Application Development:
The Ingredients Functionality & Applications Program provides research and development assistance as well as product development support. Our staff works with all dairy ingredients including whey proteins, milk proteins and permeate and can assist in the development of:

- Beverages
  - Hot fill
  - Retort
  - Dry mixes
- Bakery
  - Specialties in all types of egg replacement, fat replacement and low carbohydrate applications
- Confections
  - All types
- Medical foods
- Frozen Desserts
- Cultured Dairy Products
- Snacks
  - Nutrition bars
- Prepared Foods
  - Pastas
  - Soups
  - Sauces
  - Salad Dressings
  - Breakfast foods

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

- Emulsification
- Water Binding
- Gel Strength
- Dispersibility
- Color Analysis
- Solubility
- Viscosity
- Heat Stability
- Foaming
- Particle Size

Physical property testing is available upon request.