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## **Manuel Castillo Receives International Dairy Foods Association Research Award in Dairy Foods Processing**

**Savoy, IL** – The American Dairy Science Association is proud to announce Manuel Castillo as the 2008 recipient of the International Dairy Foods Association Research Award in Dairy Foods Processing. The award was presented on Wednesday, July 11, 2008, during the awards ceremony at the ADSA Annual Meeting in Indianapolis, Indiana.

The International Dairy Foods Association Research Award in Dairy Foods Processing was created to recognize individuals whose research findings have allowed dairy foods processors to develop new products, and to make a significant improvement in the quality, safety, or processing efficiency of dairy foods. The winner must have conducted research at public or private institutions, and their research findings must have clearly and significantly benefited the dairy foods processing industry in its ability to manufacture products with higher quality or safety (chemical and/or microbiological), or with increased processing efficiencies, or have led to innovative product development with a measurable impact on the market. The adoption of the findings must affect a significant portion of the dairy foods manufactured. Particular attention is paid to the long-term importance of the research application.

Manuel Castillo is an assistant research professor in food science and technology, Department of Biosystems and Agricultural Engineering at the University of Kentucky. This award recognizes individuals whose research findings have allowed dairy foods processors to develop new products to make a significant improvement in the quality, safety, or processing efficiency of dairy foods. Manuel Castillo has made outstanding contributions through his research on the chemistry of milk products and engineering of dairy foods processes, especially focusing on using optical sensors to study, monitor, and predict curd moisture and syneresis during cheese making. The application of Castillo's research will improve the quality and efficiency of cheese manufacture.

It is with great pleasure that ADSA and International Dairy Foods Association present Manuel Castillo with the 2008 International Dairy Foods Association Research Award in Dairy Foods Processing.

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