



CENTER FOR DAIRY RESEARCH

"Solution Based Research Backed by Experience, Passion and Tradition"

Beverage Applications

The Beverage Applications Program provides technical support to dairy ingredient manufacturers who sell to beverage companies and product development support to beverage manufacturers using dairy ingredients in their finished products. The program is available to help companies understand the functionality of their ingredients in ready to drink and dry mix beverage applications. Our staff provides a strong base of knowledge in the use of milk and whey protein ingredients, as well as non-protein dairy ingredients such as permeate, in all types of beverages. We focus much of our development on dairy based protein enhanced high acid beverages, but we are also able to develop dairy based protein enhanced beverages in the low acid category.

Beverage Development

We develop ready to drink, protein enhanced isotonic, juice drinks, meal replacements, coffee drinks and smoothies. We are also able to develop dry mix drinks for similar types of beverage categories.

Pilot Plant Capabilities

We have the capability of simulating hot fill conditions to determine the heat stability of whey protein ingredients in high acid conditions by using a cold fill process. We also have retort processing capability and will have UHT capability in the future for low acid beverage applications.

Finished Product Sensory Analysis

We offer sensory analysis on ingredients or finished products in coordination with CDR sensory staff.

Short Courses

- ⊙ Dairy Ingredient Applications, held in the fall of odd years
- ⊙ Dairy Ingredient Manufacturing, held in the fall of even years



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