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. The Center has successfully provided the expertise and pilot plant equipment to accelerate a spin-off company and assist three other Utah businesses.

Overview

Current State Contract	$130,000
FY92 Matching Funds	$555,000
Cumulative	$1,113,000
Total Jobs Created	14
Industry	11
Center	3
Direct Center Spin-offs	1
Companies Relocating to Utah	1
Benefiting Utah Companies	3
License Agreements	0
Patents Applied	5
Patents Issued	0

Technologies

*Methods to fractionate and concentrate milk components in non-degradative ways

*Aseptic processing (Ultra-high temperature)

*USC specialized membranes of various pore sizes to separate milk properties

Status

*Technology has attracted one firm to relocate to Logan

*Have developed new skim milk that tastes like 2% or whole milk

*Have created powdered milk blend that makes feta or cottage cheese over night, only adding tap water

Economic Impact

*Technology will greatly add value to the milk raw material

*Producing a product line for a Utah company that will be distributed through a multi-national corporation

*A newly established firm has been exploring a new aseptic concentrated milk product for export

*Technology successfully transferred to a Utah company to export Utah milk products to Mexico

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