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Dairy Research Institute® to Present Latest Research and Market Opportunities for Milk Protein Concentrate at 2012 ADSA Symposium

New information, resources now available

ROSEMONT, III. — America’s dairy farmers have a long-standing commitment to sound, scientific research with a focus on increased understanding and promotion of the value of dairy products and ingredients. The Dairy Research Institute®, established through the dairy checkoff program, is bringing together leading dairy scientists to present an overview on the latest research on milk protein concentrate (MPC) at the 2012 American Dairy Science Association (ADSA) Annual Meeting in Phoenix from July 15 to 19.

The annual meeting attracts a global cross-section of more than 2,700 research and development scientists, food scientists, professionals, educators and students — all interested in the future of dairy, food science and animal agriculture.

A Dairy Research Institute-sponsored Dairy Foods Symposium on July 16 will provide attendees with an understanding of the growing MPC market and outline the many opportunities for this increasingly in-demand dairy ingredient. The symposium also will provide an overview of MPC functionality, applications and processing technologies including separation, concentration and drying.

The U.S. Dairy Export Council®, in conjunction with the Dairy Research Institute, recently released a fact sheet on MPCs, which provides details on the functional benefits of MPC and its use in various food and beverage applications. It is available for download at USDairy.com/DairyResearchInstitute.

“Milk ingredients, including MPCs, represent not only an important area of research for domestic and export markets, but also a significant opportunity for selling more dairy,” said Bill Graves, senior vice president of product research, Dairy Research Institute. “Key learnings have provided the technical insights to create new and more functional milk protein ingredients used in products ranging from Greek yogurt to meal replacement beverages.”

ADSA symposium details:

Monday, July 16, 2 to 5 p.m., Room 121AB

Maximizing Value of Milk Proteins — Manufacture, Applications and Market Opportunities for Milk Protein Concentrate.

- **Introduction.** Shantanu Agarwal, Ph.D., Dairy Research Institute, Rosemont, Ill.
- **Impact of processing and storage on milk protein concentrate functionality.** John A. Lucey, Ph.D., University of Wisconsin-Madison, Madison, Wis.
• **Advances in processing and development of new milk protein products.** Harjinder Singh, Ph.D., Riddet Institute, Massey University, Palmerston North, New Zealand.

• **Manufacture and application of micellar casein concentrates.** David M. Barbano, Ph.D., Cornell University, Department of Food Science, Northeast Dairy Foods Research Center, Ithaca, N.Y.

• **Performance of spiral wound microfiltration membranes during production of micellar casein concentrate.** Lloyd E. Metzger, Ph.D., Chenchaiah Marella, Ph.D., and Prafulla Salunke, Midwest Dairy Foods Research Center, South Dakota State University, Brookings, S.D.

ADSA attendees also are encouraged to attend two additional dairy symposia:

• **Bioactive Components in Milk and Dairy Products: Recent International Perspectives and Progress in Different Dairy Species**  
  *Tuesday, July 17, 2 to 5 p.m.*

• **Advances in Yogurt Manufacture and Product Functionalities**  
  *Wednesday, July 18, 2 to 5 p.m.*

The 2012 ADSA meeting will showcase the current state of dairy and animal agriculture science and provides the Dairy Research Institute the opportunity to share research progress with industry leaders. To learn more about the Dairy Research Institute’s MPC symposium, visit [USDairy.com/ADSA](http://USDairy.com/ADSA). To find the latest information on dairy-related research and resources, including the MPC fact sheet, visit [USDairy.com/DairyResearchInstitute](http://USDairy.com/DairyResearchInstitute).

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**Dairy Research Institute**® was established under the leadership of America's dairy farmers with a commitment to nutrition, product and sustainability research. The Dairy Research Institute is a 501(c)(3) non-profit organization created to strengthen the dairy industry’s access to and investment in the technical research required to drive innovation and demand for dairy products and ingredients globally. The Institute works with and through industry, academic, government and commercial partners to drive pre-competitive research in nutrition, products and sustainability on behalf of the Innovation Center for U.S. Dairy®, the National Dairy Council® and other partners. The Dairy Research Institute is primarily funded by the national dairy checkoff program managed by Dairy Management Inc.™