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FOR IMMEDIATE RELEASE

Shell Beach, CA

Dairy Ingredients – Global Needs and Opportunities for Suppliers and End-Users

One hundred attendees from 17 states gathered along California's Central Coast to hear the latest on dairy ingredients. The sun with its puffy white clouds and the rolling waves along with picturesque beaches provided an inviting backdrop to the event. However, according to symposium organizer Cal Poly Professor Phil Tong, the presentations about opportunity, growth, and meeting end-user needs for dairy ingredients were the main attractions of the two-day 7th Cal Poly Concentrated and Dried Dairy Ingredients Symposium. Here are the top ten take home messages from this year's symposium:

1. Available tools for protein standardization can improve the consistency of the functional properties of skim milk powder for many food applications in a cost-effective way (*for additional information contact Phil Tong, ptong@calpoly.edu*)
2. Milk and dairy ingredients are desirable nutrient delivery systems to meet critical domestic and international micronutrient needs *contact Lindsay Allen lallen@ucdavis.edu and Ramesh Chaudri ramc@fortitech.com*
3. Whey powder properties can be improved by careful control of precursors to undesirable compounds that can impact whey powder quality. Quality depends upon more than just the final pH, but on other factors including pH of whey before processing (*contact Scott Rankin srankin@wisc.edu and Lisbeth Goddik lisbeth.goddik@oregonstate.edu*)
4. Extrusion processing is a technology that can texturize whey proteins and modify functional properties for new food applications. (*contact Charles Onwulata Conwulata@errc.ars.usda.gov*)
5. Advances in molecular biology of milk and milk synthesis provides a window into the near future of new dairy ingredients (*contact Rafael Jimenez rjimenez@calpoly.edu*)
6. Application of Ultra High Temperature and Extended Shelf-Life Technology in foods containing dairy ingredients requires fundamental knowledge of the proteolytic enzymes in dairy ingredients and efficacious use of stabilizers and emulsifiers for some product applications (*contact Kirby Hayes khayes@purdue.edu and T. Benic tbenic@ticgums.com*)
7. Dairy Management, Inc. uses new business models to increasingly emphasize partnering with food industry to provide value of its programming to its investors (dairy producers.)(*contact Alan Reed alanr@rosedmi.com*)
8. Market trends indicate dairy ingredients must provide flexibility to meet nutritional, sensory, and functional properties in a wide array of new foods (i.e., beverages, snacks) serving a diverse group of consumers (*contact Donna Berry donnagorski@msn.com*).
9. Permeate and lactose are underutilized dairy streams that contain high value components that may offer value added ingredients opportunities for a relatively low value feed stock. (*contact Bernie Horton wheyhorton@aol.com*)
10. System approaches to new facilities design can result in more efficient operations and value costs savings during construction. (*contact Bruce Blanchard bdb@geafiltration.com*)

The 7th Cal Poly Concentrated and Dried dairy Ingredients Symposium is organized by the Cal Poly Dairy Products Technology Center with financial support provided by California Dairy Research Foundation and United Dairy Export Council.

For further information contact Laurie Jacobson (805-756-6097, ljacobso@calpoly.edu) The Dairy Products Technology Center (DPTC), established in 1986, is a program within the College of Agriculture at Cal Poly State University that 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. For further information visit our website at www.calpoly.edu/~dptc .