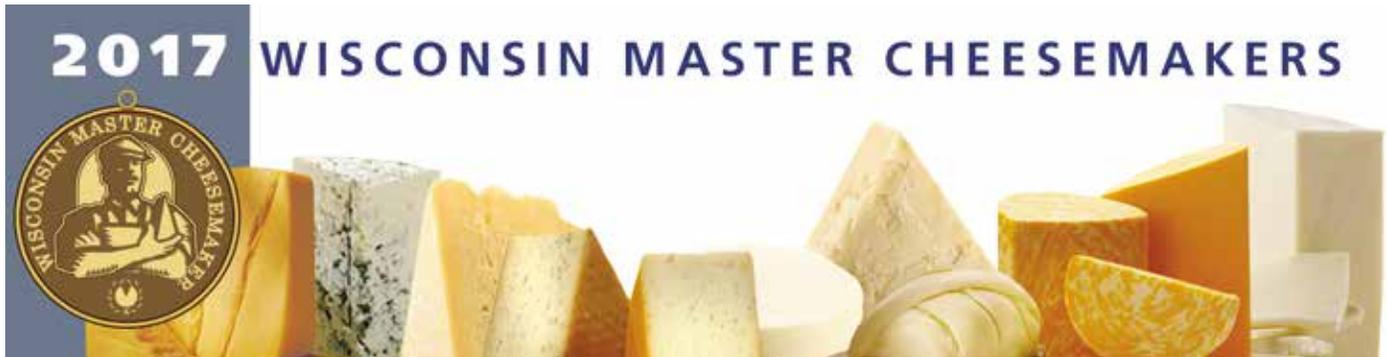


Dairy Pipeline

Volume 29 Number 1, 2017

A Technical Resource for Dairy Manufacturers



This year, the Wisconsin Master Cheesemaker[®] program will be honoring its 21st class of cheesemakers. Established through joint sponsorship with the Center for Dairy Research (CDR) and the Wisconsin Milk Marketing Board (WMMB), this advanced education program provides a unique learning opportunity for experienced Wisconsin cheesemakers. The only program of its kind in the United States, the Wisconsin Master Cheesemaker[®] program will welcome six new Masters and one returning Master during a ceremony at the Wisconsin Cheese Industry Conference banquet in Madison, Wisconsin on April 13, 2017. Please join CDR and WMMB in celebrating the graduates and their many accomplishments.

SCOTT BARKER ▶ CEDAR GROVE, CHEESE INC., PLAIN
 Certified Master: Colby and Monterey Jack



Nearly 20 years ago, Scott Barker accepted an entry-level position in the dairy industry. Within a year, he was working in cheesemaking operations and a few years later, he was part of a team that won several medals at the World Championship Cheese Contest. Today, Barker has earned his first Wisconsin Master Cheesemaker

certification in Colby and Monterey Jack and he has no plans to slow down.

“Becoming a Wisconsin Master Cheesemaker has been one of my goals since the beginning,” Barker said. “Never have I been more proud to accomplish a goal.”

Working as a cheesemaker and Quality and Production Manager at Cedar Grove Cheese in Plain, Wisconsin,

Barker is honored to join the ranks of the Wisconsin Master Cheesemaker[®] program. Administered by the Wisconsin Milk Marketing Board (WMMB) and the Center for Dairy Research (CDR) the program generally takes several years to complete, as participants are required to take several courses at CDR, submit cheese samples and complete a take-home final exam, which generally takes about 50 hours to finish. Each year, a maximum of ten cheesemakers are accepted into the program and Barker is thrilled to have accepted the challenge, continuing to grow in his field, fueled by his passion for cheesemaking.

“The thing I love about cheesemaking is the combination of art and science,” said Barker “Each day I walk into the plant is different. The seasonal, microbial, environmental, equipment, customer’s specifications, the herds and the milk component changes are just the beginning of the day to day challenges that happen but this is when the cheesemaker’s knowledge comes into play.”

This year, as Barker celebrates his first Wisconsin Master Cheesemaker certification at the Wisconsin Cheese Industry Conference in April, he will be thinking of all those who helped him along the way as well as those who he hopes to inspire.

