



Dairy Research Institute, Cornell University partner on milk research

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The Dairy Research Institute and Cornell University have entered into partnership with the Northeast Dairy Foods Research Center for fluid milk and dairy ingredient research.

The Northeast Dairy Foods Research Center, located at Cornell University in Ithaca, New York, will focus on fluid milk and dairy ingredient research, provide applications and technical support for improvements in milk powder quality and help establish the next generation of dairy ingredients.

Dairy Research Institute president Gregory Miller said, "We are pleased to partner with Cornell University for their widely recognized expertise in milk powders, fluid milk, filtration and food safety."

"This partnership will allow us to better leverage their technical insights for our strategic initiatives and accelerate new product opportunities for dairy processors and the entire food and beverage industry," Miller added.

The center also will provide new learning opportunities for the industry with short course training in dairy food safety and Hazard Analysis and Critical Control Points (HACCP) and dairy processing with a particular focus on fluid milk processing, cheese making and artisan dairy production.

Dairy Research Institute is an organization providing pre-competitive dairy research and product innovation, funded by dairy farmers through the national checkoff program.

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