UW-Madison, Center for Dairy Research Opportunity

Seeking Companies Interested in the Development of a Baked Queso Style “Grillable” Cheese with Unique Functional Properties and Versatile Flavor Options

Thanks to a unique manufacturing process developed at CDR, this “grillable” cheese offers manufacturers the opportunity to create a non-melting cheese with a pH around 5.5. While many other baked cheeses have a higher pH, this low pH makes significantly reduces food safety risks and keeps the pH within the preferred market range. With textural attributes similar to a Caribbean queso blanco or the Scandinavian juustoleipa, this “grillable” cheese contains a sweet, yet buttery flavor and can be frozen for a prolonged shelf-life. Additionally, thanks to this unique manufacturing process, this cheese can also be manufactured using a number of flavor extensions including Gouda and feta.

Technology
- CDR has developed a make process for this style of cheese as well as prescribed baking protocols. With significant experience in the development of this style of cheese, CDR staff are available to assist a company in creating a baked or grilled style cheese that is stable, has a long shelf-life and is available for use in any number of applications. CDR staff have already worked on creating uniquely flavored baked style cheeses and have experimented with it as a meat substitute. Other applications include, baked queso fries, deep fried baked queso and breaded baked queso.

Functional/Economic Benefits
- This style of cheese can be frozen or refrigerated for storage before being reheated in an oven or microwave and served hot. The cheese is non-melting, provides a fresh, buttery flavor with a “squeaky” texture and has a slightly sweet, caramelized flavor that allows for the addition of sweet, savory, or spicy ingredients. This product can be used as a side dish, an ingredient, a main course, eaten as a dessert cheese, or even as a healthy snack.

Economic Opportunity:
- The use of this efficient baking process will allow manufacturers to make a fresh style cheese, bake it and freeze it to extend shelf-life. The end product is then microwave ready making it convenient for the consumer. Plants will need to invest in a cheese cutter as well as a conveyor type oven to bake the cheese at the plant.

Applications:
- Snack food
- Side Dish
- Ingredient (filling)
- Meat Substitute

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 commitment to client confidentiality provides applied research results at minimal costs. CDR is not interested in IP opportunities and simply charges a nominal fee for service, resulting in a low-cost, low-risk R&D outsourcing option for a variety of companies.

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

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