

2020 New Product Competition Finalists

Dairy Plus for Enhanced Nutrition



The Challenge: *Uncover New Ways to Connect Dairy to Consumers' Desire to Eat More Plant-based Foods*



CAL POLY

Dairy Gainz is a bite-sized, vegetarian, gluten-free, snack cracker that combines the health benefits of dairy and plant-based ingredients (milk protein isolate (MPI), oat flour, sweet rice flour, flaxseed meal, aged cheddar, aged cheddar powder, baking powder, salt, and sunflower oil). Nutritionally, it has 12 g of protein and is considered an excellent source of protein without the use of artificial flavors or preservatives. Because Dairy Gainz is shelf stable, it fits well into active lifestyles and individuals seeking convenient, high-protein snacks.

Team Members: Tina Truong, Kumpol Homwongpanich, Kai Ow-Wing, Nadia Ruiz



Whether eaten for breakfast, as an on-the-go snack, or as an after-dinner dessert, Chiaçaí ("chee-ah-sah-ee") High Protein Snack Cup is the perfect choice. Chiaçaí combines dairy ingredients, blueberries, chia, and acai to deliver a vibrant berry flavored and colored snack with 11g of protein. Nutritionally, it is considered an excellent source of protein and vitamin D, plus a good source of calcium and dietary fiber. Ideal for fitness conscious consumers desiring extra protein and antioxidants.

Team Members: Claire Voss, Lindsey Bouska, Rachel Crowley, Emily Everhart, Bailey Hauge, Hunter Lankford



Veggie Moo Pockets are irresistibly delicious frozen products packed with real vegetables and gooey cheese in three delightful flavors: Broccoli Cheddar, Cauliflower Cheddar and Sweet Potato Gjetost. With 16g of protein and minimal cooking required, these pockets can serve as a quick 2-minute meal option or an after-school snack. Veggie Moo Pockets are made with natural, wholesome, and simple ingredients and are considered an excellent source of protein, calcium, and vitamin D. Veggie Moo Pockets deliver convenience and nutrition in a flavorful and indulgent experience.

Team Members: Sonali Raghunath, Radhika Bharathi, Steven Cak, Dilpreet Kaur, Vaidehi Digamber Narkar

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FōBa (FAUX-ba) is a ready-to-drink milk tea beverage served with delightfully squishy fruit and vegetable pearls that imitate boba. Nutritionally, FōBa contains 13 grams of protein and is considered an excellent source of protein. FōBa has no added sugar. FōBa also contains phytochemicals from açai and purple sweet potatoes, calcium, vitamins, and minerals making it a great option for those wanting to enjoy a fun, flavorful beverage while keeping wellness in mind.

Team Members: Katharine Clark, Zachary Ang, Corrine LeBlanc, David Mohebpour



UdderWhey cheesecakes combine fluffy sponge cake with a creamy, American cheesecake with a crispy shortbread crust. Containing 12 g of protein, they are considered a good source of protein and fiber. Cream cheese, greek yogurt, whey protein isolate, cream, butter, lemon and vanilla provide a creamy texture and tangy flavor. Flour, butter, sugar, oat fiber, coconut flakes, ground flax seed, chia seeds, and sunflower seeds help create a fiber rich, crunch. Flavors and textures make for them perfect for a delicious break.

Team Members: Cameron Wicks, Signe Braham, Mikayla Haack, Amber Heun, Grace Larson, Yunna Wang, Biqing Wu, Carmeron Zalewski, Ying Zhu



Moodogs are delectable meatless corn dogs for consumers looking to reduce or limit their meat intake. Ricotta cheese combined with vital wheat gluten, nutritional yeast, and milk help create the texture of sausage or hotdogs. Moodogs contain 18 g of protein and are considered an excellent source of protein and vitamin B12, plus a good source of iron and calcium. Since vitamin B12 deficiency may occur when meat consumption is limited, Moodogs are a great alternative to help fill the nutritional gap.

Team Members: Savannah Branson, Ireland Green, Melissa Marsh, Sophie Overbeck, Jung Mun Yang

The products above were developed by students as part of a student innovation competition and have not been evaluated for legal and regulatory requirements. All data related to these products were provided by the students and have not been independently verified by National Dairy Council.

For Additional Information: Contact rohit.kapoor@dairy.org



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2107 Wilson Blvd. Suite 600
Arlington, VA 22201-3061

P: +1.703.528.3049
F: +1.703.528.3705



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