



Number of employees
40

Eden Prairie

Minnesota

Our Eden Prairie, MN, office is home to about 40 employees. While this location does not produce any product, our pleasant, modern office area is bustling with employees from Research and Development, Logistics, Customer Experience, Sales and Marketing.

Eden Prairie, located just 12 miles southwest of downtown Minneapolis, boasts top-notch schools, a diverse business community, scenic parks and trails and a regional shopping mall that attracts more than 12 million shoppers every year. Find a wide array of local attractions, such as a state-of-the-art movie theater, bowling and entertainment center, disc golf courses, Staring Lake Observatory, a trampoline park and abundant restaurants. Visit the Eden Prairie Chamber site for more information on local events.



Agropur lends expertise to teachers through STEM event

Mentions of STEM often bring thoughts of aerospace, robotics or careers in software development. However, there is a wide array of satisfying job opportunities waiting for students who excel in science, technology, engineering and math.

Some students returning to their classrooms this fall will encounter lessons that touch on an important industry they might not have previously considered.

Over the summer, members of the dairy industry offered a glimpse into the science and innovation behind their flavorful and nutritious products for teachers to bring into their classrooms.

One event in particular, “On The Farm STEM”, offered a hands-on learning experience to more than 40 teachers from across the country. Agropur, a top 20 global dairy producer, proudly hosted the educators at its Protein Applications Center in Eden Prairie, MN, for a morning of discovery and experiments designed to be shared with their students.

Marquita Reese, a teacher from Detroit, MI, said it was an eye-opening experience she intends to recreate in her classroom. The lessons should prove particularly valuable for urban students.

“They don’t have any connection with farm life, or really with where their food is coming from,” she said.

Teachers came from all parts of the country, including Puerto Rico. They split into small groups and moved through stations exploring various aspects of dairy science. Agropur’s food scientists and technologists gave demonstrations, answered questions and shared their personal stories on landing in dairy careers.

Agropur Food Scientist Sierra Simon discussed foaming and emulsion properties of whey proteins. In creating a mayonnaise, she explained the science of bringing immiscible liquids together with an emulsifier.

One of the teachers looking on was inspired from both intellectual and practical standpoints.

“You can replicate it in school without any extra cash,” she said.

Tyson Hardy, an Agropur Whey Technologist, assisted Simon with her presentation. In chatting with teachers, he pointed out that we don’t always think about the roles of science when glancing down at our plates.



“Through activities like this, you can see how important chemistry and biology are in all aspects of life,” he said.

Presented by the American Farm Bureau Foundation for Agriculture, the program was developed to expand the use of farm and food industry topics in US science classrooms. Dairy Management Inc. and Midwest Dairy partnered with the farm bureau foundation in providing the programming and promoting the experience.

Teachers learned about the components of milk and the process of transforming them into powders to extend shelf life. Stations explored powder characteristics and the chemistry behind protein solubility. Food scientists also explained the heat stability and gelation properties of dairy ingredients.

Food Technologist Laura Wright offered a sensory lab in which participants could evaluate the smell, taste, texture and color of dairy proteins. Teachers took sips of various products and took note of the characteristics whether it was the creamy taste of milk protein or the bitterness of hydrolyzed whey protein isolate.



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Sensory characteristics are a major part of product development, and Wright offered a selling point for teachers to pass on to their students.

“Depending on what they go into, they could be tasting chocolate every day,” she said with a smile.

Teachers were provided with lesson materials so they can teach the topics and accurately recreate demonstrations for their students. Dr. Peggy Ponce, Agropur’s Director of Product Innovation, said it was an honor to be approached by DMI and Midwest Dairy to host the event.

“It allowed us to highlight our technical knowledge and help the high school teachers see how we apply the STEM sciences in dairy R&D,” Ponce said.

Food producers and manufacturers are continually seeking bright and inquisitive minds to join the industry. This STEM program, and others around the world, will hopefully pique the excitement in school-aged children to help feed the world in the best possible way.



Agropur’s sales force gathered from around the world for team meeting

Agropur’s Global Sales Team recently came together from around the world for updates and discussions. The face-to-face gathering put our well-prepared team in an even better position to meet the unique needs of our customers.

The long overdue meeting took place in August at Agropur’s Eden Prairie, MN office. The gathering combined strategy discussions with regional presentations. The team also received updates from a variety of departments including Quality, Customer Service & Logistics, Applications, Corporate Development and Strategy, Global Sustainability, Business Planning, Human Capital and Marketing.

As a proud member of the food industry, it was only appropriate to hold a culinary challenge for our team-building exercise. The group divided into teams and chose culinary destinations as inspiration to create their meals. The team also enjoyed a barbecue dinner at the office.





Feta offers a taste of summer all year long

Feta cheese is always an excellent choice when you're aiming for a dish that's both delicious and out of the ordinary. A Greek-style cheese, it's white and crumbly with a salty bite that complements both sweet and savory recipes.

As colder weather draws near, you can enjoy that certain summery quality that shines through in feta whether from its light texture or bold flavor. Whip up some of our recipes and taste for yourself.

Crumbly feta works wonderfully with lighter fare, making it an excellent choice to feature in an [appetizer](#).

