

## **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 can help you create brand new development or progress projects
- 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 to do your flavor work with us!
- We have a variety of batch freezers and continuous freezers that can make production quality product
- Or leave it to us, we can take your ideas and deliver finished product concept flavors to you

### **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.
- Contact us for a full list of offerings

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

Contact: (Dieyckson Freire, FDC Director) [dfreire@wisc.edu](mailto:dfreire@wisc.edu)