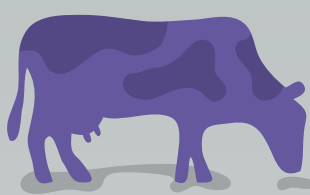


From acid whey to value add

Why is acid whey a challenge?

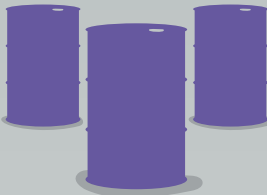
Currently, growing volumes of acid whey from e.g. cream cheese and Greek yoghurt production are turned into*:



feed



biofuel

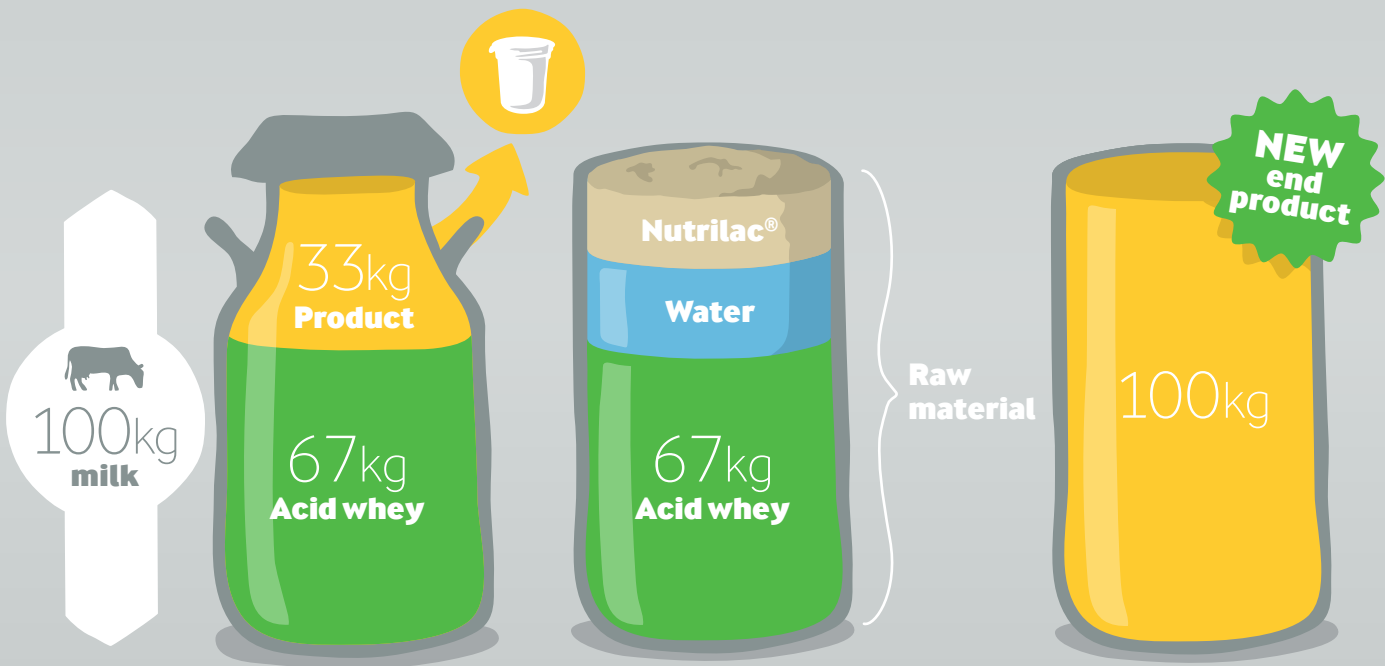


waste

Production process

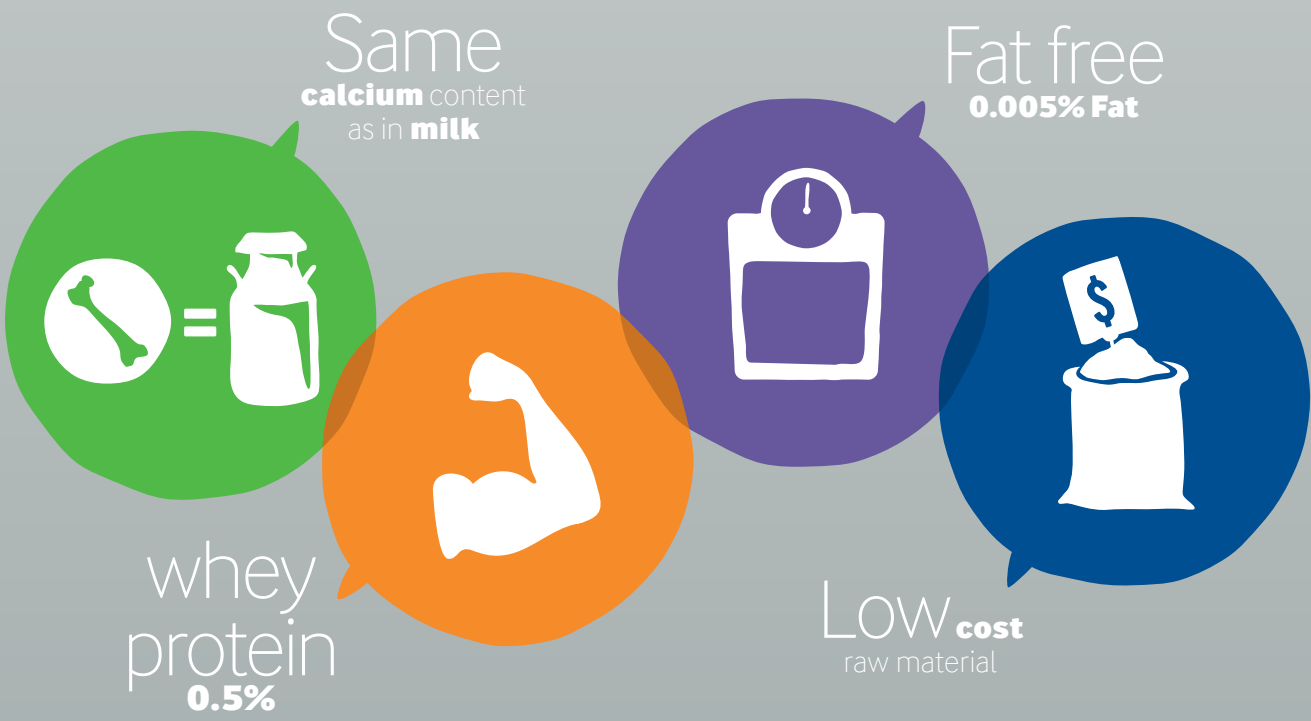
It has traditionally been accepted that **acid whey** is an unavoidable waste product from e.g. **cream cheese** or Greek yoghurt production...

...but **not any more:**



With the addition of Arla Food Ingredients' **Nutrilac®** solution, what was once a waste product is now a **raw material** – creating **delicious products** with **added value!**

Benefits of acid whey



Applications



*Source: Korosec. 2013. CSR a 'Business Requirement, Not Option'. Available at: <http://www.environmentalleader.com/2013/05/23/csr-a-business-requirement-not-option/>

