

# Minnesota Students Win Dairy Competition

Yay-tøst, a whey-based spread developed by University of Minnesota dairy science graduates, isn't available on store shelves. But, as the 2024 winner of Dairy Management Inc.'s New Product Competition, one judge noted it "was very delicious and totally new for the U.S. market, and they made an excellent use of co-products."

"They landed on a gold mine," says Dr. Jayendra Amamcharla, faculty advisor for the U of M team. "They brainstormed ideas. I tried to guide them and make sure the idea was practical to what can be made."

The dairy-based product also needed to meet the competition theme to promote good gut, joint and bone health. With several dairy-based bioactive ingredients, Yay-tøst checked all the boxes with fiber, protein and calcium, says Dr. Rohit Kapoor, a DMI product research team member.

"It (competition) gives students across the U.S. a platform to get their creative juices flowing and develop innovative products for the dairy industry. It gives them a lot of training on how to develop products and get them commercialized," says Kapoor.

"The hardest step is coming up with an idea that's not out there and is feasible," says Abrielle Schnurr, U of M team captain. She split the \$10,000 prize with team members Suchismita Roy, Nghi Huynh and Anandu Chandra Khanashyam.

The product is inspired by a traditional Norwegian whey-based cheese with a caramelized flavor. It's known as gjetost, but the spelling isn't familiar, so the team decided to anglicize it to Yay-tøst. The name is easier to say, catchy and fun.

"We want consumers to say 'Yay!' when they have Yay-tøst," Schnurr says.

Her team experimented with ingredients to make it a smooth and tasty spread.

"We tried at least 10 different formulations," Schnurr says, working weekends in the university's teaching lab kitchen. "It's similar to a flavored cream cheese with a light, sweet caramel/cinnamon flavor."

They relied on feedback from Amamcharla



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and other students until they got the right taste and texture.

"Taste-wise, it was great," Kapoor says. "There are multiple occasions to consume it on toast, crackers, with apples."

The squeeze tube packaging also stood out in the competition.

"In Europe, everything is in a tube. It's good for sustainability," Schnurr says. Research led them to a French manufacturer to make the aluminum tubes lined with food-safe varnish that can be recycled.

The entire process, from product development to networking with suppliers to packaging, presents challenges and lessons that mimic jobs in the industry.

"Companies seek them (contestants) out because of the actual hands-on experience," Kapoor says.

Schnurr agrees, noting that being part of the competition looks good on a resume as she seeks a job on the ingredients side of dairy industry product development. All team members helped develop Yay-tøst and gained experience in product development and teamwork.

While no one currently has plans to market Yay-tøst, an entrepreneur could do it in the future.

Contact: FARM SHOW Followup, Dairy Management Inc., 10255 W. Higgins Rd., Suite 900, Rosemont, Ill. 60018 (ph 847-803-2000; www.usdairy.com).



Ultrasonic waves damage or disrupt bacteria, and testing shows that the cleaner destroys up to 94 percent of microbes, pesticides and preservatives.

## Cleaning Food The Ultrasonic Way

More people are likely cleaning their eggs with water and ultrasonic waves since poultry scientist Dr. Brigid McCrea, PhD, wrote an article for Chicken Whisperer magazine. The Auburn University extension specialist tested and approved the Roots & Harvest Ultrasonic Cleaner for reducing spoilage and bacteria on eggs. With the capacity to hold several dozen eggs, she suggested that "the effect of the sonicator on eggs was beneficial."

Besides being useful to egg producers, the countertop-size ultrasonic cleaner is valuable to anyone seeking a chemical-free option to remove contaminants from their food.

According to a merchandising assistant for LEM Products/Roots & Harvest, the cleaner was introduced in the fall of 2021 to provide an easy way to clean food and household items such as jewelry and bottles.

"The Ultrasonic Cleaner uses standard water agitation and tiny bubbles produced by sound waves to dislodge contaminants on items in the water bath," she says. "The ultrasonic waves also damage or disrupt bacteria, and our testing shows that the cleaner destroys up to 94 percent of microbes, pesticides and preservatives. The sound produced is at a very low frequency, so the only noise heard during use is a bit of whirring and beeping when it's plugged in and when the cycle finishes. Reusing the water is up to the user's discretion, though we wouldn't recommend reusing water you

used to clean meat to then clean fruit."

