Fermenting Value for Dairy
Evaluating skim milk as a substrate for the biomanufacturing of value-added ingredients and products – YEAR 2

Samuel D. Alcaine, Ph.D.
Assistant Professor - Dairy Fermentations
Department of Food Science
Cornell University
Objectives

- Evaluate the fermentation of skim milk and milk concentrates by *Brettanomyces* and related yeast species to produce a galactose-rich fermented milk.
- Optimize fermentation parameters for galactose production from skim milk and milk concentrates by *Brettanomyces*.

Exercising Excess Skim

1) **YES** we can ferment to leave galactose dairy, but needs optimization

2) **YES**, we can ferment to create galactose-rich dairy beverages

3) **YES**, we can optimize the fermentation dynamics (cells and SKM PWD) to adjust final galactose levels

Successfully Expanding dairy knowledge and future work force
Samuel D. Alcaine, Ph.D.
Assistant Professor - Dairy Fermentations
Department of Food Science
Cornell University

362 Stocking Hall
Ithaca, NY 14853
607-255-9183
alcaine@cornell.edu