

## **Paid Consultant Services**

### **Product development**

- Stuck in a rut, we can help you troubleshoot and take your product to the next level.
- From base mix formulation, mix creation, freezing product, to analytical testing. We have you covered.
- We have the expertise to take your ideas and build robust production ready formulations.

### **Sample creation**

- Need to scale up from the bench top? We can take your formulas and run product on our mix making and freezing equipment to make true to production quality samples.

### **Flavor development**

- We welcome you to come do your flavor work with us! We have a variety of batch freezers and continuous freezers that can make production quality product.

### **Ingredient sourcing**

- We have a vast range of industry contacts that allow us to source just the right ingredients for your custom application.

### **Troubleshooting**

- Having issues on the benchtop or in production?
- With over 60 years of cumulative experience, our team can offer guidance to help you overcome issues. We can even design tests and studies to fully explore your unique product.

### **Analysis**

- Analysis of frozen desserts often requires specialized equipment, programs, and staff. We offer a full battery of analytical tests to help you understand the microstructure and composition of your unique product.
- See full list of offerings here: \_\_\_\_\_ Add web link \_\_\_\_\_

Schedule a meeting to discuss your unique opportunity. Quotes available on request.

Contact: (Emily Daw, FDC Director) [edaw@wisc.edu](mailto:edaw@wisc.edu)