“I am very proud of this accomplishment, but I must say I have had the opportunity to work with and have been helped by so many great people in the industry,” Barker said of his co-workers, fellow Masters and the staff at CDR. “I can’t thank those people enough for all the guidance and help they have given me. You can’t accomplish this goal without a solid team of good people behind you. It was the most intense test I have ever taken, but it was important to show my five children that you should never give up on education. I want them to know knowledge is the key to success and it is never too late to obtain it. Simply said, success is in your hands and always in your reach, so go get it.”



JOSH KRAUSE ▶ BELGIOIOSO, CHEESE, INC. PULASKI

Certified Master: Parmesan and Romano



A fourth generation cheesemaker, Josh Krause practically grew up in a cheese plant. With many childhood weekends spent with his father in the factory, Krause developed a passion for the art. Following high school, Krause attended college, but it wasn't long before his love of cheesemaking pulled him back into the industry.

Nearly two decades later, Krause

is still enamored with the art and is honored to have recently become a Wisconsin Master Cheesemaker.

"I like that cheesemaking is challenging and takes a lot of hard work," said Krause, a cheesemaker at BelGioioso in Pulaski, Wisconsin. "When I was a freshman in college I started at BelGioioso and it refueled that fire I had for cheesemaking. I decided to make this my career and carry on the family tradition."

Though Krause's family made Cheddar, he always loved Italian style cheeses, so he was thrilled to join BelGioioso in 2000, starting in the brining room and eventually in 2002, learning to make Parmesan and Romano cheese. Last December, Krause graduated with his Wisconsin Master Cheesemaker certification in both cheeses, an achievement that will be celebrated during an awards ceremony at the Wisconsin Cheese Industry Conference in April.

Krause spent the past two years studying for his Master designation through the Wisconsin Master Cheesemaker® program, which is administered by the Wisconsin Milk Marketing Board (WMMB) and the Center for Dairy Research (CDR). By completing the required coursework at CDR, submitting cheese samples and preparing for the take-home final exam, which generally takes about 50 hours to complete, Krause successfully achieved his certification.

In fact, earning his Master certification has been a long-standing goal for Krause who watched his mentor, Gianni Toffolon graduate from the program in 2005. Toffolon, who moved from Italy to Wisconsin nearly 40 years ago has remained an inspiration for Krause.

"Gianni took me under his wing and taught me everything," said Krause. "He showed me the way of Italian cheesemaking and even sent me to Italy to learn more. I am forever grateful for the opportunities he gave me."

"It has been a great honor to be accepted into the courses at CDR and to learn about the traditions of cheesemaking. The program and instructors helped me understand the what and why behind what I do and the classes provided the added benefit of discussions with other cheesemakers who share my passion," said Krause. "Cheesemaking really holds a special place in my heart. I fell in love with it as a kid and now I just can't see myself doing anything else."

STEVE BIERHALS ▶ BELGIOIOSO, CHEESE, INC. PULASKI

Certified Master: Parmesan (Grana)



Growing up in Pulaski, Wisconsin, Steve Bierhals always knew he wanted to work in the dairy industry. In fact, by the time Bierhals was 20 he was working at the local cheese plant and loving every minute of it. From the brine room to the vat, Bierhals explored the many facets of cheesemaking and today, 18 years later, he is proud to be one of Wisconsin's Master Cheesemakers.

"I always loved the challenges presented by cheesemaking," said Bierhals, a cheesemaker and plant manager at BelGioioso in Pulaski, Wisconsin. "You're never finished learning. In fact, just when you think you've figured it all out, it throws you for a loop."

With a strong drive to confront these challenges and a desire to learn more about the art of cheesemaking, Bierhals applied to the Wisconsin Master Cheesemaker® program, which is administered by the Wisconsin Milk Marketing Board (WMMB) and the Center for Dairy Research (CDR). Over the past few years, Bierhals has been completing the required coursework at CDR, submitting cheese samples and preparing for the take-home final exam, which generally takes about 50 hours to complete. This past December, Bierhals officially became a Wisconsin Master Cheesemaker, an accomplishment that will be celebrated during an awards ceremony at the Wisconsin Cheese Industry Conference in April.

"It's a challenge, but it teaches you to never be complacent," Bierhals said of the program. "I always strive to be the best and to work with the best. It's been an honor to work with so many great cheesemakers at BelGioioso but also to meet so many others and learn from them as a part of this program. The staff at CDR have also been so helpful and knowledgeable, I've really learned a lot."

