

## OREGON DAIRY INDUSTRIES

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



**DATE:** October 2023  
**TO:** Oregon Dairy Industries Member Plants  
**FROM:** Melanie Hanlon  
OSU Dairy Initiative Program Manager  
**SUBJECT:** 2023 ODI Dairy Products Quality Evaluation

The 2023 ODI Product Quality Evaluation will be judged at the Department of Food Science and Technology in Corvallis, OR on November 8<sup>th</sup> and 9<sup>th</sup>. We will evaluate the product categories of fluid milk & cream, cultured dairy products, butter, cheese, and ice cream. Please see detailed descriptions of the categories below. We will be continuing with the Open Cheese category, which is judged similar to the “Best in Show” category at ACS. Submit any cheese type not already available as a category for this class such as parmesan, flavored Gouda, cheese curds, etc.

**NEW THIS YEAR:** To better evaluate quality in fluid milk samples we are requesting you send a product at the end of its shelf life within 1 to 3 days of tasting. We will not be evaluating fresh milk samples.

For any questions, please contact Melanie Hanlon at [melanie.hanlon@oregonstate.edu](mailto:melanie.hanlon@oregonstate.edu).

### Product Categories

*Fluid Milk, Cream:* November 8<sup>th</sup>

Skim, 2%, Homogenized  
Half and Half, Chocolate, Eggnog

*Butter and Cheddar Cheese:* November 9<sup>th</sup>  
Retail Butter, Score Butter, Cheddar  
Cheese, Open Cheese

*Cultured Dairy Products:* November 8<sup>th</sup>

Buttermilk, Sour Cream, Cottage  
Cheese;  
Plain Yogurt, Strawberry Yogurt,  
Greek Yogurt

*Ice Cream:* November 9<sup>th</sup>  
Vanilla, Chocolate, Strawberry

Please complete and return the attached participation form by November 1<sup>st</sup>, 2023.

ALL PRODUCTS MUST BE RECEIVED BY MONDAY NOVEMBER 6<sup>TH</sup>. If you will need your product picked up, please communicate directly with Melanie Hanlon.