Center for Dairy Foods Technology

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Established as a center in 1990. In its second year of funding, this center uses two innovative processes, Ultra-filtration and Ultra-High Temperature to develop new dairy products and to increase their shelf-life. The center also focuses on a concept of fractioning milk, much like petroleum, to develop markets for value-added components. Technology at this center has helped one out-of-state firm relocate to Utah, and its essential to the operation of two Utah companies.

Overview		Technologies	Status	Economic Impact
Current State Contract	$130,000	*Methods to fractionate and concentrate milk components in non-degradative ways.	*Technology has attracted one firm to relocate to Logan	*Technology will greatly add value to the milk raw material
Matching Funds	$275,000		*Have developed new skim milk that tastes like 2% or whole milk	*Producing a product line for a Utah company that will be distributed through a multi-national corporation
Cumulative	$558,000	*Aseptic processing (Ultra-high temperature)	*Have created powdered milk blend that makes feta or cottage cheese over night, only adding tap water	*A newly established firm has been exploring a new aseptic concentrated milk product for export
Industry Jobs Created	6	*USC specialized membranes of various pore sizes to separate milk properties		
Center Related Jobs	2			
Benefiting Utah Companies	2			
Relocated	1			
Patents Applied	2			
Patents Issued	-			
License Agreements	-			