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Trends: Seriously Seeking Nutrition

Let's all celebrate National Nutrition Month, which is kicking off with National School Breakfast Week! Check it out at the compelling cartoons (out of this world!)

at:

<http://schoolnutrition.org/meetings/events/nsbw/2020/get-started/>

Just say, "Cheese"! Cheese can be consumed for breakfast, packed as a snack or combined into a nutritious lunch! Yogurt is also a good option for getting some high impact nutrition with reasonably low calories. Best of all, the multi-dimensional nutrition profiles have positive health impacts!

"...think creatively about how cheese can be included in health breakfast offerings" suggests Tammy Anderson-Wise of the Dairy Council of California in a recent Cheese Market News.¹ She continues, "Doing so helps ensure students consume the nutrients they need to be fueled for learning".

Tips: The P2MA Halogen Infrared Moisture Analyzer ensures your cheese packs a punch!

Checking moisture levels in cheese is critical to ensuring quality product that delivers (consistent flavor, nutrition, etc.) The P&P Model P2MA Halogen Infrared Moisture Analyzer tests all types of cheese and even yogurt giving reliable results for moisture content.

It is easy to use and budget priced. See more details at the link:

<http://www.pagepedersen.com/products/moisture-analyzers/p2ma-50-moisture-analyzer>



1. Tammy Anderson-Wise, CEO, Dairy Council of California, "Cheese for breakfast? Yes Please?" as published in Cheese Market News 40, no. 6 (February 21, 2020): p 4

