

APPENDIX F-1

NUTRITION AND HEALTH RESEARCH INSTITUTES AND DAIRY FOODS RESEARCH CENTERS, 2002

Nutrition and Health Research Institutes

Diet, Genetics, and Heart Disease Institute

Louisiana State University
Pennington Biomedical Research Center

Genetics and Nutrition Institute

Children's Hospital, Oakland Research Institute

Research Focus

Relationship of Low-Fat Diets to Heart Disease

Relationship of Genetics, Dietary Fat (Especially Dairy Fat)
and Heart Disease

Dairy Foods Research Centers

California

California Polytechnic State University
University of California at Davis

Minnesota/South Dakota

University of Minnesota
South Dakota State University

Northeast

Cornell University
University of Vermont

Southeast

North Carolina State University
Mississippi State University

Western

Utah State University
Oregon State University
Brigham Young University

Wisconsin

University of Wisconsin at Madison

Research Objectives

Milk Component Characterization, Modification, and
Utilization
Dairy Products and Process Technologies: Applications
Dairy Food Safety

Genetics of Dairy Starter Cultures
Dairy Food Quality and Safety
Utilization of Dairy Components as Ingredients

Dairy Product Quality
Functional Properties of Dairy Products and Milk
Components
Dairy Product Safety
Dairy Product Processing, Engineering, and Packaging
New Product Development

Milk Component Functionality
Microbial and Genetic Technologies
Biological and Thermal Processing Technologies
Applications to Innovative Products and Processes

Research of How Dairy Proteins Function and Interact

Practical Research of Dairy Proteins to Design Dairy Protein
Systems for Their Use in Food Manufacture
Function of Proteins and Enzymes in Low-Fat Cheeses

Milkfat Management and Utilization
Nonfat Solids Utilization
Cheese Technology
Quality and Safety

APPENDIX F-2

DAIRY FOODS COMPETITIVE RESEARCH ACTIVITIES DURING 2002

<u>Principal Investigator & Institution</u>	<u>Project Title</u>
William R. Aimutis, Ph.D. Land O' Lakes	Physical and Biochemical Changes Associated with Shredded Cheese During Ripening [continued in 2002]
Polly Dinsmore-Courtney, Ph.D. Ohio State University Research Foundation	Control of Cheddar Cheese Ripening Via High Pressure Treatment – Part II [began in 2002]
Susan E. Duncan, Ph.D. Virginia Polytechnic Institute	Controlled Release of Antioxidants by Polymer Films into Milk [continued in 2002] Polymeric Inhibition of Photosensitive Reactions of Milk Components [began in 2002]
Robert W. Hutkins, Ph.D. Virginia Polytechnic Institute	Utilization of Fructooligosaccharides by Probiotic Bacteria [continued in 2002]
Michael E. Mangino, Ph.D. Ohio State University	Partial Denaturation to Improve Heat Stability of Whey Protein – Part II [began in 2002]
Joseph E. Marcy, Ph.D. Virginia Polytechnic Institute	Improved Uses of Natamycin to Prevent Mold Spoilage of Cheese [continued in 2002] Active Packaging to Improve the Quality of UHT Milk [continued in 2002]
John U. McGregor, Ph.D. Clemson University	Fluid Dairy Products as Ingredients in Freshly Prepared Coffee House Beverages [continued in 2002] Enhancing the Shelf Life of Whole Milk Powder [continued in 2002]
Ronald L. Richter, Ph.D. Texas A&M University System	Effects of Formulation and Processing on the Emulsion Stability and Sedimentation of Retort Sterilized Dairy-Based Nutritional Products–Part II [began in 2002]
Scott Rankin, Ph.D. University of Wisconsin at Madison	Biochemistry of Full and Reduced Fat Cheddar Shred Ripening [continued in 2002]
Richard L. Strohshine, Ph.D. Purdue Research Foundation	Low Field Proton Magnetic Resonance for On-Line Monitoring of the Moisture Content of Processed Cheese and Other Dairy Products [continued in 2002]
Margaret Swearingen, Ph.D. Land O' Lakes	Calcium Lactate Levels and Incidence of Crystals on Cheddar Cheese [continued in 2002]

