Frozen Dessert Center at Babcock Hall

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CDR Industry Team Research Forum
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Our Mission

The mission of the Frozen Dessert Center is to:

*Advance the arts & sciences associated with the research & production of frozen desserts.*

We accomplish this mission through a coherent program that includes:

- **Services** focused on frozen desserts in the areas of manufacturing, sensory and microstructure analyses, product development, and quality control.
- **Outreach** to transplant our knowledge, skills and expertise to professionals in the frozen dessert industry and beyond
- **Educating** University of Wisconsin–Madison students to become the future high performers within the industry
About Us

- Founded in fall of 2012
- Combines the frozen dessert expertise and resources housed within the University of Wisconsin – Madison Food Science Department.

**Advisory Staff:**
- Dr. Richard Hartel – Microstructure analysis
- Dr. Scott Rankin – Sensory, flavor, batch production
- Bill Klein – Dairy Plant – large scale production

- We are designed to assist variety of industries with various services:
  - **Development** – Work with companies to design trials
  - **Trials** – Small and large-scale mix and frozen product trials
  - **Reports/Data** – Microstructure and sensory analyses and reports
  - **Overall** – Helping companies carryout projects from ideas to actual legal products

- The Center also provides learning platforms for undergraduate and graduate students at the University of Wisconsin – Madison.
Services provided

- **Ingredients & Flavors** – Analyzing new ingredients and flavors in frozen desserts, sensory, microstructure analyses, stability testing, and quality control

- **Mix and frozen dessert production** – small and large scale test runs on new ingredients or processing conditions

- **Equipment** – Testing the use of equipment or process for frozen dessert manufacturing

- **Shipping** – Ship products overnight to a specified location
Available equipment

- **Analytical**
  - Melt-down test, Ice and air cell size and distribution, microscopy imaging, stability testing

- **Freezers**
  - Batch
  - Continuous – small and large scale

- **Pasteurizers & homogenizers**
  - Batch (LTST) and Large (HTST)

- **Dairy plant scale-up equipment**

- **Sensory software**
New Director

Annual Conference
- Scope of the industry
- New trends
- Technical research forum
Example projects

- Provide service in formulation analysis and production of product

- Analyze ice crystals during stability study for a new ingredient

- Process product and carry out sensory and microstructure analysis
Contact Information

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