“The competition standards are very high and demanding, which make good teamwork very important. We realized that being able to work collaboratively from ideation to creation on a commercial new product offering is a key element for success in the food industry.”

Echoing those sentiments is Dr. Margaret Condrasky, an associate professor in Clemson’s Department of Food, Nutrition and Packaging Sciences.

First Place Award – Medittage
School: Louisiana State University
Description: “This low-fat cottage cheese has a crumbly texture, sun-dried tomatoes and a dressing with Mediterranean herbs and a touch of olive oil. It’s a delicious high-protein snack, dip or side dish. Medittage is aimed at middle-class, health-conscious consumers with active lifestyles. Replacing standard cottage cheese dressing with an olive oil dressing, this high-protein snack can contribute to satiety and complement weight-loss efforts.”
Key ingredients*: MicroGARD 430 Antimicrobial, GUARDIAN Rosemary Extract 08, CHO02IT MC 70 FRO Starter Culture
Team members: Jose Estrada (leader), Namrata Karki, Kennet Carabante, Samantha Stein and Dr. Jack Losso (faculty advisor).

Second Place Award – Stone Stove’s Tex-Mex Cod Pizza
School: Clemson University
Description: “This twist on a classic Italian pizza combines cod with bold Tex-Mex flavors. At only 320 calories per serving, this healthy frozen entrée provides an alternative source of lean protein on a whole wheat flatbread crust. Fresh salsa verde and a hint of green chile complement a blend of authentic Mexican cheeses and char-grilled cod. The primary target consumers are 18-35 years old—including those with kids—as they tend to value convenience, flavor and nutrition.”
Key ingredients*: GUARDIAN Rosemary Extract, GRINDSTED Xanthan 80, Nisaplin Antimicrobial

Third Place Award – EZ Buffins
School: University of Wisconsin
Description: “EZ Buffins is a zucchini bread-based muffin packed with peppers, cheese, eggs and loads of flavor. It offers on-the-go convenience as well as high protein and high fiber to appeal to the health-conscious consumer. The target market is busy women, ages 20-40 (and potentially their children) who are looking for a healthy, yet filling and delicious breakfast without the guilt.”
Key ingredients*: GRINSTED Cellulose Gum BAK 130, Litesse Polydextrose, Natamax B Plus Antimicrobial
Team members: Emily Benas (leader), Ellie Schroeder, Leah locco, Ariana Arlt and Professor Arnoldo Lopez-Hernandez (faculty advisor).

*Patented, registered, trademarked DuPont Danisco ingredients

Our student participation with the DuPont Nutrition & Health Knowledge Awards provides experience with ‘real-world’ application as well as industry collaboration that can impact our students’ futures,” she says. “We have made our participation in this competition part of our curriculum because these are noteworthy goals that benefit our students and the university.”

Becky Bingman is the marketing communications manager at DuPont Nutrition & Health.

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