Seeking Companies interested in the Development of High Protein (Snack) Cheese

The Center for Dairy Research (CDR) (www.cdr.wisc.edu) is seeking companies interested in the further development of a high protein cheese snack that will meet the growing demand for high protein dairy products (e.g., Greek Yogurt). If your company is currently producing products in this category or you are considering new product lines, please contact CDR for more information. We encourage you to find out more about how your company can benefit from working with CDR.

Technology

CDR staff have developed a process for manufacturing a high protein cheddar-like cheese snack with a minimum of 36 percent protein. To obtain this high protein cheese, specific steps are taken to greatly lower the moisture content but maintain a high fat level, which helps to boost the protein level. The cheese is ripened to develop flavor before a combination of drying and whey protein addition occurs, allowing the cheese to reach the target protein level. The flavor tends to be described as parmesan-like, sweet, and nutty but the product maintains a desirable cheese snack texture. CDR is looking for a company to work jointly on the further development of this process, which clearly provides an exceptional nutritional value and improve shelf stability.

Functional/Nutritional Benefits

With a protein content of 36 percent, a serving of this cheese contains more than 20 percent of the daily recommended value for protein, which enables it to be labeled as “high protein” or as an “excellent source of protein”. This is similar to the labeling claim made by Greek yogurt products.

Economic Benefits

High protein products are an important consumer trend that has fueled growth in the Greek Yogurt market as well as others. Current cheese snacks like string cheese do not meet this growing market but the new cheese snack outlined here could be an excellent option. In addition to the protein levels, this cheese should have greater shelf stability, due to the low water activity, and it is expected to have a longer shelf life than other products indicating future export potential.

Applications

- School Lunch Program
- Snack sticks/slices (lunch boxes)
- Cheese ingredient for food service
- Snack for athletes
- Weight management programs (high protein diet plans)

How can CDR help me?

CDR is an internationally known dairy research center and the largest within the United States. Access to world class food scientists/technologists, and a licensed, “operating” dairy plant along with CDR’s client confidentiality commitment provides applied research results at a minimal costs. CDR is not interested in an IP opportunities and simply charges a nominal fee for service.

Priority will be given to the first company accessing this technology with CDR.

<table>
<thead>
<tr>
<th>Cheese Composition After Drying</th>
<th>Cheddar Cheese Stick</th>
<th>Mozzarella String Cheese Snack</th>
<th>CDR’s High-Protein Cheese Snack</th>
</tr>
</thead>
<tbody>
<tr>
<td>Moisture (%)</td>
<td>37.0%</td>
<td>46.5%</td>
<td>28.7%</td>
</tr>
<tr>
<td>Fat (%)</td>
<td>33.3%</td>
<td>18.8%</td>
<td>27.7%</td>
</tr>
<tr>
<td>Sodium (Mg/ 100G)</td>
<td>710 mg</td>
<td>710 mg</td>
<td>885 mg</td>
</tr>
<tr>
<td>Protein (%)</td>
<td>23.8%</td>
<td>25.0%</td>
<td>36%</td>
</tr>
</tbody>
</table>

For further information, please contact Vic Grassman, Manager - Technology Commercialization at 608-512-6661 | vgrassman@cdr.wisc.edu