



Dairy Innovations

Nancy Huls

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Accelerating Ag Innovation and Investment

New Uses Forum 2019



Dr. Suvash Kafley

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Milk Specialties Global

Accelerating Ag Innovation and Investment

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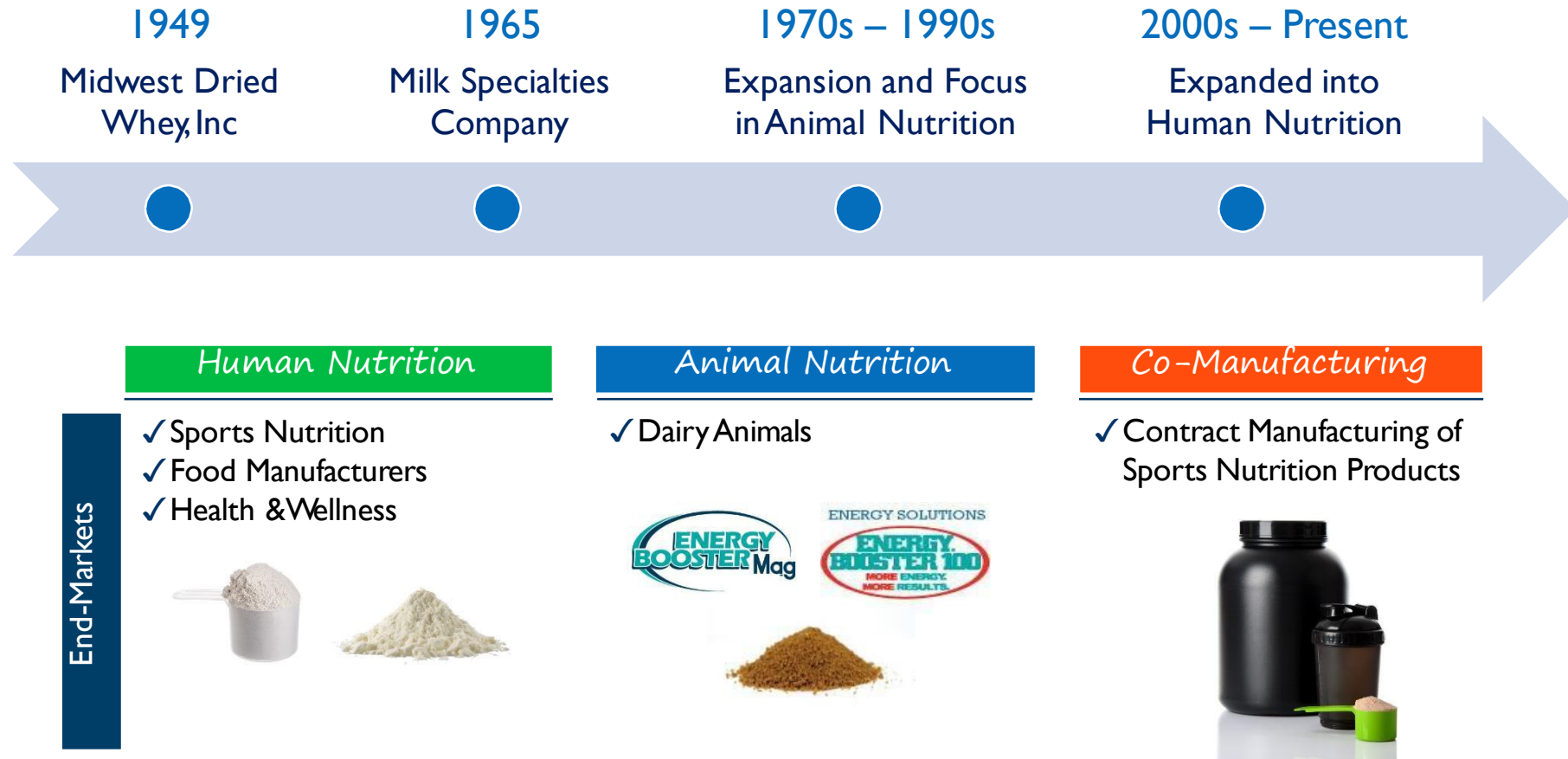
MILK SPECIALTIES GLOBAL OVERVIEW

