

# OSU UPDATES

**LISBETH GODDIK & THE ENTIRE OSU DAIRY  
FOODS TEAM**



**Oregon State**  
University



**Robin Frojen**

Beaver Classic lead  
Deli & Food Truck



**Sheri Cole**

Industry Liaison &  
Director Sustainability



**Sarah Masoni**

Dairy Innovation lead  
Food Innovation Center



**Joy Waite-Cusic**

Microbiologist & Dairy  
Research lead



**Lisbeth Goddik**

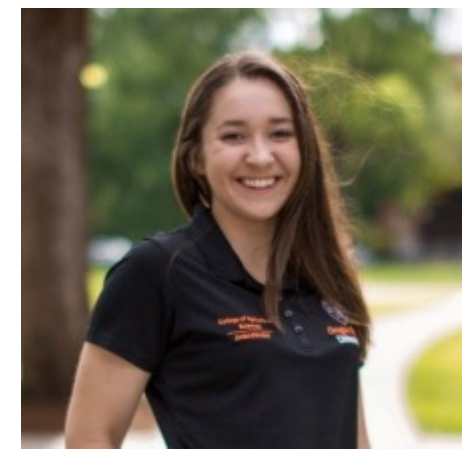
Department Head



**Zeynep Atamer**  
Dairy Scientist

**New members  
of the  
OSU Dairy Foods  
Team**

**Will need new dairy pilot plant manager- likely 2024**



**Melanie Hanlon**  
Dairy program manager  
OREGON STATE UNIVERSITY 1

**14 graduate students  
conducting dairy foods  
research**

**\$950,329 in FY23 dairy food  
research funding**

**\$300,000/yr in  
OSU dairy  
program funding**

**Bodyfelt  
Scholarship  
Endowment:  
\$246,310**

**Ice Cream Course:  
62 participants  
Cheese Course:  
23 participants**

**Pacific Coast Coalition Funding  
for Dairy Industry Innovation  
Funding: >\$10M**

**Save the Dates:  
1. November 8-9:  
cheese @ TMK 2.  
4<sup>th</sup> Annual OSU  
Ice cream  
Conference. OSU  
Portland Center**

**4 students: full time jobs  
6 students: internship  
Rogue Creamery, Darigold,  
Jasper Hill Farm, Upland  
Cheese, Agropur, Glanbia,  
Chobani, Lactalis**

**2 on-line dairy  
manufacturing  
certificates  
starting June 5  
2023**

**Beaver Classic  
expands into  
ice cream**

# ODI product evaluation- ADC advisory board discussion

- Attendance: people are busy, just need to “nag” more
  - Expect “nagging” next fall
- Fluid milk – all fresh milk is great, let’s judge milk at end of shelf-life
  - Please submit milk that will be at end of shelf-life this fall
- Optimize educational opportunity of ODI judging
  - Industry professionals and students can attend and be trained in sensory evaluation
    - Thursday morning: milk judging
    - Thursday afternoon: cultured products
    - Friday morning: Cheese
    - Friday afternoon: Ice cream

# Producing Beaver Classic during renovation



Ice cream produced at OSU kitchen



Cheese produced with great partners at Rogue Creamery



BEAVER	BEAVER
Soft Drink..... 2.99	Coffee..... 2.99
Grilled Cheese..... 4.25	Latte..... 3.99
Cheese Cone..... 3.50	Cappuccino..... 4.25
Cheese Fritter..... 3.99	Chai Tea Latte..... 3.75
Cheese and Chicken..... 4.99	Hot Chocolate..... 2.99

BEAVER	BEAVER
One Scoop..... 3.99	
Two Scoops..... 4.99	
Waffle Cone..... +1.00	
Sandwich..... 8.99	
Today's Special Flavors: Lavender, Chocolate Cheesecake, Honey Almond Cream, Black Raspberry, Strawberry	

Special thanks to Nether Industries & Covert Engineers, Inc.

Teaching lab

QC Lab

CIP Room

Packaging room

Beaver Classic Deli

Cheese making

Winery

Conference Room

Raw Pasteurizer Room

Changing room

Milk and whey tanks

Cooler and freezer

Ice cream production



# Industry Innovation Facility

- Cheese production (cheese vats, cheddaring table, mozzarella cooker) with 3 aging caves
- Ice Cream production with continuous and batch freezers
- Commercial kitchen
- Tasting room
- Conference room

The facility will be available to Oregon's and the region's dairy industry for product and process development and will continue to serve as a business incubator.



- Equip creamery and winery with sensors to guide automation.
- Apply artificial intelligence to optimize manufacturing in sections of pilot plants
- Collaborate with Manufacturing and Industrial engineers at OSU
- Train food scientists and engineers in the future of manufacturing
- Use pilot plants to demonstrate new technologies

**Oregon Metal Initiative: Work with Oregon metal manufacturers to benefit industry**

Creamery

- FY23: \$320,000
- FY24: \$320,000 - possible

Winery

- FY23: \$250,000

# Smart Manufacturing

## Smart Factory



<https://img.freepik.com/free-vector/dairy-production-industry-online-service-platform>



# Tillamook®

Lead donor for OSU dairy pilot plant

# OSU Creamery donors



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**HB5025**