Bierhals is particularly honored to have earned his Masters in Parmesan (Grana), a BelGioioso specialty, and a cheese Bierhals has been making for many years. For Bierhals, specializing in this cheese is very meaningful as the make procedure was taught to him by his mentor, Gianni Toffolon, who moved from Italy to Wisconsin nearly 40 years ago to head up the cheesemaking operation at BelGioioso.

"Without the opportunities Gianni gave me, I would not be here now," said Bierhals. "He took me in when I was young and helped me learn how to push myself. He must have seen something in me and believed that I could do it." Today, Bierhals sees his entry into the Wisconsin Master Cheesemaker® program as a way to honor the mentor who showed faith in him while continuing to push himself to become a better cheesemaker.

"This has always been a goal of mine," said Bierhals. "Cheesemaking is just one of those things, it becomes a part of you, it grows on you, and for me it keeps me focused on being the best that I can be."

RYAN LAGRANDE ▶ LAGRANDE'S HILLSIDE DAIRY, STANLEY

Certified Master: Colby and Monterey Jack



Growing up above a cheese plant, Ryan LaGrander always felt at home near the vat. Working alongside his grandpa and dad at their plant, LaGrander's Hillside Dairy, LaGrander learned to dress hoops, clean the plant and make cheese. Over the years, his passion for cheese continued to grow and today, LaGrander's is proud to call himself a

Wisconsin Master Cheesemaker.

"Cheesemaking is all I've really ever known," said LaGrander, who continues to work as a cheesemaker at the family plant. "It's a unique lifestyle. In fact, it's really not just a job; it's a way of life."

LaGrander's Hillside Dairy, which has been owned and operated by the LaGrander family for nearly 60 years, produces over 50 styles and varieties of cheese at their plant in Stanley, Wisconsin.

A versatile operation, La Grander's Hillside's Dairy is known for their many styles and varieties, but they are perhaps best known for their American-style cheeses. LaGrander is particularly proud of this tradition, choosing to earn his Master certification in Colby and Monterey Jack.

A first time Master, LaGrander has been working towards his certification for several years. The Wisconsin Master Cheesemaker® program, which is administered by the Wisconsin Milk Marketing Board (WMMB) and the Center for Dairy Research (CDR) requires a great deal of work. From completing the required coursework at CDR and submitting cheese samples to preparing for the take-home final exam, which generally takes about 50 hours to complete, LaGrander has remained steadfast in his dedication to the program and will celebrate his accomplishment at an awards ceremony in April.

"I love the everyday challenge of cheesemaking," said LaGrander. "In my opinion, being a part of the Master program raises the quality expectations of our products. It's also about being an industry leader, growing and learning new things that make me a better cheesemaker every day."

LaGrander is proud to continue the family tradition of making quality cheese and is honored to celebrate his Wisconsin Master Cheesemaker certification with his dad, also a Master Cheesemaker, who first introduced him to the art of cheesemaking.

"My dad taught me everything I know about cheesemaking," LaGrander said of his mentor. "If it wasn't for my dad and our family business, I would not have been introduced to this industry. I watched him and grandpa through the years and the work it takes to be successful. I feel that becoming a Master Cheesemaker is another step toward continuing to meet and exceed our customers' expectations."

TOM DAHMEN ▶ CHULA VISTA CHEESE COMPANY, BROWNTOWN

Certified Master: Oaxaca and Queso Quesadilla



Growing up above a dairy cooperative, Tom Dahmen's first memories involve cheesemaking. In fact, as a young child, Dahmen spent a great deal of time working in the cheese plant with his Dad who inspired him to become a cheesemaker. Though Dahmen always felt his heart was in cheesemaking he decided it was time to explore something new

after graduating from high school. Although Dahmen attended college for business management and did a bit of exploring in other industries, he eventually gravitated back to the cheese plant. From that point on, Dahmen remained in the industry and this year, he is celebrating his first certification through the Wisconsin Master Cheesemaker® program.

"Maybe it's true what they say, that cheesemaking is in the blood," said Dahmen, a cheesemaker and Plant Manager at Chula Vista/V&V Supremo in Browntown, Wisconsin who recently received his certification in Oaxaca and Queso Quesadilla. "People told me I would be back and they were right."

Administered by Wisconsin Milk Marketing Board (WMMB) and the Center for Dairy Research (CDR), the Wisconsin Master Cheesemaker® program generally takes three years to complete, as participants are required to take a significant amount of coursework at CDR, submit yearly cheese samples and complete a take-home final exam, which generally takes about 50 hours to finish.

