

Dairy Research Institute, Cornell form partnership



Analysis and Critical Control Points and dairy processing.

"The strong research, teaching and extension community at Cornell is looking forward to working with the Dairy Research Institute, the other centers, as well as the dairy farmers and processors

in New York and the rest of the U.S. to further advance collaborative applied and basic research as well as extension efforts to strengthen the U.S. dairy industry and the dairy innovation pipeline," said Martin Wiedmann, association director of the Northeast Dairy Foods Research Center. DBM

ROSEMONT, ILL. — The Dairy Research Institute and Cornell University have established a partnership with the Northeast Dairy Foods Research Center that 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.

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

The Northeast Dairy Foods Research Center will be located at Cornell University in Ithaca, N.Y. The center also will provide courses in dairy food safety, Hazard