While feta isn't solely a [salad cheese](#), it's earned that reputation for a reason. Feta works remarkably well among your favorite toppings. Its tangy, briny brightness brings balance to any salad's sweet and earthy flavors.

Don't forget to feature feta among your entrees. Feta stands out without overpowering, lending complexity and a welcome, new flavor to your [main courses](#).

While the summer is slipping behind us, feta recipes offer us an opportunity to capture some of the tastes of the warm weather season all year long.

PRODUCT SPOTLIGHT

Feta

Agropur Feta is a creamy white color with a firm, crumbly texture. The robust flavor is a creative complement to nearly any sweet or savory masterpiece.

[Learn more →](#)



Make a point to visit Agropur at your next trade show

From award-winning cheese to innovative ingredients, Agropur's experts are always ready to craft the right solution for your unique product needs. Our ambitious trade-show schedule means you're never far from an opportunity to meet face to face and learn more about our capabilities.

Agropur took part in **IFT FIRST** in Chicago, a premier expo at the nexus of food and technology. Visitors to our booth at the July event sampled cheesecake bites that highlighted the functionality of our Bakigen® 1061 egg alternative and Crino® deproteinized whey.

Bakigen, used as part of our egg-free filling, contributes to batter stability and texture while eliminating the potential for high costs associated with fluctuations in the egg market. Crino, when used in a crust, reduces the need for added sugar and contributes to better browning.

We also provided samples of our Toasted Marshmallow Latte concept featuring BiPRO® GMP 9000. Our refreshing ready-to-mix latte offers a caffeine pick-me-up and also carries the health benefits of GMP, or glycomacropeptide. It's a casein-derived protein fraction that offers bioactive properties.

GMP functions as an anti-inflammatory agent and can aid in the management of inflammatory bowel disease. It also functions as a prebiotic, which benefits gut health.

Our team was thrilled to meet with so many around the world in recent months. Agropur's summer schedule included **Food Ingredients China, Food & Hotel Asia, Food Ingredients Asia, the International Baking Industry Exposition, Food Tech Summit and the International Whey Conference.**

If you missed us, schedule a one-on-one meeting during one of our upcoming shows. Email USA.Cheese.Solutions@agropur.com to arrange a time slot with our cheese representatives or ingredients@agropur.com for ingredient inquiries.



Oct. 25

Westin NW Hotel
Itasca, Illinois



Oct. 31 - Nov. 2
Booth #2356

Mandalay Bay
Las Vegas, Nevada



Nov. 1
Booth #742

Donald E. Stephens
Center
Rosemont, IL



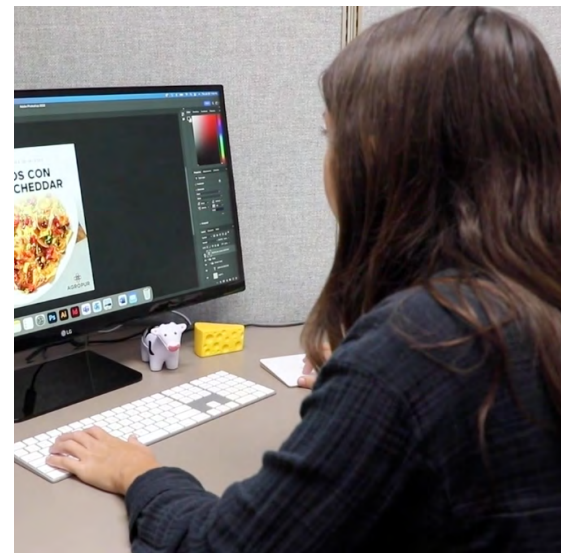
Nov. 8

International Center
Toronto, Canada



Dec. 6-8
Booth 7.1G55

Paris Export Porte
de Versailles
Paris, France



Agropur interns learn while contributing

Agropur's dedication extends beyond our award-winning cheese and high-quality ingredients. We're also committed to developing the next generation of the dairy industry.

Agropur hosted 29 interns during the summer across eight of our US facilities. Our internships aren't about busy work. Interns are treated as full members of our team and learn while assigned to important projects.

Connor McAllister, a mechanical engineering major at South Dakota School of Mines and Technology, worked at our Jerome, ID facility and completed his second summer with the company.

"My favorite project was working on the heat exchanges," he said. "It gave me the opportunity to take what I learned in school and apply it in the real world."

This year, interns joined 13 of our departments including sales, production and research and development.

Clara Wydeven, a marketing major at the University of Wisconsin-La Crosse, said she gained skill and confidence, both through individual projects and while working with fellow members of the marketing team.

"Everyone at Agropur is super encouraging and helpful," she said. "I've learned a lot through our collaborative feedback system, yet still had the creative freedom to explore new tools and try out new styles."

Agropur believes the experiences provided through our internship program contribute to a stronger food industry. With our interns back on campus, preparations are already under way for next year's class. Each fall, we recruit at top colleges and universities known for expertise in areas applicable to the company.

McAllister said the last two summers have been extremely valuable to his education.

"I would tell anyone who is looking for an internship that Agropur is a great place to work," he said.

[View our 2022 Internships Recap Video →](#)



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