"I've always been a guy who enjoys reading papers and the test was a challenge," Dahmen said. "The program really points out what you don't know and helps to support the seeding of knowledge. Staff at CDR and other participants serve as sounding boards and the experience strengthens participants."

Although Dahmen is thrilled to have completed his first certification, he says it almost did not happen. Never one to shy away from a challenge, Dahmen was interested in the program, but for many years, the timing just did not work out. After losing his father, however, Dahmen began to think about the program a bit more.

"My father always took a scientific approach to cheesemaking," Dahmen said of his mentor who was a graduate of the University of Wisconsin Dairy Short Courses held during the 1940s. In an effort to honor his Father's approach and their time together, Dahmen became interested in continuing his education through the Wisconsin Master Cheesemaker® program. Though he knew he was ready, it was not until he had a conversation with Philip Villasenor, Vice President of Manufacturing and one of the owners of V&V Supremo, that Dahmen knew it was time.

"I have the utmost respect for the program, but it wasn't until Philip approached me that I applied to the program," Dahmen →

said. “V&V Supremo has been very supportive of me. My Father always taught me to be proud of what you do and to do it right and V&V Supremo supports that. Our products have a great flavor and I would put ours against everything on the market.”

As Dahmen receives his first certification at the Wisconsin Cheese Industry Conference in April, he will share in the celebration with his co-workers at Chula Vista/V&V Supremo as well as his family and friends who have supported him along the way, but for Dahmen this isn’t the last step. He plans to continue making cheese for as long as he can, honoring the traditions his father taught him.

“I think of all the previous generations working 365, seven days a week and I just have the utmost respect for cheesemakers. I think the Master program recognizes that hard work and tradition.”

ROB RICHTER ▶ GREAT LAKES CHEESE, SEYMOUR

Certified Master: Blue and Gorgonzola



The first cheesemaker in his family, Rob Richter entered the dairy industry by chance. A graduate of St. Norbert College, Rob had worked in various industries but was still looking for his passion. While on a bicycle ride one day in 1999, Richter had a fortuitous meeting with Errico Auricchio of BelGioioso, which led to Richter’s first job in the dairy

industry. Through hands-on experience and classes at the Center for Dairy Research (CDR) Richter became an experienced cheesemaker and today, nearly 20 years later, Richter is a Wisconsin Master Cheesemaker.

“I became passionate about cheese because it’s ever-changing and evolving,” said Richter, the Plant Manager at Great Lakes Cheese. “It’s a field that has its challenges. When I began, I didn’t know how milk turns to curd but it was intriguing and an opportunity to learn more.”

Following his passion for the art, Richter continued to seek out educational opportunities, eventually applying to the Wisconsin Master Cheesemaker® program administered by the Wisconsin Milk Marketing Board (WMMB) and CDR. The only program of its kind in the United States, Wisconsin Master Cheesemaker candidates must complete the required coursework at CDR, submit cheese samples and complete a take-home final exam, which generally takes about 50 hours. This year, Richter completed the program earning a certificate in both Blue and Gorgonzola cheese, two staples at Great Lakes Cheese.

“The challenges in making Blue and Gorgonzola are what ignites the passion,” said Richter. “Every vat is unique and just when you think you figured it out, something changes that requires your attention. Even after more than 16 years of making cheese, I still have questions and am still learning every day.”

Over the years, Richter often reached out to CDR Assistant Director and Distinguished Scientist, Mark Johnson, Ph.D.,

regarding his questions, which is why Richter has selected Dr. Johnson as his mentor. Dr. Johnson will join Richter as he celebrates his accomplishment at an awards ceremony in April, but Richter will also be thinking of his grandfather Doug Bake, who mentored Richter as a child.

“Grandpa taught me how to listen to the customer to satisfy their need and to learn from the people who have been doing it for years,” Richter said. “Ask questions, experiment and learn something new every day. Those ideals and values are what caused me to be curious, observant and to absorb every bit of information sent my way.”

As a Wisconsin Master Cheesemaker, Richter is proud to be able to teach the next generation some of the lessons his mentors taught him. He hopes to instill younger cheesemakers with the value of learning something new every day and show them all that they can accomplish in this industry. After all, Richter says, “When I began it seemed like just a dream.”

