

Dairy Task Force: Product and Process Innovation, and Invention

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Center for Dairy Research "Solution Based Research Backed by Experience, Passion and Tradition"











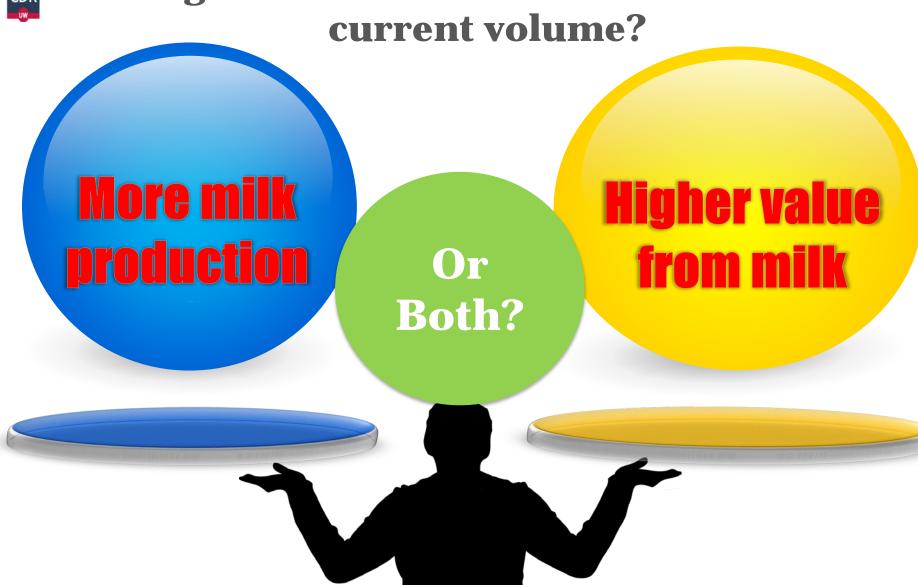








To grow the WI dairy industry, do we need to grow volume or add more value to current volume?





Successful New Food Products/Processes: Need to Meet Certain Criteria

- Need to Understand the Consumers (market research)
- Who/where are the consumers?
- Does it have Unique features? (value proposition)
- Does it Solve a Problem?
- What is the cost of production?
- Etc.



Who are the Consumers?

• Domestic vs. International?

- Different expectations for taste, color, texture depending on their experiences
- Countries with low historical dairy consumption are increasing their usage of dairy through the spread of multinationals like KFC, Pizza Hut, McDonalds, etc

Age?

- Children: Infant formula/foods (China is world's largest market at \$20 billion in sales and imports the majority of these products)
- Millennials and adults: are busy and that trend is increasing snacking
- Seniors: There are over 600 million people in the world over the age of 65, with specific nutritional needs for "healthy aging" (protein, calcium)

• Ethnic group?

- Hispanic population in the U.S is 57 million, often heavy dairy users



Global Challenges and Opportunities

- World population of 9 billion estimated by 2050
- Estimated that we would need to produce > 60% more food than today
- "Long-term demand for dairy products continues to increase primarily as a result of population and dairy consumption growth...."

 Bulletin of the International Dairy Federation 485/2016

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THE WORLD DAIRY SITUATION 2016

Dairy Data · Knowledge · Inspiration

• "....there will be global milk demand growth of 25% over 10 years or 2.3% per year...."



If per capita consumption of cheese increases at the same rate in the U.S. Then in 10 years the U.S. would have to produce 9,600 million lbs more milk to meet this demand



