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FOR IMMEDIATE RELEASE

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(Angie Benavides, Elanore Brophy, Dee Bachiero, and Lindsay Reiman, Jessica Yee- not pictured)

CONGRATULATIONS ARE IN ORDER... to Jessica Yee, Eleanore Brophy, Lindsay Reiman, Angie Benavides, and Dee Bachiero from the Dairy Products Technology Center at California Polytechnic State University. They came in third out of 23 university teams in the Danisco Knowledge Award New Products Contest.

The Danisco Knowledge Award contest is in collaboration with university students throughout the United States studying food science and between the Danisco departments: Innovation, Global Marketing and Communications. The mission of the new products contest and the Knowledge Award is to support innovation in academic institutions, develop stronger links between universities and Danisco, as well as encourage innovative approaches to food science challenges.

This team submitted a Probiotic Strawberry Cheesecake Frozen Bar Novelty titled "ProCream." This indulgent product is flavored with real strawberry puree, vanilla and cheesecake flavoring. The objective of this development project was to create a portable, reduced fat ice cream bar with the added benefits of protein and probiotics for the health-conscious consumer. Faculty advisors were Rafael Jimenez and Phil Tong.

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*For further information contact Laurie Jacobson (805) 756-6097, [ljacobso@calpoly.edu](mailto:ljacobso@calpoly.edu). The Dairy Products Technology Center (DPTC), established in 1986, is a program within the College of Agriculture at California Polytechnic State University, San Luis Obispo. The DPTC conducts education, research and outreach activities to provide solutions to help manage risk, facilitate innovation, and defend equity in the dairy foods industry and related business sectors. Visit the DPTC website at [www.calpoly.edu/~dptc](http://www.calpoly.edu/~dptc).*