RETURNING MASTER CHEESEMAKER

TOM TORKELSON ▶ NASONVILLE DAIRY, MARSHFIELD

Certified Master: Gouda and Cheddar



Growing up on a dairy farm, Tom Torkelson found his passion at an early age. A dedicated member of the dairy industry, Torkelson has experience as a farmer, cheese factory owner, cheesemaker and a two-time Wisconsin Master Cheesemaker.

A 2008 graduate of the Wisconsin Master

Cheesemaker® program, administered by the Wisconsin Milk Marketing Board (WMMB) and the Center for Dairy Research (CDR), Torkelson has received certifications in Brick and Muenster. This year, he will graduate for a second time with certifications in Gouda and Cheddar. Committed to the program, Torkelson has spent years completing his certifications, which each required extensive coursework at CDR, several evaluations of the plant and his products as well as a take-home final exam, which generally takes about 50 hours to complete.

“To me this isn’t just a job,” said Torkelson, who currently works at Nasonville Dairy as a cheesemaker and innovator. “Even when I’m on vacation I find myself in the local grocery store looking at cheese varieties.”

For Torkelson, research, development and innovation have always been his areas of interest so the Wisconsin Master Cheesemaker® program was a good fit, offering him more chances to learn and explore.

“Becoming a Master was one of the best career moves I could have made,” Torkelson said. “It’s one of those things that made me work harder, do my research and truly feel confident in what I’m doing. The relationships and friendships I’ve formed with

Continued on page 5 ➔

CERTIFICATE IN DAIRY PROCESSING UPDATE AND CALL FOR FEEDBACK

Since its inaugural course in May 2016, the CDR Certificate in Dairy Processing short course has grown to include nearly 90 graduates. Though a majority of the graduates are from Wisconsin, a number of participants traveled from as far away as Nigeria and Saudi Arabia to attend this unique hybrid course, which will soon host its fourth session May 4-July 19, 2017. As the program enters its second year, CDR would like to offer a review of the program and ask industry for feedback on the course.

Growing the Program

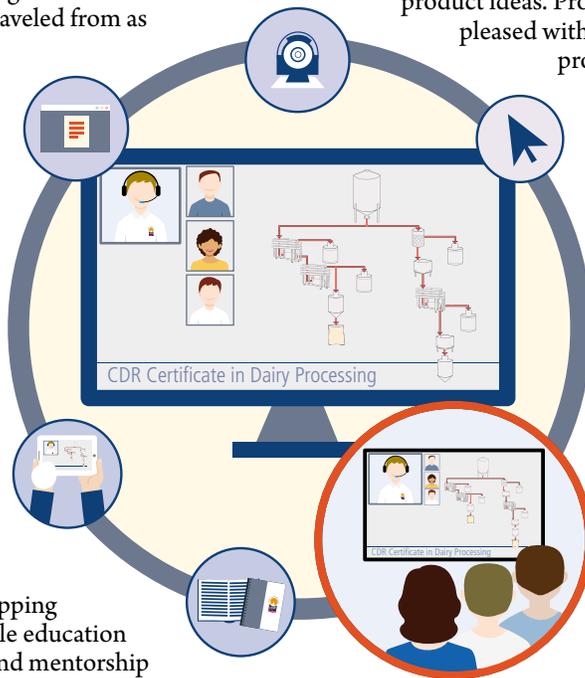
With three successful sessions held between May 2016 and January 2017, the Certificate in Dairy Processing short course has remained steadfast in its desire to provide a practical applications approach to learning the various aspects of dairy processing. This is done by conducting a twelve-week course broken up into ten modules, capping the class size at 30 and utilizing multiple education methods including hands-on, online and mentorship opportunities.

In order to facilitate the hands-on portion of the class, students and their mentors are asked to attend an introductory session at CDR on the first day of the course. During this time, students are introduced to the program expectations and its online components while also spending time in the CDR pilot plants working with equipment. After the introductory session, students are then able to complete the remainder of the course through online interactive lectures and discussions. A new module is discussed each week through the online education program Canvas and is recorded so that participants can review the material at a later date if needed. Additional reading and a quiz are also a part of each lesson. Although the course is online, program coordinator Don Otter and CDR lecturers are available to answer questions outside of class via phone or email. Additionally, each student's mentor also serves as an excellent source for additional assistance throughout the course.

