

Association of Public & Land-grant Universities

SCOOPS OF SCIENCE

UNIVERSITY CREAMERY RECEPTION

PUBLIC AND LAND-GRANT UNIVERSITIES SUPPORT DAIRY FARMERS, REINFORCE THE FOOD SUPPLY, AND STRENGTHEN U.S. NATIONAL COMPETITIVENESS



RESEARCH, EDUCATION, AND EXTENSION
TO ADVANCE DAIRY SCIENCE AND FOOD SECURITY

CALIFORNIA POLYTECHNIC STATE UNIVERSITY, SAN LUIS OBISPO (CAL POLY)
The Cal Poly Dairy Products Technology Center provides solutions for industry and researchers to develop and enhance dairy products. With expertise in cheese, ice cream and extended shelf-life beverages, the program provides students with hands-on learning opportunities in dairy manufacturing principles and direct industry interactions. Innovation is the driving force of research: ongoing projects include whey fermentation for beer and kombucha, dairy treats for pets, new frozen desserts, and dairy beverages with high protein content.

CORNELL UNIVERSITY
Since its founding, Cornell University's College of Agriculture and Life Sciences has served New York state's dairy sector—the largest single segment of the state's agricultural industry—with science-based solutions to some of its most complex challenges. Through cutting-edge research, innovating facilities, on-the-ground extension programming, and countless experiential learning opportunities for future dairy leaders, Cornell CALS is committed to keeping our dairy community thriving.

IOWA STATE UNIVERSITY (ISU)
ISU's dairy science program provides students comprehensive knowledge about dairy science, dairy management, and agribusiness. Students gain hands-on experience working in the ISU Creamery, formulating and making various ice cream and cheeses from scratch, and using the concepts learned in the food science curriculum. Dairy research conducted at ISU seeks to advance the field into the future, while Extension and outreach programs offer training related to the production and manufacturing of dairy products.

KANSAS STATE UNIVERSITY (K-STATE)
K-State's Animal Sciences and Industry Department serves students, stakeholders, and the animal and food industries through teaching, research, and Extension. The department features a Dairy Teaching and Research Center Dairy Plant, which produces a variety of products as well as the Call Hall Dairy Bar, which markets those products. All of K-State's dairy products follow the "farm-to-spoon" concept, where the processing—from start to finish—happens within a 2-mile radius of campus.

LOUISIANA STATE UNIVERSITY (LSU)
LSU Dairy Store is a teaching creamery for students. It is used as a training tool to simulate a full-scale commercial dairy processing plant to give students a creamery career experience. The Dairy Store has been in continuous operation since 1972. It is a research tool for LSU AgCenter projects involving dairy and food product applications. Tiger Bite is LSU's ice cream for this event made with golden vanilla and blueberries for LSU's purple and gold colors.

MICHIGAN STATE UNIVERSITY (MSU)
MSU's dairy program dates back to 1867 when the first cow was brought to campus. The university's original creamery was completed in 1913. Today, MSU's state-of-the-art dairy facility can produce 1000 gallons of ice cream per hour and specializes in bespoke campus flavors that honor Spartan people and places. The MSU Dairy aids in the training of Michigan's current and future dairy industry professionals and supports the university's outreach, research, and education missions.

NORTH CAROLINA STATE UNIVERSITY (NC STATE)
NC State's Dairy Enterprise System combines dairy farming, processing, retail and agrotourism under one programming umbrella at its 329-acre teaching and research farm in Raleigh, NC. More than 50 undergrad and graduate students milk cows, sling sundaes at the creamery, and make farm-to-table a reality for visitors. Howling Cow® ice cream, including the Tuffy's Toffee flavor, is made on campus in the Feldmeier Dairy Processing Lab, part of the Department of Food, Bioprocessing and Nutrition Sciences.

THE PENNSYLVANIA STATE UNIVERSITY (PENN STATE)

Since 1865, the Creamery has been a Penn State landmark and world leader in food science. It supports the teaching, research and outreach programs of the Department of Food Science and maintains a retail outlet for dairy products. Our Ice Cream Short Course is the oldest and largest educational program dealing with the science of ice cream. In its 128th-year history, the course has attracted participants from every state in the nation and every continent except Antarctica.

SOUTH DAKOTA STATE UNIVERSITY (SDSU)

SDSU's Dairy and Food Science Department has been an industry-leading program in the U.S. for more than a century. State-of-the-art facilities, including the Davis Dairy Plant, give students, researchers, and industry partners hands-on opportunities to creatively shape the future of the dairy and food industries for the benefit of our world. SDSU Extension works collaboratively to address relevant issues impacting dairy workforce needs, herd health, and the communication between employees and producers/managers.

UNIVERSITY OF DELAWARE (UD)

The UD College of Agriculture and Natural Resources' 350-acre Newark campus is home to a 70 Holstein cow dairy herd. Our experts research dairy cattle nutrition and health. Through a long-standing dairy science lease partnership, UD Cooperative Extension volunteers mentor 4-H youth engaged with dairy cows. Our own UDairy Creamery employs and trains students, serves as an educational tool about dairy processing and food science, and offers delicious cheese and ice cream to boot!

UNIVERSITY OF WISCONSIN–MADISON (UW)

Students in UW–Madison's dairy and food animal management program learn about animal science, food and animal agriculture, and business management of animal production enterprises. They can work hands-on with cows in the campus Dairy Cattle Center and help produce dairy foods in the newly renovated Babcock Hall Dairy Plant. The university is part of the UW Dairy Innovation Hub, a $7.8 million/year investment by the state of Wisconsin to support dairy research and outreach.

UTAH STATE UNIVERSITY (USU)

USU's famous Aggie Ice Cream has been a Utah tradition for more than 100 years. The cows at USU's Caine Dairy Teaching and Research Center provide all the milk used to produce Aggie Ice Cream. There are more than 25 flavors of ice cream, and 52,000 gallons are produced and sold every year. Aggie Ice Cream is the recipient of many awards, including Utah's Best of State.

WASHINGTON STATE UNIVERSITY (WSU)

WSU is one of America's leading dairy research universities and home to the legendary Cougar Gold Cheese. WSU's Knott Dairy Center has been in operation for more than six decades and continues to lead the way in dairy teaching, research, and outreach to support the industry. Now undergoing a $10M renovation, the Dairy creates collaborative opportunities to discover best practices in dairy products and foods, with support from industry and government.









ANNUALLY... APLU'S MEMBER INSTITUTIONS

ENROLL

4.3 million
undergraduates

1.3 million
graduate students

AWARD

1.25 million
degrees

EMPLOY

1.2 million
faculty & staff

AND CONDUCT

$58 billion
in university-based research

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BACK COVER PHOTOS COURTESY OF UTAH STATE UNIVERSITY (LEFT); LOUISIANA STATE UNIVERSITY (CENTER); WASHINGTON STATE UNIVERSITY (RIGHT)