Dairy Research Institute Challenges Student Teams To Develop New Dairy Product For Morning Meal

Rosemont, IL—The Dairy Research Institute has announced the launch of its second annual New Product Competition.

Open to undergraduate and gradudent students in the US and Canada, this year's competition challenges student teams to develop a new dairy product for the morning meal occasion, which includes any meal eaten before breakfast, for breakfast, as a morning meal replacement or morning snack.

Innovation Center for US Dairy entries and select three winning found that nearly four out of five teams to be recognized at the annual consumers eat or drink something American Dairy Science Association

sents more than 100 billion food or beverage occasions and an estimated \$200 billion in sales.

"Although milk, cheese and yogurt have consistently performed well at breakfast, consumers are seeking new products that meet their convenience and flavor preferences," said Bill Graves, senior vice president, Dairy Research Institute. "With their submissions, future product developers at colleges across the US and Canada can leverage dairy's valuable nutrition profile and market trends to spur new product innovations."

A judging panel that includes Recent research conducted by the dairy industry experts will evaluate

during a typical morning. This repre- (ADSA) annual meeting in Indianapolis, IN, July 8-12, 2013.

> Also, the three winning concepts will be showcased at the US Dairy Export Council's (USDEC) booth at the Institute of Food Technologists' (IFT) Food Expo in Chicago, July 13-16, 2013.

In its first year, the New Product Competition tasked students with developing an innovative dairy beverage that leveraged Innovation Center consumer research on milk's competitive beverage set.

The winning products included an oat-infused vanilla milk, an on-thego mango drinkable Greek yogurt and a caffeine-enhanced drinkable

Full contest details are available at www.usdairy.com/newproductcompetition. FR