The unit holds up to 2 1/2 gal. of water and has a stainless-steel basket and cloth bag to hold items. It has seven preset functions depending on what is being cleaned, and it can be run with just the ultrasonic waves or just the water circulation.

Dr. McCrea used the 8-min. fruit setting to clean eggs, and there was no loss in shell strength and egg yolk color or quality.

When finished, pull a drain plug and attach a hose to drain the water into a sink or bucket. Items can be removed and dried, and the cleaner can be stored out of the way until needed.

"Consumer awareness has grown substantially over the past few years. There's been a greater desire to be less dependent on global supply chains and greater concern for personal health," says the merchandising assistant. Ultrasonic cleaner buyers include rural folks and people living off grid, as well as urban and suburban residents becoming more self-sufficient.

The Multi-Purpose Ultrasonic Cleaner can be purchased for \$350 from the Roots & Harvest website. It's part of LEM Products, which specializes in meat processing equipment.

Contact: FARM SHOW Followup, Roots & Harvest, 4440 Muhlhauser Rd., Ste. 300, West Chester, Ohio 45011 (ph 877-509-3457; www.rootsandharvest.com).

## Her 12-Ft. Hollyhock Is A Welcome Surprise

Susan Manzke of Sunnybrook Farm in Seymour, Wis., manages a backyard garden that sets her up for surprises. "I married a farmer in 1973," says Manzke. "And while I don't have a big flower garden anymore, I admire those who do."

This past year, her garden was graced with a hollyhock over 12 ft. tall. "I hadn't planted a hollyhock in years," she said. "I tried 10 years ago and had some success, but they were completely gone after a couple of years." This surprise flower grew in a corner of the lawn that rarely sees flowers otherwise. "When I figured out what was growing there in the spring, I mowed around it."

She's hoping to replicate her surprise success next year. "I'll collect this prize hollyhock's seeds and see if I can get more to grow again next year. I've already collected enough seeds from black-eyed Susans and coneflowers to scatter around my house," Manzke's primary advice for other flower enthusiasts is "saving seeds saves money." She also advocates for modifying strategies to match abilities, especially while aging. "I have trouble kneeling, so I use three raised flower beds made of old tractor tires. My husband, who passed away in 2020, made those beds for me many years ago."

Contact: FARM SHOW Followup, Susan



Manzke found a hollyhock growing in her yard that reached 12 ft. tall.

Manzke, N8646 Miller Rd., Seymour, Wis. 54165 (sunnybrook@aol.com; susanmanzke@gmail.com).

Unique design uses a slotted bolt plate for maximum adjustability instead of fixed height positions.



## Pintle Mount Adjusts For Precise Leveling

The SecureLatch Adjustable Pintle Mount from CURT Manufacturing makes height adjustment easy without sacrificing hitch security. Simply loosen four bolts and slide the pintle hitch up or down in the slotted channels for the optimum height. It only requires a single tool with no disassembly.

The unique design uses a slotted bolt plate for maximum adjustability instead of fixed height positions. This enables precise leveling for towing. Double bolt plates provide a secure connection, with a total clamp load of 48,000 lbs. when fully torqued.

The pintle mount is made of high-strength fabricated steel and is rated for a gross trailer weight of 20,000 lbs. The mounting

plates are 10 5/8 in. high and 5 in. wide. The Teridium powder coat finish protects against the elements.

The pintle plate mount is available to fit 2-in. by 2-in. and 2 1/2-in. by 2 1/2-in. receiver hitches. Both accept SecureLatch pintle hooks and ball hitches from CURT.

The 2-in. by 2-in. adjustable pintle mount is priced at \$230.95. The 2 1/2 by 2 1/2-in. mount is priced at \$316.95. Both can be ordered from the CURT website or found at local retailers listed on the website.

Contact: FARM SHOW Followup, CURT Manufacturing (ph toll-free 877-287-8634; www.curtmfg.com).