Providing nutritional solutions to the world

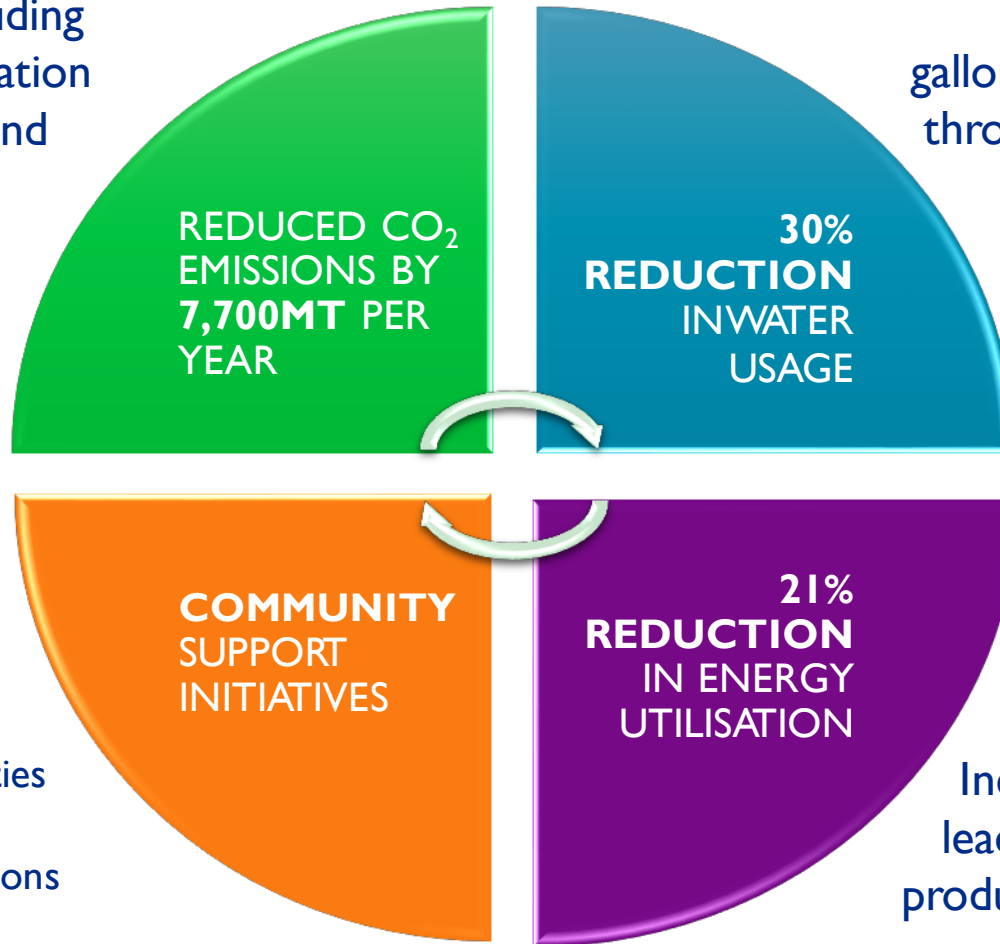


*Suvash Kafley
Vice President – Research and Development*

MILK SPECIALTIES GLOBAL



Logistics innovations, including route consolidation, utilization of intermodal transport and truck reduction



110,000,000 gallons of water saved a year, through water polishing and non-contact reuse

Giving back to the communities around us, including financial contribution to 88 organizations among 11 communities and ongoing support of ADPI

scholarships

Increased energy efficiency, leading to significantly more production whilst utilizing the same amount of energy!

