

OREGON DAIRY INDUSTRIES

c/o OSU Food Science and Technology
100 Wiegand Hall
Corvallis, OR 97331



DATE: October 2022
TO: Oregon Dairy Industries Member Plants
FROM: Robin Frojen,
ODI Evaluation Superintendent
SUBJECT: 2023 ODI Dairy Products Quality Evaluation

Please note that dairy products for the 2023 ODI Product Quality Evaluation will be judged at the Department of Food Science & Technology – Wiegand 116 at OSU in Corvallis per the following schedule. We will again have the open cheese category, which will be judged like ACS "Best in Show" category. Please submit any cheese type for this class (such as cottage cheese, flavored Gouda, smoked cheese curds, etc).

To ensure the health of our community, we won't be able to accommodate visitors to observe the 'blind' evaluation this year. We look forward to doing so again in the near future. For reference, please see the document "Evaluation Rules" included with this email.

All products will be evaluated on Wednesday & Thursday, November 16 & 17, 2022. Products included are below:

PRODUCT CATEGORY

Fluid Milk, Cream

Skim, 2%, Homogenized
Half & Half, chocolate, eggnog

Cultured Dairy Products

Buttermilk, Sour Cream, Cottage Cheese,
Plain, Strawberry Yogurts and Greek Yogurt

Butter and Cheddar Cheese

Retail Butter, Score Butter, Cheddar Cheese,
Open cheese category.

Ice Cream

Vanilla, Chocolate, Strawberry
Ice Creams

For any questions please feel free to contact Robin Frojen, OSU Creamery Manager, at 541-737-3038 or robin.frojen@oregonstate.edu.

www.oregondairyindustries.com