



+ DAIRY *adds the difference.*

USDEC Global Ingredients Program

Innovating with dairy adds appeal

U.S. dairy ingredients naturally add great taste, nutritional benefits, functionality, convenience and value to foods and beverages. The Global Ingredients Program of the U.S. Dairy Export Council (USDEC) works with food and beverage manufacturers to help innovate new or improved products that deliver consumer appeal.

Add these high-quality, U.S. produced dairy products and ingredients to help formulate extraordinary new products:

- Whey proteins
- Dry milk powders
- Milk proteins
- Cheese
- Yogurt
- Permeate and delactosed permeate
- Other dairy ingredients — lactose, dairy minerals, buttermilk powder

Make your products extraordinary

Want additional resources and research to help meet consumer demands and market opportunities? The Ingredients program has the information and resources you need to develop and position your product successfully whether within the U.S. or internationally:

- Confidential consulting on applications and prototypes, from concept to market
- Technical assistance and cutting-edge product and ingredient research
- Market and nutrition research for successful product positioning

USDEC Global Ingredients Program

The U.S. Dairy Export Council® (USDEC) is a non-profit, independent membership organization that represents the domestic and export trade of more than 100 proprietary processors and cooperatives, ingredient suppliers, export traders and U.S. dairy producers. Its mission is to enhance U.S. global competitiveness and to assist the U.S. industry in increasing the volume and value of global dairy sales. USDEC is managed by Dairy Management Inc.™ (DMI).

The Global Ingredients Program provides dairy, food and beverage industries with a vast network of resources through our affiliated organizations – Dairy Management Inc., the Dairy Research Institute™ and the National Dairy Council® – to develop products to meet consumer demand around the world.

How the Ingredients program makes a difference.

Whether it's taste, nutrition, functionality or value, dairy ingredients offer numerous advantages. USDEC activities are supported by staff in the U.S. as well as across Asia, Latin America and the Middle East. You can access technical assistance along with important insights in marketing, nutrition, processing and testing.



Market and business resources

Market insights/research

- Market sizes, opportunities, trends
- New product concept testing
- Messaging and claim optimization
- Consumer focus groups
- Global ingredient supply information

Industry idea exchange

- Seminars, symposia, conferences
- Publications and literature
- Trade columns and articles
- Online: www.InnovateWithDairy.com and www.USDEC.org
 - Technical ingredient information
 - Prototype formulations
 - Supplier database

New product ideation

- Ingredient usage in specific applications
- Concept brainstorming with your team
- Impartial, third-party consulting

Technical resources

100+ dairy application, research and nutrition experts

Dairy technical support

- Techsupport@InnovateWithDairy.com or 800-248-8829 in the U.S.
- Expertise on dairy ingredient and formulating topics
- Dairy ingredients application library at www.USDEC.org/Library/DIAL.cfm

Training

- Customized on-site seminars

Membership export services

- Marketing assistance for foreign markets
- Market access and regulatory affairs counsel
- Information resources, including members-only access on www.USDEC.org

Have a great dairy-based product idea or need technical assistance on a dairy-related project?

Let us assist you. Contact an account manager, office representative or Dairy Technical Support at techsupport@InnovateWithDairy.com.



Dairy Research Institute™ resources

- A 501(c)(3) non-profit organization affiliated with the Innovation Center for U.S. Dairy™
- Strengthens the dairy industry's access to and investment in technical research to drive demand for dairy products and ingredients, globally
- Supports pre-competitive research on behalf of the Innovation Center and the National Dairy Council® in the following areas:
 - Nutrition research
 - Product research
 - Sustainability research
- Dairy research centers
 - Latest research and innovations in dairy ingredients, products, processes and packaging
 - Dairy pilot plant facilities
 - California Dairy Foods Research Center
 - Midwest Dairy Foods Research Center
 - Southeast Dairy Foods Research Center
 - Western Dairy Center
 - Wisconsin Center for Dairy Research
- Dairy applications labs
 - Services
 - Prototype/concept development
 - Product and process troubleshooting
 - Production scale-up assistance
 - Sensory evaluation
 - Locations
 - Wisconsin Center for Dairy Research at the University of Wisconsin-Madison
 - Dairy Products Technology Center at California Polytechnic State University
 - Sensory Service Center at North Carolina State University
 - Institute for Dairy Ingredient Processing at South Dakota State University

