Nurturing the growth of food science’s future innovators is what the Knowledge Award program is all about at DuPont. This year, the nation’s top food science students wowed the 11th annual competition’s judging panel with their creativity, novel concepts and consumer insights. In the end, a team of students from Louisiana State University took the top prize for their highly innovative submission.

Health and wellness continues to dominate the new product landscape, with consumers around the world searching for healthy options that also meet local standards for great taste and protein enhancement. The Louisiana State University team leveraged these consumer desires, creating Medittage—a high protein snack, dip or side dish. Medittage is a low-fat cottage cheese paired with sun-dried tomatoes and a Mediterranean dressing of herbs and olive oil. The winning application featured a trio of DuPont products: MicroGARD® 430 Antimicrobial, GUARDIAN® Rosemary Extract 08 and CHOOZIT® MC 70 FRO Starter Culture.

Prepared Foods is pleased to work alongside DuPont in bringing you the DuPont Knowledge Award New Product Contest.

For more information about the DuPont Knowledge Award New Product Contest, call 800.255.6837 ext. 3436 or visit danisco.com/knowledge

Photo (top): The 2014 first place recipient, Jose Estrada, (Louisiana State University, right) accepts a check for $10,000 alongside faculty advisor Dr. Jack Losso. Other members of the team (not pictured): Namrata Karki, Kennet Carabante and Samantha Stein.

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