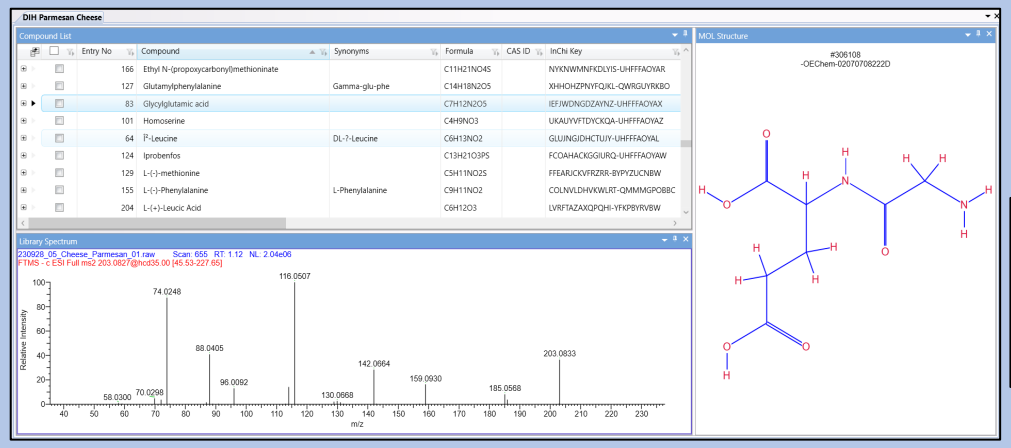
High-Resolution Metabolomic Analysis of Dairy Products

Now available at the UW-Madison Department of Food Science

Department of Food Science
UNIVERSITY OF WISCONSIN–MADISON

DAIRY INNOVATION HUB

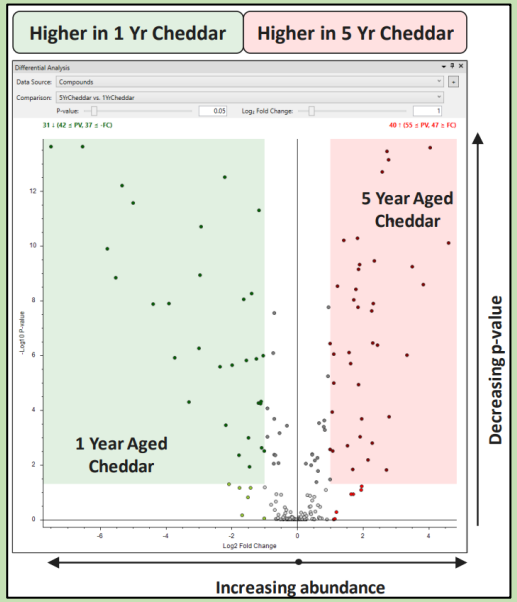
COMPREHENSIVE COMPOSITIONAL PROFILES OF PRODUCTS

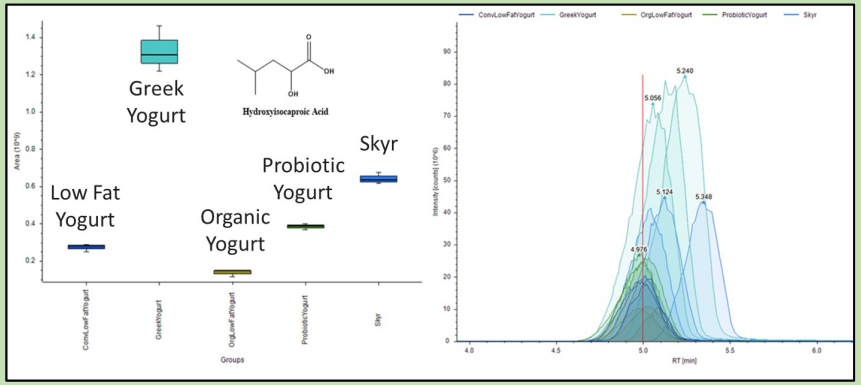


Generate compositional databases representative of the inherent makeup of your dairy product.

Determine what makes grass-fed and organic milks unique from conventional or discover new biomarkers indicative of a cow's health

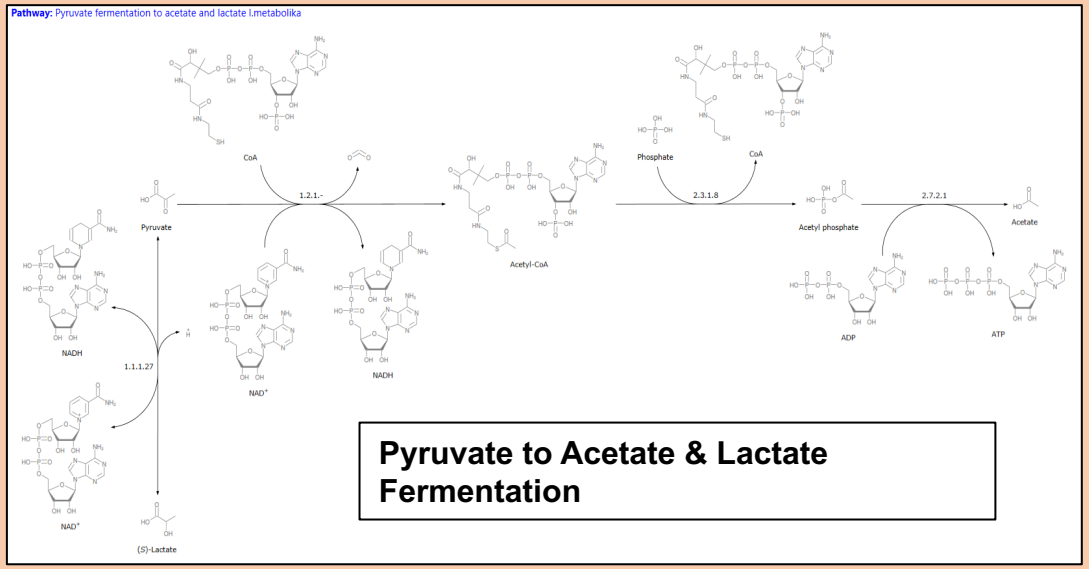
UNDERSTAND KEY METABOLIC DIFFERENCES BETWEEN SAMPLES





Use advanced data processing tools to determine the significant small molecular compositional differences between different samples or authenticate the identity of an unknown by comparing its makeup to previously generated databases.

COMPARE & GENERATE NEW METABOLIC PATHWAYS



Pyruvate to Acetate & Lactate Fermentation

Track the chemical changes that occur as a result of fermentation with different starter cultures or from alternative processing methods by utilizing metabolic pathway matching to sample data. Alternatively, create novel metabolic pathways and confirm their validity by tracking the concentrations of metabolites during a new process.

SCHEDULE AN EXPERIMENTAL CONSULTATION

Dr. Brad Bolling
Associate Professor
1605 Linden Dr.
Madison, WI 53706
608-890-0212
bwbolling@wisc.edu

David Lang
Graduate Research Assistant
1605 Linden Dr.
Madison, WI 53706
920-268-6573
dlang5@wisc.edu

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