July 12, 2005
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Cal Poly Students Develop Healthy Cheesecake Bar and Finish Among Top in National Competition

SAN LUIS OBISPO -- A team of Cal Poly students won the No. 3 spot and $2,000 at a national collegiate competition with their tasty entry: a low-fat strawberry cheesecake ice cream bar.

The ProCream Team: (l-r) Angie Benavides, Eleanore Brophy, Dee Bachiero, and Lindsay Reiman. Jessica Yee is not pictured.

The Cal Poly students' “ProCream” frozen novelty bar was judged by a panel of food industry professionals in the 2005 Knowledge Award New Products Contest. Some 20 universities competed in the food science competition. Awards were announced June 30.

Cal Poly’s third-place finish was topped by only Clemson University and Cornell University. Cal Poly tied with the University of Massachusetts at Amherst for the third place spot.

Cal Poly team members Jessica Yee, Eleanore Brophy, Lindsay Reiman, Angie Benavides and Dee Bachiero developed the healthy frozen snack bar using strawberry puree, vanilla and cheesecake flavoring. Faculty advisors were professors Rafael Jimenez and Phil Tong.

The reduced-fat ice cream treat includes ‘probiotics’ -- bacteria which promote human health. Included in the ‘ProCream’ bar are lactobacillus acidophilus and bifido bacteria.

Clemson University’s entry was “Jala-Mango,” a sauce. Second-place Cornell University submitted a “Moschata Butternut Squash Pie,” a single-serving dessert. The UMass team entered “Better Health Croutons.”
The Danisco Knowledge Award contest is held annually and invites entries from U.S. college students studying food science. In sponsoring the competition, food ingredient manufacturer Danisco, aims to support innovation in academic institutions, develop stronger links between universities and Danisco, and encourage innovative approaches to food science challenges.


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Editors: for a jpg of the students with their ice cream entry, contact Teresa Hendrix.