The mentor, chosen by each student, is key to helping the student apply his or her learnings in the workplace. Since the course is online, the mentor can aid in providing additional hands-on experiences and guidance particularly during the



final project. An important part of the course, this assignment allows each student to select a hands-on project that they would like to research and complete during their time in the program. Previous attendees and mentors have been particularly complimentary of this assignment as it allows for additional hands-on time and creativity, which has occasionally led to new product ideas. Program coordinator Don Otter has also been pleased with this portion of the program stating, "the projects have been incredibly innovative."



Overall, the program serves to educate and inspire attendees. From artisan cheesemakers and aspiring manufacturers to regulatory agency employees and sanitation suppliers, this course provides everyone with an opportunity to learn and grow. As one participant said, "I learned more about our industry during the course than I have over the last year. It was truly an excellent learning experience."

Interested in Registering for the Course?

Registration is now open for the May 4-July 19, 2017 course. www.cdr.wisc.edu/shortcourses | Additional Sessions Include: August 30-November 14, 2017

Details

This course is open to all dairy plant employees, but attendance is limited to 30 participants with a waiting list available for those who wish to be enrolled in the next session. The cost for this certificate program is \$1,000 per student, or \$900 per student if a company registers five or more attendees in one year.

We Need Your Feedback

It is the goal of CDR to provide education that creates results for your company and the industry as a whole, so please do not hesitate to contact Certificate in Dairy Processing Coordinator, Don Otter with any questions or concerns regarding this educational opportunity. dotter@cdr.wisc.edu

Continued from page 4

other participants and staff at CDR have also been valuable. I know if I call CDR I will not only get an answer, I will get the right answer."

Although Torkelson has completed the program twice, he doesn't see an end in sight. In fact, he looks forward to attending more courses at CDR and continuing his innovative development work at Nasonville Dairy.

"I really have no plans to retire," Torkelson said. "I love being out there and working with the industry. It keeps me on my toes."

CULINARY COLLABORATION: CULINARY RESOURCES AT CDR

Contributed by Sarah Minasian, CDR

Cutting edge. On trend. Unique. Does this sound like you? Could your product development team use some help coming up with an innovative product, flavor ideation or menu item? Then the CDR applications lab is the perfect place to begin.

I am Sarah Minasian, CDR's Applications Lab Coordinator, also known as CDR's in-house Research Chef. I work with



Sarah Minasian, CDR Applications Lab Coordinator

the talented staff at CDR and companies around the world to bring the latest in cheese and dairy ingredient technology to the table. From whey protein applications to unique cheese-filled dishes, I help companies to innovate in the kitchen and I would love to help your company create the next big product.

I have more than 25 years in the industry, which began with my hands-on education at the State of Wisconsin recognized American Culinary Federation (ACF) chef apprenticeship program. I was fortunate enough to study classic French cooking techniques under a James Beard Best Chef in the Midwest award recipient with whom I stayed with for five years, leaving for an executive sous chef position at Johnson's Wax international conference center. Earning a degree in Communication allowed me to leave fine dining and join corporate America where throughout my career I developed consumer, foodservice and industrial recipes, dabbled in cheese marketing, food-styling, culinary arts education, and writing freelance articles for national food trade publications—including *Food Product Design*, *Pizza Today*, *Baking Buyer* and *Nation's Restaurant News*.

In my role here at CDR, it's the best of all worlds when my creative and imaginative brain is able to confer with those that think more analytically—ensuring our customers get well-rounded solutions to their problems. Products I helped to develop have been showcased at national shows, company visits and in-house trainings. For example, last year at the Institute of Food Technologists (IFT) show in Chicago, the US Dairy Export Council (USDEC) booth mass sampled the high protein Greek Yogurt Barley and Spinach soup I developed, and the prior year the savory scallion-speckled Kimchee-se Pancakes made with Pepper Jack and MPC80 were featured.

Receiving applications assistance from CDR is a fun and confidential process. Surrounded by the world-class food scientists and educators at CDR, companies and entrepreneurs will have all the help they need to develop prototypes utilizing cheese and/or dairy ingredients. After contacting myself or one of the other staff at CDR, we will begin to discuss your needs, including a timeline and costs. As we develop the product, I will draw from all I have

absorbed to generate an idea—and begin by researching what, if anything, of a similar nature I can find online, or at area grocery stores. Any like products I can find are evaluated prior to my benchtop development. Generally, I come up with several ideas, generate flavor combinations, ensure my targeted nutrition numbers work, and then go into the applications lab where a prototype is created. Meanwhile, CDR cheese and dairy ingredient researchers are available to help should a company wish to utilize the CDR pilot plant production area. Additionally, as the process moves forward, CDR analytical and sensory services are also available to assist with the final stages of prototype development.

