Humans may have been consuming dairy since the Neolithic age, but modern-day dairy is evolving at a dizzying pace. Dairy — and its plant-based alternatives — is a key focus of innovation at Cargill.

Cargill Dairy Center of Expertise
Located in our Minneapolis Research & Development Center, this state-of-the-art facility creates a fertile ground for fresh ideas.

Dairy Innovation Video Series: Trends & opportunities
Cargill dairy experts met up recently to chat about what’s trending — and shared key implications for product development. In these videos, you’ll hear from:

Christine Addington
Senior Technical Services Manager

McKenna Mills
Senior Technical Services Specialist

Mark Fahlin
Marketing & Business Development Manager

Pam Stauffer
Global Marketing Programs Manager

Clearing up label-friendly criteria
More consumers are looking for label-friendly dairy, but what exactly does “label-friendly” mean?
We’ll discuss:
• Consumer perceptions from Cargill proprietary IngredienTracker™ research
• 3 top trends influencing label-friendly dairy development
• Innovative ingredients & applications Cargill is bringing to the forefront

Successfully reducing sugar content
Dairy perceptions have undergone a major shift, from indulgence to healthful, but expectations are still high.
Come explore:
• Trends influencing the focus on sugar content
• Strategies for reducing sugar and addressing functional challenges
• An exciting new ingredient for an indulgent sensory profile with less to no sugar

Joining the plant-based revolution
Plant-based dairy alternatives are one of the industry’s fastest-growing categories, with 21% growth forecasted through 2024.
You’ll learn:
• The #1 reason plant-based dairy alternatives are making huge strides
• How to overcome gaps in sensory profile and protein levels to gain more fans
• Key growth segments Cargill is developing new innovations around

SOURCES:

© 2021 Cargill, Incorporated. All Rights Reserved.