

USDEC: Your Source for U.S. Dairy Resources and Expertise



The U.S. Dairy Export Council (USDEC) is a non-profit, independent membership organization that represents the global trade interests of U.S. dairy producers, proprietary processors and cooperatives, ingredient suppliers and export traders. Founded in 1995, USDEC's mission is to enhance demand for U.S. dairy products and ingredients by securing access and assisting suppliers to meet market needs that facilitate sales.

With an extensive network of staff and representatives around the world from Asia to the Middle East and North Africa as well as in Europe, Latin America and the United States, USDEC shares timely insights about the U.S. dairy industry, its wide product offerings and the multifaceted nutritional and functional benefits of U.S. dairy products and ingredients.

Looking for recipe ideas to spark your creativity for using U.S. cheese and dairy ingredients in new and innovative ways?

Visit <https://www.thinkusadairy.org/applications> to search innovative formulas and recipes by keyword, application or industry segment, dairy product and/or specialty focus.

Want to explore the possibilities that exist for your market segment?

Visit <https://www.thinkusadairy.org/consumer-demand> for a library of downloadable and printable publications to further your knowledge and understanding of U.S. dairy products, their nutritional advantage and technical applications.

Not sure where to find a source of a certain U.S. dairy ingredient?

Visit <https://www.thinkusadairy.org/applications/supplier-search> to use an interactive directory to find information on U.S. dairy suppliers, product offerings, specific attributes and certification requirements.

Need additional one-on-one assistance?

Reach out to one of our subject matter experts to help connect you to the right resources.



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Looking for more information or additional resources in your search for U.S. Dairy?



ThinkUSAdairy.org



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