

# Fourth Annual New Product Competition 2015 Finalists — Innovating Beverages for Millennials

National Dairy Council® selected three outstanding student product development team finalists in its fourth annual New Product Competition. The National Dairy Council New Product Competition provides a platform for tomorrow's product developers to showcase their knowledge and expertise via novel ways to use dairy proteins, calcium and other dairy nutrients in products. The 2015 competition challenged university teams to create new dairy-based beverages that appeal to millennials' sense of adventure and independence.

The teams exemplifying innovation in new product development for dairy are:

- Chilk-Out Pennsylvania State University
- Shake and Go Kefir North Carolina State University
- TranquiliBee The Ohio State University



These products are being shared with food and beverage manufacturers to help drive on-trend innovations for dairy products and ingredients that fit the needs of the younger generation.

Learn more about the contest and the six semifinalists at USDairy.com/NewProductCompetition.

## Millennials: opportunity to grow with dairy

This year's competition focuses on developing a new dairy or dairy-based beverage that appeals to millennials, who are defined by their independence, need for information and their connection to social media and technology.

Research shows that:

- Millennials comprise 22% of the US population, are more ethnically diverse than older adults and are in varied stages of life with marriage and career. They grew up during economic prosperity but entered the workforce during a recession, and many had difficulty gaining employment. They may not have a lot of money to spend, but they are willing to pay for quality.
- Milk consumption among millennials has dipped as they transition to young adults. They tend to be more adventurous in their food and beverage choices, and many new products target this group. They want to know how their food is produced and favor clean food labels with recognizable ingredients. Healthy options are important to them, and their eating habits are moving to an all-day snacking approach.
- Millennials are looking for beverage choices that are balanced, healthy and refreshing and that provide sustainable nutritional content.

This competition is another way National Dairy Council is encouraging the product developers of tomorrow to showcase novel ways to use dairy proteins, calcium and other dairy nutrients in products that meet millennials' needs.

# Think U.S. dairy for on-trend innovations

The Global Marketing program of the U.S. Dairy Export Council® (USDEC) works with food and beverage manufacturers to develop products that appeal to consumers worldwide and accelerate growth by providing:

- Information and resources to help successfully develop and position products
- A vast network of research on dairy ingredients, functionality and trends through affiliated dairy checkoff organizations

For more prototype ideas, visit ThinkUSAdairy.org/applications/formulas-and-recipes.

# 2015 competition finalists

(listed in alphabetical order)

#### Chilk-Out — Pennsylvania State University

Chilk-Out is a novel functional dairy drink that can be enjoyed any time of day. Each 12-ounce serving contains up to 270 calories and a wide range of nutrients. Chilk-Out is an excellent source of dairy protein (20g/12 oz.) and calcium, and a good source of dietary fiber. The addition of black chia seeds contributes omega-3 fatty acids. Chilk-Out contains 90% dairy ingredients provided by skim milk and milk protein isolate and comes in original vanilla and chocolate flavors.

#### Ingredients (Original):

Skim milk, sucrose, chia seeds, milk protein isolate, vanilla extract, pectin, d-alpha-tocopherol, vitamin D.

## Shake and Go Kefir — North Carolina State University

Looking for an on-the-go hearty breakfast or an appealing snack? Fruit on the bottom, Shake and Go Kefir smoothie fits the bill. It provides separate layers of chunky fruit and one dairy food group serving in a 12-ounce jar, with all the potential benefits of probiotics. Shake and Go Kefir is an excellent source of protein (13g) and has all the nutrients of an 8-ounce serving of milk and 4 ounces of fruit. Just invert, shake to mix the fruit and kefir, and enjoy!

## Ingredients:

Kefir (pasteurized cultured low-fat milk, nonfat milk, pectin, vitamin A palmitate, vitamin D-3), strawberry base (strawberries, sugar syrup, guar gum, locust bean gum, carrageenan, citric acid, potassium sorbate), water, sodium alginate.

#### TranquiliBee — The Ohio State University

Need to take a break after a busy day? TranquiliBee honey vanilla dairy beverage may be just what you need. TranquiliBee includes valerian root extract, which currently is being studied for potential calming effects. Each 8-ounce serving contains 12 grams of milk protein from 1% milk and milk protein isolate — making it an excellent source of protein as well as calcium (400mg/8 oz.). The perfectly portioned milk and honey in regular (20g sugar, 155 cal.) and alternative (17g sugar, 143 cal.) versions allow hard-working, stressed and busy people to pause and enjoy.

### Ingredients (Regular):

Milk (1% fat), milk protein isolate, honey, vanilla extract, L-theanine, valerian, K-carrageenan.



Amount Per	Serving		
Calories 270		Calories f	rom Fat 40
		%Da	ily Value
Total Fat 4.5g			7%
Saturated Fa	at Og		0%
Trans Fat 0	1		
Cholesterol	0ma		0%
Sodium 210r			9%
Total Carbo		39a	13%
Dietary Fibe			23%
Sugars 32g			
Protein 20g			
Vitamin A 6%		Vitamin C 0%	
Calcium 30%			Iron 0%
* Percent Daily \diet. Your Daily \depending on yo	Values may	be higher o eds:	2,000 calorie r lower 2,500
Total Fat	Less than		80a
Sat Fat	Less than		25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than		300mg 2,400mg
Total Carb Dietary Fiber		300g	375g
		25a	30a









