

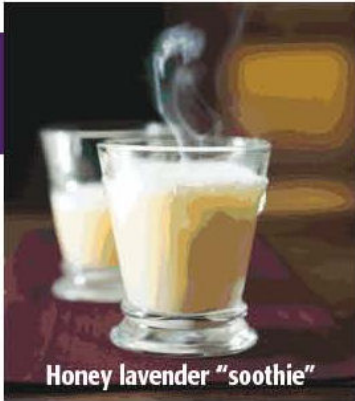
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## **New apps offered by D.M.I., U.S.D.E.C.**

A concerted effort was made at I.F.T. 10 to get food and beverage manufacturers interested in new ways to use dairy ingredients in a range of product applications. At a booth sponsored by Dairy Management Inc., Rosemont, Ill., and the U.S. Dairy Export Council, recent research was presented to demonstrate how dairy ingredients may contribute to improved taste, functionality and nutritional benefits that meet consumer demands.

The D.M.I. exhibited five prototypes that incorporate value-added dairy ingredients, including:

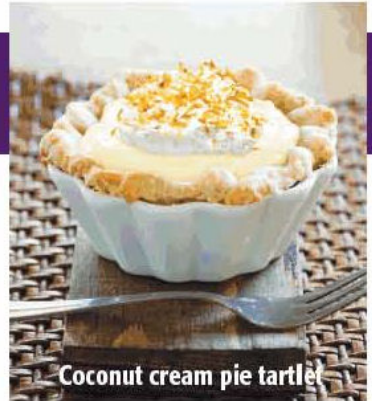
- a honey lavender "soothie," which blends the natural flavors of honey and lavender with smooth, nutrient-rich milk for a soothing, high-protein beverage. The beverage is an excellent



Honey lavender "soothie"



Protein chiller



Coconut cream pie tartlet

source of calcium, vitamin D and protein. Every serving contains 12 grams of protein and 30% of the Daily Value of calcium and vitamin D.

- protein chiller, a grab-and-go snack that was described by the D.M.I. as a refreshing alternative to nutrition bars. The chiller is an excellent source of calcium and protein with each serving containing 12 grams of protein and 25% of the Daily Value of calcium.

- breakfast bites, convenient, high-protein, lower-sodium bite-size breakfast items to help busy kids and adults get



Breakfast bites

their daily required nutrients and kick-start their day. Protein-fortified dough and cheese contribute to the 21 grams of protein (42% of the Daily Value) and 25% D.V. of calcium in every serving.

- cheese dip for veggies, which is designed to persuade children and teens to eat more vegetables. The prototype featured a layered cheese dip that may be served with raw veggies like carrots and celery.

- and coconut cream "tartlet," portion-controlled cream pie tartlet made with heavy cream and whole milk to provide an indulgent dessert. ■■■