



Prototypes Demonstrate the Value of Dairy

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by Donald E. Pszczola

A number of food and beverage prototypes demonstrate how dairy ingredients can contribute to improved taste, functionality, and nutrition, while solving many of today's formulation challenges. These prototypes, which can be sampled at **U.S. Dairy Export Council, Booth 6139**, target different consumer groups and showcase the latest trends, ranging from satiety to low-sodium formulating.

For example, Americans are urged to cut back on salt, and food and beverage manufacturers are looking for solutions. One possibility is permeate, a dairy ingredient that provides salty characteristics while helping formulators reduce sodium content levels in products without sacrificing their taste. A butternut squash soup prototype is made with permeate.

Emerging research suggest that spacing protein intake throughout the day provides optimal benefits. Prototypes including a protein-packed waffle and a chilled pasta salad made with cheese and whey protein are just some of the ways to make this "spacing" possible.

A sweet potato bread pudding, made with whey protein, is a new twist on an old favorite. The incorporation of whey protein can help the mature consumer who is interested in maintaining muscle strength to support an active lifestyle.



As consumers look for ways to improve their eating habits, yogurt is being viewed in a new light as a valued dairy ingredient. Yogurt can be used as a functional ingredient in products for added flavor and nutrition. A refreshing, savory yogurt-based beverage that takes its cues from ethnic influences is highlighted.

These prototypes were developed by different dairy research centers throughout the country, illustrating the knowledge and resources of these food scientists.

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