Center for Dairy Foods Technology

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Established in 1990. Supports continued research and development in the newest technologies of the dairy product/process arena.

Overview

1994-95 State Contract	$59,227
Matching Funds	$555,000
Cumulative	$2,313,000
Center Related Jobs	7
Industry Jobs Created	4
Benefiting Utah Companies:	
1994 Spin-off companies	0
Cum. Spinoff companies	2
Patents Applied	0
Patents Issued	1
License Agreements	0

Technologies

•**The Center investigates** methods to fractionate/concentrate milk components in non-degradative ways. The best technology to do this is the use of specialized membranes such that proteins, carbohydrates, and salts of milk can be separated to find unique properties and applications.

•**Aseptic processing** of milk and dairy foods results in shelf stable, non-refrigerated foodstuffs that have minimum flavor change, retain nutrient makeup, and permit transportation/distribution/storage without refrigeration.

Status

•**Center has** had numerous and significant contacts with food companies. These companies have used equipment and expertise in the CDFT. This extension role of the CDFT is important because food companies that conduct research at the Center's pilot plant have successfully transferred technology to a Utah firm that contract-packs milk products for export to Mexico, Puerto Rico, Europe.

•**During this present year**, a patent of "Creamier skim milk" has been issued.

•**The Center continues discussion** with Millard County officials and investors to begin small scale production of concentrated, sterile milk using the reverse osmosis membrane and ultra-high temperature processing technologies. This linkage of technologies was researched and perfected at the CDFT.

Economic Impact

•**Gossner Foods, Inc.** has benefited from the work at the CDFT through the Center's working with national food companies, which use the Center's facilities to research and develop formulations that are contract-packed by Gossner Foods, Inc.

•**Heart-to-Heart Foods,** Inc. has used much of the membrane equipment at the CDFT in order to research and develop new cream cheese products. These cream cheese products are now produced in the Richmond plant and sold throughout Utah.