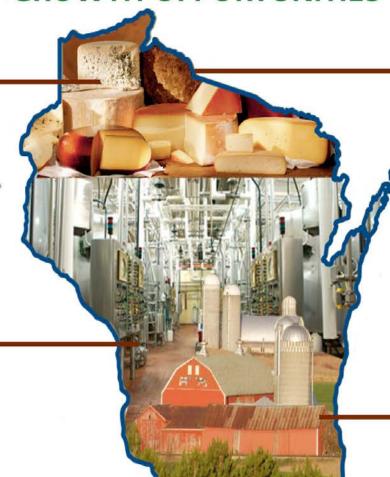
U.S. Dairy Exports

- U.S. Dairy exports have quadrupled since 2000 to \$4.9 billion in 2016
- Top five markets are:
 - -Mexico (\$1.2 billion)
 - -Southeast Asia (\$671 million)
 - -Canada (\$632 million)
 - -China (4384 million)
 - -South America (\$280 million)
- About 14% of U.S. milk production ends up being exported (expressed as milk solids)



SPECIALTY CHEESE (increase to 50% of total WI cheese from the 23% current level)

WISCONSIN GROWTH OPPORTUNITIES



DAIRY INDUSTRY



DAIRY EXPORTS
(double current value of exports)



CULTURED PRODUCTS

(double per capita consumption of cultured/fresh products)



NEW BEVERAGES

(new products to replace declining milk consumption)



WISCONSIN DAIRY EXPORTS BY THE NUMBERS

9,520 dairy farms

203 dairy plants

10,254 Wisconsin jobs created by dairy exports

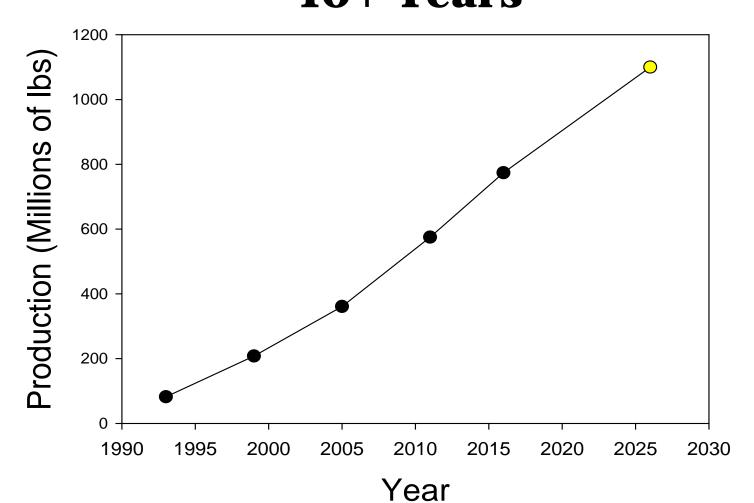
\$685 million in dairy exports

\$1.5 billion Wisconsin economic impact from dairy exports

Source: http://www.usdec.org/

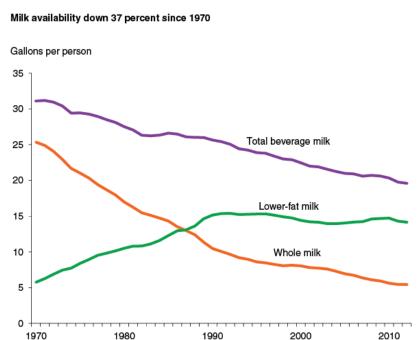


Wisconsin Specialty Cheese Production Continues to Increase and Could Top 1 Billion Pounds Within 10+ Years





Traditional Milk Consumption is Declining, Opportunity For New Dairy Beverages



Beverages with high protein/Calcium and lower lactose, e.g., Fairlife (sales >\$87M)



Beverages containing dairy proteins

Source: USDA, Economic Research Service, Food Availability (Per Capita) Data System.











CDR Operating Budget

UW/State (FY19)	\$4.903 million	
	\$0.190	3.9%
Other (e.g., Short Courses) (FY18)	\$0.371	7.5 %
Industry (Projects, Ind. Team) (2018)	\$0.907	18.5 %
NDC (National Dairy Council) (2018)	\$1.279	26.1 %
Dairy Farmers of Wisconsin (FY19)	\$2.156	44.0%

70% of our funding comes directly from dairy farmers via the check-off program.



