

Dairy's Role in Hottest Food Trends

At this year's IFT, The Global Ingredients Program of the U.S. Dairy Export Council® (USDEC) shared exciting options for food and beverage manufacturers challenged to stay on top of consumer demands and today's latest product trends. Visitors discovered the many ways U.S. dairy ingredients can contribute to improved taste, functionality and nutrition—for a variety of products targeting different consumer groups. R&D teams showcased various prototypes, such as a strawberry sunrise waffle—nutritious, protein- and calcium-packed, and yogurt-infused; sweet and savory butternut squash soup—used with

dairy solids to reduce sodium while still tasting great with a simple label; cheese crunchers—reduced-sodium Cheddar mixed with high-quality dairy protein; bread pudding for the ages—a nutritious sweet potato bread pudding that put a new twist on an old favorite; and more. Presentations focused on new ways to use valuable dairy ingredients. U.S. Dairy Export Council, www.InnovateWithDairy.com