



CENTER FOR DAIRY RESEARCH

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

Cultured Dairy Products

The Cultured Products Program focuses on the development of yogurt, yogurt drinks, fermented milks, Greek yogurt and sour cream. We provide development and troubleshooting support for ingredient suppliers and cultured products manufacturers. The group has expertise in the processes and ingredients needed to develop the desired flavor and texture for a variety of cultured products. The Cultured Products Program has individuals with both practical and industry experience as well as academic and basic knowledge of the chemistry and microbiology of cultured dairy products.

Cultured Product Development

We provide development support for all cultured products and have ingredient knowledge to help develop different textures and flavors. We provide expert opinions on technical issues in addition to training and educational support through our cultured dairy products short course. We also have analysts who can conduct routine and fundamental evaluations of products.

Applications

In some cases, cultured dairy products are used as an ingredient in foods. Yogurt and sour cream can be formulated to provide specific flavor and texture attributes to finished products such as dips, salad dressings, sauces, or other baked products. We have product development knowledge that will help support the use of cultured dairy products in new food applications.

Pilot Plant

We offer pilot plant trials to evaluate ingredients, develop new products and optimize textural attributes. We have pilot plant capabilities to make membrane strained or formulated Greek yogurt. We can also process yogurt, yogurt drinks, fermented milks and sour cream.

Finished Product Sensory Analysis

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

Short Course

© Cultured Dairy Products, held in the fall of odd years



Contact: KJ Burrington | burrington@cdr.wisc.edu | 608-265-9297 | www.cdr.wisc.edu