CDR Challenges

- Lack of State/UW support (4% of operating budget)
- Lack of UW Extension staff supporting dairy foods (0.75 FTE, Rankin but he is dept. chair)
 - CDR staff is doing traditional dairy foods extension work (on checkoff dollars)
- Lack of faculty doing dairy foods research
- Funding from DFW is for staff not new research projects, we rely on competitive grants (DMI) to do most research
- Many demands on CDR staff time to assist industry (training, technical assistance), less time to focus on long-term research



What Role will CDR Play in Driving Innovation and Developing Solutions?

- **Our Vision**: "World Class Research and Education: Advancing the North American dairy industry by generating new knowledge and transferring insights to the industry"
- Our Strategic plan involves 4 key goals:
 - To become the world's leading provider of dairy foods education/training (transferring insights to industry) (train next generation of dairy leaders)
 - 2. To conduct **excellent quality dairy research** that provides solutions to industry problems or generates new knowledge
 - To provide expert product development and technical services to the dairy and food industry
 - 4. To **support entrepreneurship** and startups related to dairy/food (TURBO) (leveraging business & economic development partnerships)



Enhanced Dairy Foods Research and Training Facilities

- Renovation/expansion of Babcock Hall/CDR
- Partnership between State of WI and Dairy Industry donors (funded over 50% of cost)
- Total Project is \$47N of this new facility to help grow
 Construction started the WI dairy sector?
- Construction started Summer 2018
- Goal: World Class Dairy Research and Education Facility







Challenges (Dairy Manufacturing)

- Need for increased dairy foods research efforts to promote innovation and to stay competitive internationally
 - Ireland

€35M innovation investment in Irish dairy processing industry jointly announced by Minister Bruton and Minister Coveney

2nd February, 2015

€25M invested in new Enterprise Ireland funded Dairy Processing Technology Centre

- New Zealand (\$124 million)



- Unnecessary regulatory barriers to innovation (e.g., ultrafiltered milk)
- Adequate supply of trained workforce



Enhanced Sustainability in Dairy Manufacturing

- Lot of emphasis on how to reduce, reduce and recover:
 - Energy
 - Water
 - Cleaning chemicals
 - Packaging materials, etc
- Increased use of automation and controls
- Some regulatory issues about reusing "water" derived from milk back into products (often used for cleaning)
- Sustainability efforts by many dairy companies
- Non-thermal technologies being explored (high pressure, aseptic, etc)

Possible Opportunities (to add value and/or take additional volume)

Product Innovation

- Specialty cheese
- Improved functionality
- Nutritional ingredients
- Uses for by-products
- High protein snacks
- Products for export
- Products made with blends of other proteins
- New cultured products

Process Innovation

- Filtration technologies
- New cheesemaking approaches
- New dryers
- Fermentation technologies
- Sensors and controls
- Use of big data
- Non-thermal processes (high pressure, etc)

Other Ideas

- Tackle Big Challenges or Big New Ideas
 - Designer Milk (enhanced with a minor protein, or reduced allergenicity, etc) (consumers are interested in A2 milk)
 - Collaboration on topics linking milk production and product side (prohibited by checkoff)
 - improved milk quality
 - sustainability
 - impact of diet on product quality/nutrition
- Leverage world-class UW campus experts to help with dairy (e.g., engineering, fermentation, big data, genomics, etc)
- Fellowship program supporting dairy science (both production/products)
- A University Park space for dairy/food startups to support entrepreneurship
- Using the ethic communities at UW to study/understand consumer insights in key export markets



Conclusion: To Ensure a Vibrant Dairy Industry in Wisconsin

- **Farms:** profitable, produce high quality milk, responsive to consumer concerns
- **Dairy Plants:** profitable, produce products meeting consumer needs, produce the safest/highest quality products
- University: provide new innovation and technical extension support, industry training and excellent graduates



Thank You for the Continued Support!

- Wisconsin and US dairy farm families
- Dairy Farmers of Wisconsin
- National Dairy Council
- WCMA
- CDR Industry Team



