



CENTER FOR DAIRY RESEARCH

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

Cheese Industry and Applications Program

The Cheese Industry and Applications Program works to build a sustainable competitive advantage for the domestic cheese industry through leadership in innovative strategic research, technology, product development, outreach and continuing education. From Cheddar to Sweet Swiss, Queso Fresco to Juustolepia, bloomy to surface ripened cheeses CDR's licensed cheesemakers and dairy researchers are here to serve as a technical resource in the development, troubleshooting and utilization of cheese products.

Services:

Our staff provides a wide array of services to the cheese industry. It may be as simple as providing an expert opinion to a routine question, or it may involve the need to carry out cheesemaking trials. Our staff interact with our partners on a daily basis to determine their goals and objectives when we set-up, design, and carry out cheese trials. Contracted trials may involve testing ingredients, developing new cheeses, optimizing flavor and performance in existing cheeses, or simply finding answers to your questions. We also provide troubleshooting assistance for U.S. companies who are looking for expert assistance in regards to their product defects or shortcomings.

Short Courses:

- ⦿ Wisconsin Cheese Technology
- ⦿ Cheese Grading
- ⦿ Annual Master Cheesemaker Artisan Series
- ⦿ Processed Cheese
- ⦿ World of Cheese

In addition we are actively involved in confidential contracted company training.

Did you know the Cheese Industry and Applications Program is involved in the following?

- ⦿ Over 59% of the 2014 World Championship Cheese contest winners took a CDR short course
- ⦿ Over 83% of the 2013 US Championship Cheese contest winners took a CDR short course
- ⦿ Developed numerous-award winning recipes for cheese manufacturers
- ⦿ Our cheese product development and research has resulted in new plant openings and expansions
- ⦿ Actively involved in developing and refining cheese for the cheese export market
- ⦿ Consulted by national and state regulatory officials for our non-biased, scientific opinion on cheese issues
- ⦿ Many CDR staff are involved in cheese grading and judge for a variety of national and international cheese contests

Sensory and Functionality:

Our staff may be able to assist you in other areas. We have a full application kitchen with cooking options similar to restaurants large and small. This allows us to evaluate how cheese tastes and functions in various food applications. Additionally, we have analysts who can conduct compositional, chemical, microbiological and functional testing. In addition to basic compositional, chemical and microbiological testing we offer functionality testing through our applications kitchen as well as cheese grading, screening and descriptive analysis through our sensory program. Whether you are looking to optimize flavor and performance or simply find an answer to a burning question, the CDR cheese group is available to help.



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