APPENDIX F-3

NUTRITION COMPETITIVE RESEARCH ACTIVITIES DURING 2002

<u>Principal Investigator & Institution</u>	<u>Project Title</u>
Dale E. Bauman, Ph.D. Cornell University	Production of CLA-Enriched Butter for Animal Studies of Mammary Cancer [completed in 2002]
Jean Harvey-Berino, Ph.D. University of Vermont	Can Dairy Enhance Weight Loss? [began in 2002]
Terri D. Boyston, Ph.D. Iowa State University	Development of a Yogurt with Increased CLA Content Produced with Probiotic Bacteria – Part II [began and completed in 2002]
Leann L. Birch, Ph.D. Pennsylvania State University	Parental Influence on Girls' Calcium Intake and Bone Mineral Content and Weight Status [continued in 2002]
Gary M. Chan, M.D. Children's Medical Center Foundation	The Effects of Dairy Foods on Adolescent Pregnant Mothers and Their Newborn [continued in 2002] Effects of Milk and Non-Milk Beverages on Young Children's Nutrition and Taste Preferences [completed in 2002]
Adam Drewnowski, Ph.D. University of Washington	Diet Quality Indices and the Use of Dairy Products by French Adults: The SUVIMAX Study [completed in 2002]
Penny Kris-Eatherton, Ph.D. Pennsylvania State University	Fat Oxidation in Children and Adults [completed in 2002] Effects of a Dairy-Rich Diet on Blood Pressure and Vascular Reactivity [began in 2002]
Rafael Jiminez-Florez, Ph.D. California Polytechnic State University Foundation	Isolation of Milk Membrane Components from Buttermilk and their Impact on Health [continued in 2002]
Steve Hertzler, Ph.D. Ohio State University	Colonic Bacterial Adaptation to Lactose in African-American Maldigesters [began in 2002]
James Hill, Ph.D. University of Colorado	Role of Dairy Products in Promoting Fat Oxidation in Humans [began in 2002]
Clement Ip, Ph.D. Roswell Park Cancer Institute	Mammary Cancer Prevention by CLA-Butter [continued in 2002]
Rachel K. Johnson, Ph.D. University of Vermont	The Effect of Flavored Milk on the Quality of Children's Diets [completed in 2002]
William J. Kramer, Ph.D. Ball State University	Effects of Increasing Consumption of Milk Products and Exercise Training Programs on Body Composition, Bone Density, and Muscular Performance in Teenage Boys and Girls – Part II [began and completed in 2002]

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NUTRITION COMPETITIVE RESEARCH ACTIVITIES DURING 2002 (CONTINUED)

<u>Principal Investigator & Institution</u>	<u>Project Title</u>
Teresa A. Marshall, Ph.D. University of Iowa	Assessment of Associations Between Consumption of Milk and Milk Products and Growth and Body Composition in the Young Child [began in 2002]
	Identification of the Roles that Dairy Products, Particularly Fluid Milk, Play in Dental Cavities and Fluorosis of Young Children [completed in 2002]
Velmir Matkovic, Ph.D. Ohio State University Research Foundation	pQCT of the Forearm in Children with Fractures [continued in 2002]
Vikram V. Mistry, Ph.D. South Dakota State University	Effect of Processed Cheese With and Without Vitamin D3 on Vitamin D Status, Parathyroid Hormone and Bone Turnover in the Elderly [began in 2002]
Lynn L. Moore, Ph.D. Boston University School of Medicine	Effects of Milk and Milk Products on Changes in Body Fat and Risk of Obesity Throughout Childhood [began in 2002]
David Murdy, M.D. betterMD.net	Randomized Controlled Trial of Novel Milk Based Weight Loss in Well Supervised Outpatients [completed in 2002]
Aviva Must, Ph.D. Tufts University	Influence of Milk and Milk Products Consumption on Incident Obesity and Changes in Children, Adolescents, and Young Adults [continued in 2002]
Theresa A. Nicklas, Ph.D. Baylor College of Medicine	Environmental Influences on Children's Consumption of Dairy Products: Family Environment [began in 2002]
Stuart Phillips, Ph.D. McMaster University	Effectiveness of Milk and Soy in the Promotion of an Anabolic Environment to Maximize Increase in Exercise-induced Muscle Protein Balance [began in 2002]
	The Effectiveness of Milk Consumption in the Promotion of Resistance-Training Induced Lean Mass Gains in Novice Weightlifters [began in 2002]
Susan B. Roberts, Ph.D. New England Medical Center	Physiological and Cognitive Effects of Beverage Consumption [completed in 2002]
Eva Maria Schmelz, Ph.D. Wayne State University	Suppression of Colon Cancer by Dietary Sphingolipids and Calcium – Part II [completed in 2002]
Debra Sullivan, Ph.D. University of Kansas Medical Center	Effects of Increased Dairy Product Consumption on Blood Pressure in Multi-Ethnic Population of Elementary School Children [continued in 2002]

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NUTRITION COMPETITIVE RESEARCH ACTIVITIES DURING 2002 (CONTINUED)

<u>Principal Investigator & Institution</u>	<u>Project Title</u>
Dorothy Teegarden, Ph.D. Purdue Research Foundation	Effect of Calcium Education Intervention on Body Fat Mass in Adolescents [began in 2002]
Warren Thompson, M.D. The Mayo Clinic	Effects of High Dairy, High Fiber, Low Glycemic Index, Low Energy Density Diet on Weight, Body Fat, and Glucose Tolerance [continued in 2002]
Kevin Tipton, Ph.D. University of Texas Medical Branch	Ability to Enhance the Stimulation of Muscle Growth by Resistance Exercise [completed in 2002]
John P. Vanden Heuvel, Ph.D. Pennsylvania State University	Modulation of Diabetes by Conjugated Linoleic Acid [continued in 2002]
Michael B. Zemel, Ph.D. University of Tennessee	Role of Whey Proteins in Enhancing the Anti-Obesity Effects of Calcium [continued in 2002]
	Role of Dairy Foods in Reducing Body Fat and Enhancing Weight Loss in African-American Adults [continued in 2002]
	Interaction between Calcium Rich Dairy Products and Dietary Micronutrients in Modulating Weight Loss in Obese Mice [completed in 2002]
	Role of Dairy Products in Weight Loss: A Multi-Center Project [began in 2002]