

Milk Innovation Center



With our new Milk Innovation Center available, our protein experts can assist our customers with their current and upcoming formulations from concept to packaging samples.

Capabilities

Idaho Milk Products' new research and development facility includes a state-of-the-art processing area, an instrumental lab and a multi-purpose room for product evaluations and conferencing. Our focus will include Ready-To-Drink (RTD) beverages, yogurt and fermented dairy, fresh dairy, protein bars, Ready-To-Mix (RTM) powders, ice cream, bakery and cereal.

This addition provides our customers the ability to work with our research and innovation team to build custom applications, work on new product developments and continuous improvements. Our customers will experience faster response times with high levels of confidence and confidentiality.

Prototype development capabilities

Our R&D lab has the technology to develop and test products, enhancing our ability to create prototypes based on our customers' needs. Our customers are more likely to achieve premium results at a lowest cost. Here are some examples of application process:

- RTD: Complete customization for specific time temperature combination.
- Yogurt: Shelf life studies monitoring syneresis, pH, TA, gel strength and viscosity.
- RTM: Evaluation of mix dispersion properties.
- Protein Bars: Capability of formulating prototype protein bars.
- Retort Beverages: Stability analysis using LUMiSizer.
- High-Protein Ice Cream: Helping in addressing the shrinkage issues with high-protein ice cream.



Lab scale spray dryer

Experience a state-of-the-art processing area

Analytical capabilities

The list of equipment outlined below offers us the ability to record a large volume of data, analyze trends and produce results for our customers. This can help our customers arrive at a better solution quicker and with greater confidence.

- Stability analysis for emulsions, RTDs, and solubility and hydration of powders by LUMiSizer.
- Particulate size, Polydispersity Index and Zeta Potential by Zeta Sizer Nano.
- Protein profiling by Experion (SDS-PAGE)/ Capillary Gel Electrophoresis and High-Performance Liquid Chromatography.
- Textural and gel properties by TX Texture Analyzer.
- Dynamic stress rheology by Anton Paar rheometer.
- Sugars and polysaccharides by High-Performance Liquid Chromatography.

Leading edge equipment

- UHT/HTST Lab – 25 DIPW (direct/indirect processor) from Microthermics.
- Membrane separation unit capable of doing MF/UF and UO/RO.
- Ice cream freezer.
- Lab scale spray dryer - 7-8 lbs. water evaporation (tin – 105 to 350 C and tout – 80 to 250 C).
- Plate and frame heat exchanger.
- Likwifier (10-gal capacity).
- Lab homogenizer – 2 stage (40 lbs./h capacity).
- Fluidized bed dryer.
- Rotavapor.
- Canning and sterilization set up for retort processing.
- V blender – with intensifying bar.



Filtration unit



R&D lab



UHT processor



Homogenizer



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Please contact us today to learn more about how our new Milk Innovation Center can benefit you.

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