



DAIRY INGREDIENTS FAX

California Polytechnic State University
San Luis Obispo, CA

Published by the Dairy Products Technology Center - Dairy Ingredients Applications Program

Dairy Ingredients Applications Program

A Dairy Ingredient Application Program has been started at the Dairy Products Technology Center at California Polytechnic State University in San Luis Obispo. The goal of the new program is to provide technical support to manufacturers, users and marketers of dairy based powders and concentrates. The applications program will help meet the needs of the dairy industry by providing technical applications support, communicating key benefits and advantages of formulating with dry milk powder and concentrates, and developing products that will help boost competitiveness of dairy products in the U.S. food industry. The program is under the direction of Drs. Phil Tong, Rafael Jimenez and Nana Farkye.

Carolyn Podgurski has been hired as a Dairy Ingredient Specialist for the program. She will provide one on one assistance to those needing technical information in areas such as food formulation, processing, functionality, and nutrition information for dairy ingredient applications. Carolyn is a Registered Dietitian with over 15 years experience in Food Formulation, Clinical Nutrition and Institutionalized Food Service Operations. The program also features a pilot plant with a wide range of application capabilities. Recent additions to the pilot plant include a Niro Membrane Filtration System and Spray Dryer. A full description of the new equipment will be described in next months Dairy Ingredients Fax.



Carolyn Podgurski

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IFT Food Expo Highlights

Dairy Management Inc. exhibited again at the annual IFT Meeting and Food Expo. The theme of the booth was "explore dairy ingredients". The areas of focus were on dairy ingredients and ingredient technologies, along with emphasis on the Dry Milk and Whey Application programs. Highlights and demos at the booth included a dairy-based confectionery product popular in Latin America named Dulce de Leche, high-value Milk Protein Fractions (beta-casein Fractions) and whey based thickeners.

Many exhibitors were highlighting their ingredients in dairy applications such as cheese sauces, coffee/milk type beverages and ice cream. Products promoting calcium fortification were popular as well as beverages that claimed to increase energy, stamina, relaxation and immunity through the addition of various herbs. Functional Foods or foods that use ingredients that have value-added properties were actively being promoted.

GalaGen exhibited a special form of dairy cow clostrum, called Proventra,[®] that is intended to provide various health benefits for use in dairy products such as smoothies, yogurt and ice cream. Avonmore introduced XtraCal, an ingredient isolated from dairy whey to be used for calcium fortification. New Zealand Milk Products introduced a high calcium milk protein intended for calcium fortification. The calcium is combined with soluble milk proteins and in some applications can be used to provide 50% RDI for calcium per serving. For additional information on the Food Expo please see *Prepared Foods*, IFT Food Expo Report, page 47.

Student News

Beth Fryksdale, a graduate student in Dairy Science at Cal Poly and Kelly Munsell, a recent graduate in the same program, recently won a product development contest sponsored by National Starch and Chemical Company. The pair developed "Moo Juice", a dairy based dry mix that can be reconstituted into nutritious and tasty shakes. The smoothie type beverage utilized nonfat dry milk to provide nutrition, flavor and body and whey protein concentrate to add body, texture and foam. Moo Juice was intended to be marketed as a high calcium beverage that comes in a variety of flavors that appeal to children. Rafael Jimenez, a professor at the Dairy Products Technology Center, was the product advisor.

Dairy Ingredients Fax

As part of the Dairy Ingredients Applications Program, a monthly, 1 page newsletter will be produced and disseminated. The newsletter may include articles which summarize recent research from the Dairy Product Technology Center, a new application for NFDM with a feature formulation, and new product trends in dairy. Other items of interest such as people in the news, calendar of events, literature reviews, and regulatory issues, may also appear in the newsletter. If you have any topics of interest that you would like to be addressed in Dairy Ingredients Fax please contact Carolyn Podgurski at 805-756-7148 or E-mail at cpodgurs@calpoly.edu.

Calendar of Events

3rd Annual Dairy Cleaning and Sanitation Short Course, Oct. 5-6. . Located at Cal Poly Dairy Products Technology Center, San Luis Obispo, CA. For more information contact Laurie Jacobson, 805-756-6097 or E-mail, ljacobso@calpoly.edu

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