

Program	Amount Currently Funded	% of overall Budget	Preliminary Understanding of Board Goal (6/11/19 Meeting)	Proposed goal language
Research	\$1,553,060	10%		Conduct research projects to ensure the safety and / or expand the demand for New York dairy products and dairy ingredients.
Production of GOS from Lactose				
Functionalization of Whey Protein				
Evaluation of ElastSens				
Upcycling By-Products				
Autoxidation based off flavors in milk				
Technology Transfer				
Nutritious Spreads				
Vacuum Microwave Drying				
UHT Shelf life				
Rapid Detection of raw milk protein and fat quality				
Milk Quality Improvement Prgm				
C. Tyro in Hard Cheese				
Rapid Response				
School Milk Quality				