



CENTER FOR DAIRY RESEARCH

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

Culinary Services

Whether you are an established company looking for that creative boost to enhance your product line, or an entrepreneur looking to fine-tune the culinary appeal of your new product, the Center for Dairy Research (CDR) is your resource for culinary services.

Available to all U.S. manufacturers of dairy ingredients and cheese, end user companies, and foodservice operations including full service, fast food and institutional, CDR culinary services provide the innovative support needed to create a one-of-a-kind product.

Led by CDR's Research Chef, these services include menu ideation, flavor formulation, application assistance and much more. Regardless of your needs, CDR culinary services can help your company to create the ideal cheese, yogurt or dairy ingredient based product.

Application Development

With support from the world-class food scientists at CDR, companies will receive access to research-based application assistance. This may include recommendations for how best to incorporate dairy ingredients such as whey protein, milk protein and permeate into your product, or how to include the latest food or flavor trend in your product.

Application assistance may include:

- Protein enhancement
- Sodium Reduction
- Egg replacement

Products may include:

- Baked goods
- Beverages
- Desserts
- Dressings (salad, dips, spreads)
- Pizzas
- Sauces
- Soups
- Nutrition bars

Additional Services

Merging the latest research with culinary creativity, companies also have the opportunity to work in collaboration with CDR cheese, yogurt or dairy ingredient program staff to create prototypes in the CDR pilot plant. Additionally, CDR sensory staff can coordinate sensory analysis on your ingredients and finished products.



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