CDR staff work as a team, sharing ideas and brainstorming solutions so that each resulting prototype is perfect. For example, when our cheese or dairy ingredients groups are looking to expand a line on a new concept, they come to me to develop new ideas for spice blends. I reach out to staff here to help with the formulation as well. A great example of this collaboration occurred during the recent development of a high protein ice cream technology with MPC85 in a small tabletop freezer. While I was deeply involved in the development of the formula and flavors, a food scientist colleague advised me on formulation changes that would be needed when larger production methods were utilized. It turned out that the sugars would need to be adjusted to change the freezing point to ensure a softer texture after freezing—a critical point which I hadn't considered.

So whether you are looking for a distinctive new flavor, an imaginative menu item or novel new product prototype, know that we can work collaboratively on projects to help enhance your utilization of cheese, yogurt and dairy ingredients. Working together will allow the transfer of our well-recognized strategic research, experience and capabilities to help you while improving the competitive position of the dairy industry as a whole.

To utilize this CDR program or to learn more about our culinary services program area please contact me at: sminasian@cdr.wisc.edu

Additionally, keep an eye out for formulas and culinary resources, which are coming soon to the *Insider* section of the CDR website. 🍌

Dr. Kathy Glass named 2017 National Cheese Institute (NCI) Laureate Award Winner

Please join us in congratulating Kathy Glass, Ph.D., who received the 2017 National Cheese Institute (NCI) Laureate Award. Recognized for her contributions to the cheese industry, Dr. Glass has collaborated with CDR on several food safety projects. As the associate director at the Food Research Institute (FRI) on the University of Wisconsin-Madison campus, Dr. Glass continually utilizes her expertise to maintain the positive safety record of the dairy industry. For more on her award please visit www.idfa.org



TURBO IS AVAILABLE TO HELP ENTREPRENEURS AND INTREPRENEURS SUCCEED

From high protein snacks to high tech processing, food technology has been at the forefront of innovation. In fact, during the last few years a large number of investors have been seeking out new opportunities in the food space as companies look to expand into value-added products and entice new consumers.

Navigating this space can be difficult, however, which is why the Center for Dairy Research (CDR) started the TURBO program (Tech Transfer, University Research and Business Opportunity), a Business Accelerator designed to connect food companies with the resources they need to succeed. Serving as a complete package for start-ups or growing companies who are interested in the food technology sector, the TURBO program provides clients with access to a number of product development and business development resources including business planning, regulatory and financing assistance.



How can the TURBO program help me?

Leveraging the expertise of CDR scientists, campus resources and industry partners, including the Wisconsin Economic Development Corporation (WEDC) and the Madison Region Economic Partnership (MadREP), TURBO program coordinator Vic Grassman can connect companies with technical support, scale up assistance, business planning advice and site location evaluation just to name a few. With over 20 years of experience and the highest professional certification in economic development, Grassman can provide services to entrepreneur and



Vic Grassman, CEdD (right) discusses the TURBO program with Bob Wills, Cedar Grove Cheese

intrepreneurs (those working within a company that want to create innovative products) interested in business assistance or product development. In fact, the TURBO program offers clients access to the TURBO Technology Transfer Portfolio which includes patented and non-patented technologies available

from CDR for commercialization. Conversely, the program can also assist an entrepreneur or existing company interested in the further development of their own dairy foods related technology. For more information on these services, please visit www.turbo.cdr.wisc.edu.

New offerings from the TURBO program

While the program has always focused on providing assistance to companies interested in technology transfer and business growth opportunities, the program offers additional resources including:

- ▶ Obtaining local workforce information and identifying possible program resources
- ▶ Accessing workforce grant programs
- ▶ Identifying appropriate economic development financing programs and helping to write financing and grant applications
- ▶ Reviewing and/or assisting in writing business and marketing plans
- ▶ Conducting economic development research and analyses.
- ▶ Providing information on local zoning and other business related permit requirements
- ▶ Identifying local community development resources for infrastructure purposes, i.e. sewer, water installation, etc

