

Press release, Re: Dairy Products Evaluation Contest.

On Monday, November 4<sup>th</sup>, 2013 dairy students from across the country, and possibly from around the world, will gather in Chicago, Illinois to participate in the 92<sup>nd</sup> Annual Collegiate Dairy Products Evaluation Contest.

Experts from the dairy industry will donate their time and expertise to evaluate Cheddar cheese, creamed Cottage cheese, salted sweet cream butter, Swiss style strawberry yogurt, vanilla ice cream and 2% fluid milk. The challenge for the contestants will be to come as close as possible to the judges' evaluations. Judges and contestants will use the American Dairy Science Association scorecards.

This contest will culminate months, if not years, of preparation for the contestants.

Last year, 17 colleges and universities participated, although throughout the contest's history, 74 different colleges and university from North America and around the world have participated.

In 2012, teams from Ireland and Brazil competed, with the Irish team taking first place in butter evaluation. Other countries have sent teams including Canada, China, Ecuador, France and South Africa. And from the US, 42 states have sent to teams to compete.

This year's contest is being hosted by the International Dairy Foods Association and will be held in conjunction with the International Dairy Show at McCormick Place in Chicago, Illinois. This will provide both exhibitors and attendees opportunities to watch and meet these highly motivated future leaders in the dairy industry.

The sensory evaluation of dairy products involves training and calibrating the human senses to make qualitative and quantitative estimations of the quality of dairy foods. This skill is typically combined with training that allows the evaluator to know where in the manufacturing process specific defects arise and how to address them. Students who complete this course of study are uniquely qualified to help advance the dairy industry by guaranteeing the quality of the product reaching the consumer.

Many employers find this gathering of highly motivated food science students a candidate rich environment for filling positions within their organization.

This contest would not be possible without generous contributions from sponsors. Those sponsors include The International Dairy Foods Association which is hosting this year's show as well as providing considerable financial and logistical support. Our Platinum sponsors include Chr. Hansen, Inc., Kraft Foods, Wisconsin Cheese Makers Association and the United States Department of Agriculture. Our Gold level sponsors include YoCrunch Yogurt, Nelson-Jameson, Schreiber Foods, Pecan Deluxe, Hilmar Cheese, The Wisconsin Dairy Products Association and Tate and Lyle. Donors giving at the \$1000 level and above include Denali Foods, DairiChem Laboratories, DairyConcepts, Hiland Dairy Foods and Glanbia Foods. Our Bronze level donors are Shamrock Foods and Girton Manufacturing. Tharp and Young on Ice Cream, Doug Allen and Synergy Flavors are Honor Sponsors. Our Special Donors are Kevin O'Rell, Bruce Tharp, Doug Vargo and Vanessa Teter.

For further information about the Collegiate Dairy Products Evaluation Contest, please visit our website at <http://dairyproductscontest.org/index.php>

