



CENTER FOR DAIRY RESEARCH

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

Dairy Ingredient Functionality & Applications

Dairy Ingredient Functionality & Applications Program provides technical support for all U.S. manufacturers of dairy ingredients. The group has developed expertise in baked products, confections, nutrition bars, prepared foods, snacks, dips, spreads, frozen desserts, yogurts and beverages.

Application Development:

The Ingredients Functionality & Applications Program can provide research and development assistance as well as product development support. Our staff are currently working with whey protein, milk proteins and permeate as well as other ingredients and are proud to offer assistance in the development of:

- ⊙ Beverages-
 - Hot fill
 - Retort
 - Dry mixes
- ⊙ Bakery-
 - Specialties in all types of egg replacement, fat replacement and low carbohydrate
- ⊙ Confections-
 - All types
- ⊙ PKU Foods using CMP and other no/low protein foods
- ⊙ Frozen Desserts
- ⊙ Cultured Dairy Products
- ⊙ Soups
- ⊙ Sauces
- ⊙ Salad Dressings
- ⊙ Snacks
 - Energy bars
- ⊙ Prepared Foods
 - Pastas

Dairy Ingredient and finished product sensory analysis:

We offer sensory analysis on ingredients or finished products as coordinated with CDR Sensory staff.

Short Courses:

- ⊙ Dairy Ingredient Manufacturing-even years
- ⊙ Dairy Ingredient Applications-odd years



Functionality Testing:

The Ingredients & Functionality Program offer ingredient functionality testing in the following areas:

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| ⊙ Emulsification | ⊙ Solubility |
| ⊙ Water Binding | ⊙ Viscosity |
| ⊙ Gel Strength | ⊙ Heat Stability |
| ⊙ Dispersability | ⊙ Foaming |

Fundamental property testing is available upon request.