Connect Today

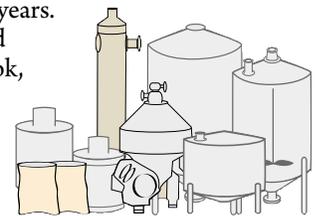
Regardless of your needs, CDR TURBO can help you find, navigate and leverage the many resources available to help you grow your business. Simply call or email Vic Grassman at vgrassman@cdr.wisc.edu or 608-512-6661 to get started. Join us as we work to create a vibrant food industry by encouraging more innovation and entrepreneurship. 🍌

AVAILABLE APRIL 24: DRIED DAIRY INGREDIENTS HANDBOOK

2nd Edition

Shared with more than 2,000 industry members around the world, the original *Dried Dairy Ingredients* handbook has served as the easy to read guide to dairy ingredients for many years.

As the industry has grown and developed so has the handbook, which is now available in its second edition. Updated with 40 pages of new material including expanded flowcharts and new ingredient information, the



second edition *Dried Dairy Ingredients* handbook provides dairy industry professionals with a clear guide to all the latest dairy ingredients and industry issues including:

- ▶ Colostrum
- ▶ Protein hydrolyzed whey
- ▶ Alpha-lactalbumin enriched WPC
- ▶ Reduced calcium milk protein concentrates
- ▶ Whey protein phospholipid concentrate
- ▶ Heat stable WPC
- ▶ Galacto-oligosaccharides

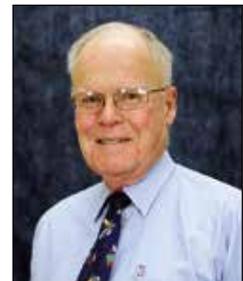
Developed by CDR dairy processing researcher, Karen Smith, Ph.D., the handbook will be available after April 21st on the CDR *Insider* for CDR Industry Team (CIT) members and Wisconsin manufacturers. Those outside of Wisconsin who are interested in a copy of this handbook should contact Dr. Smith at smith@cdr.wisc.edu. 🍌

ADDRESS SERVICE REQUESTED

Correction: Despite our best efforts, a few names were left off of the Volume 28, No. 4 employee list. We apologize to those impacted and invite you to view an updated version of the list at: www.cdr.wisc.edu/pipeline

Dr. Bob Bradley to Receive the First WCMA Babcock Award

Please join us in congratulating University of Wisconsin-Madison emeritus professor, Bob Bradley, Ph.D., on becoming the first person to receive the Wisconsin Cheese Makers Association (WCMA) Babcock Award. Honored for his role in education and innovation, Bradley will accept the award at the 2017 Wisconsin Cheese Industry Conference (WCIC) in Madison, Wisconsin on Thursday, April 13. A dedicated and passionate member of the industry, Dr. Bradley has spent his career working with students, researchers and industry to advance dairy foods. Well-known as an industry judge, resource and an active member of many organizations, Dr. Bradley has worked with CDR on a number of projects throughout the years including his book, *Better Butter*. For more on his award please visit www.cheeseconference.org



Dairy Pipeline

Center for Dairy Research
1605 Linden Drive, Madison, WI 53706-1565
608-262-5970 | fax: 608-262-1578



We welcome your questions and comments.

Send to: Bekah McBride, Editor
rmcbride@cdr.wisc.edu | 608-262-8015

Technical Reviewers: Debra Wendorf Boyke,
KJ Burrington, Vic Grassman, John Lucey, Sarah Minasian,
Don Otter, Marianne Smukowski, Tom Szalkucki

Newsletter Design, Tim Hogensen
Photos: pages 1-5 © WMMB

The Dairy Pipeline is published by the Center for Dairy
Research and funded by the Wisconsin Milk Marketing Board.

www.cdr.wisc.edu

Short Course Calendar:

- 📍 World of Cheese, April 23–27
- 📍 Cleaning and Sanitation, May 2
- 📍 HACCP, May 3
- 📍 Certificate in Dairy Processing, May 4–July 19
- 📍 Applied Dairy Chemistry, May 9–10
- 📍 Cheese Grading, June 6–8

For detailed information on each CDR
short course: www.cdr.wisc.edu/shortcourses

Events:



@ Sign up for the electronic version of the
Pipeline at subscribe_pipeline@cdr.wisc.edu



Sign up for a hard copy of the Pipeline Newsletter
Phone, fax or e-mail your mailing information. Change of
address? Please help us keep our mailing list current!

Follow CDR

