

Food Product Design

Dairy Ingredients Update - August 12, 2010

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Allied Dairy Buys Trugman-Nash

Allied Dairy Products, the owner of MCT Dairies, announced the acquisition of Trugman-Nash, Inc., and the subsequent formation of a new company, Trugman Nash, LLC... [More>>](#)

Focus on Dairy-Based Snacks

Currently a \$90 billion eating occasion, snacking continues to grow. A new Innovation Center for U.S. Dairy white paper released at The 2010 IFT Annual Meeting & Food Expo explains how snacking is an attractive strategic focus area for dairy product innovation... [More>>](#)

Microbes Aid Raw-Milk Cheese Safety

As the popularity of raw-milk cheese rises, so do questions about the safety of products made with unpasteurized milk. A recent study indicates the naturally occurring population of microbes in the microbial consortia of cheese may provide protection against Listeria... [More>>](#)

2 Weeks Until SupplySide West Best Rates Expire

With 1,200+ booths and 100+ hours of educational opportunities, [SupplySide West](#), October 19 to 23 in Las Vegas, is the world's largest event for healthy and innovative ingredients. [Register](#) by Aug. 27 and save up to \$200!

Live Webinar Fiber Formulations is Next Week!

[Register for](#) the August 19 "Formulating with Fiber: Take Your Formulations from Fair to Fabulous with Novel Prebiotic Ingredients" Partner Series Webinar, developed and sponsored by Corn Products International. Learn about the health benefits of prebiotics, the range of ingredients on the market, how to successfully incorporate them into functional foods/beverages and more!