FACILITY NETWORK



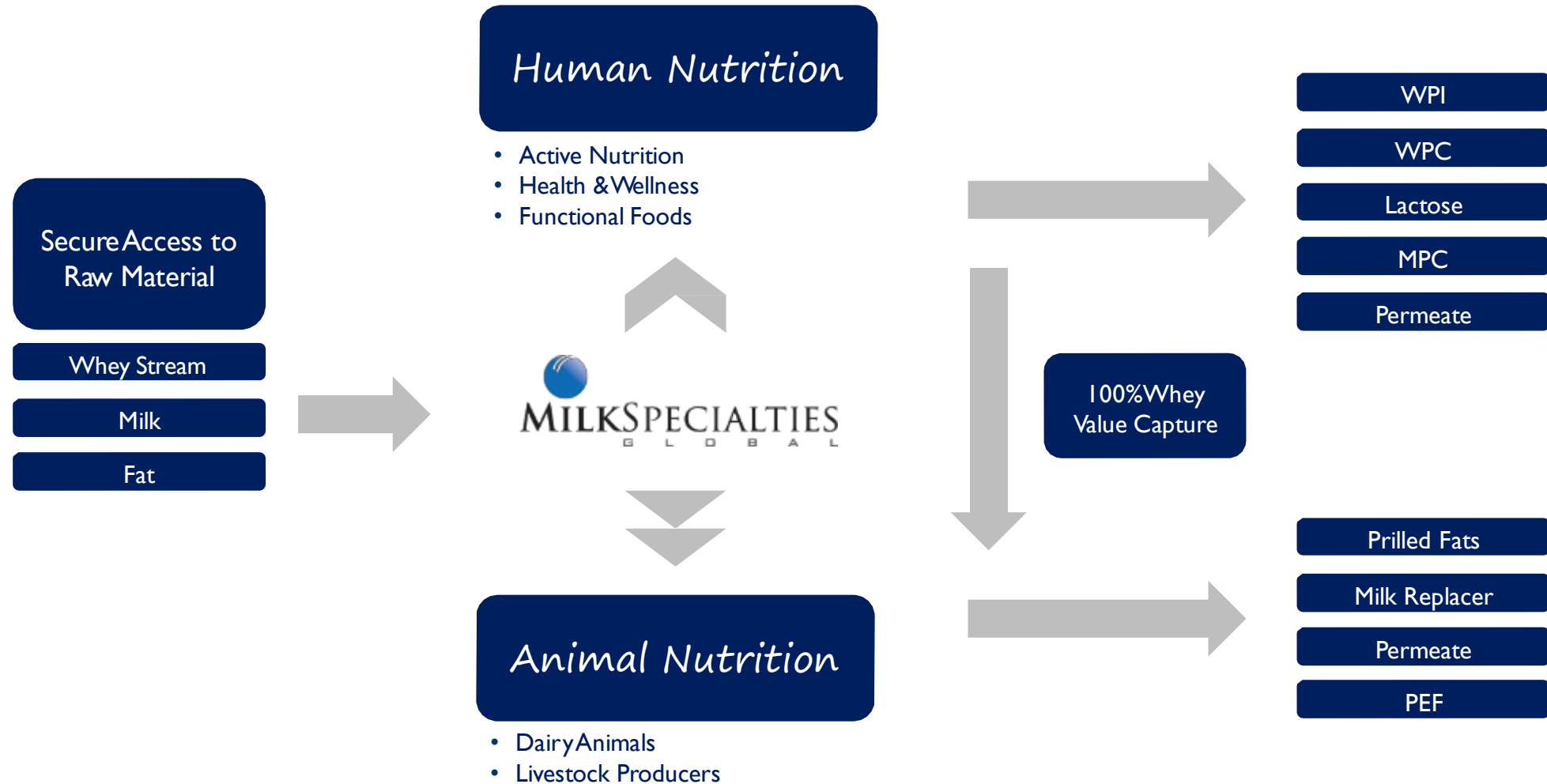
Human Nutrition

- Fond du Lac, WI
- Mountain Lake, MN
- Visalia, CA
- Norfolk, NE
- Wautoma, WI
- Monroe, WI

Animal Nutrition

- Paris, IL
- Boscobel, WI
- New Holstein, WI
- Adell, WI

MODULAR BUSINESS PLATFORM



MSG CORE INGREDIENTS

Whey Protein

- **Whey Protein Concentrate 34% to 80%**
 - Regular and KwikMix™ Instant
- **Whey Protein Isolate 90%**
 - Regular and KwikMix™ Instant
- **Whey Protein Hydrolysates**
 - DH 3% to 20%

Milk Protein

- **Milk Protein Concentrates 70% to 85%**
 - Regular and KwikMix™ Instant
- **Milk Protein Isolate 90%**
 - Regular and KwikMix™ Instant
- **rBST Free USDA Grade A Milk Proteins**
- **Non-Fat Dried Milk (NFDM)**

Branded Ingredients

- **PRObev™**
- **BARsoft™**
- **ZERLAC™**
- **CASPRO™**
- **MusclePep™**



SERVICES WE PROVIDE

1. Ingredient Development

1. Customized/ Specialized ingredients for brands,products
2. We may not have all the solutions today and resource but we know where to find the right resource that could help us

2. Formulations (Application testing) and Concept Design

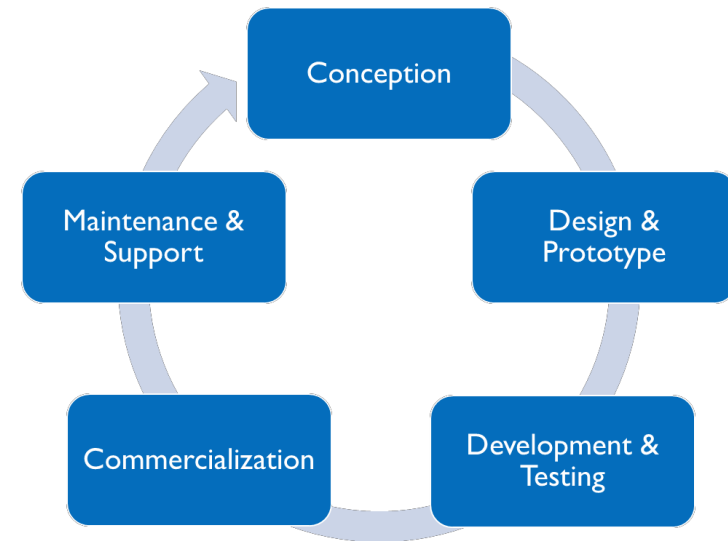
1. RTMs
2. RTD
3. Bars
4. Snacks
5. Others:- Gels,pudding,yogurt,cheese

3. Shelf life

1. RTMs
2. RTDs
3. Bars
4. Others

4. Commercialization/ Commercial Trials

4. Post production Maintenance



Innovation and Trends



MACRO TRENDS THAT STAY STRONG - RTE

RTEs



MACRO TRENDS THAT STAY STRONG - RTD

Protein RTDs – Low pH



Protein RTDs – Neutral pH



MACRO TRENDS THAT STAY STRONG - RTM

Plant Protein



Clear Iso



Collagen



Nootropics

