



**AWARD
winning
solutions**

Grow your business with **acid whey**

solutions by
Arla Foods Ingredients



Improve your CSR image

**93% of
consumers want
products that
support
CSR efforts¹**

Our environment, our responsibility

Today's consumers are increasingly relying on brands and companies' **reputation** when making purchasing decisions. Therefore, CSR should be an essential focus in your strategic setup when **branding** your business.²

The majority of the most **successful companies** with the biggest market share are companies with the best CSR reputation.³

Companies that openly communicate **CSR initiatives**, strategies and good corporate citizenship are highly valued by consumers.⁴

Initiatives on **environmental** issues are marked as the most important to consumers in relation to consumers' **expectations** to organisations' CSR policies.⁵

The benefits of acid whey

Using acid whey in your production process, you have a raw material that contains the same amount of calcium as milk.

Same **calcium** content as in **milk**



0.05% **Fat**

Acid whey is considered to be fat free only containing 0.05 % fat

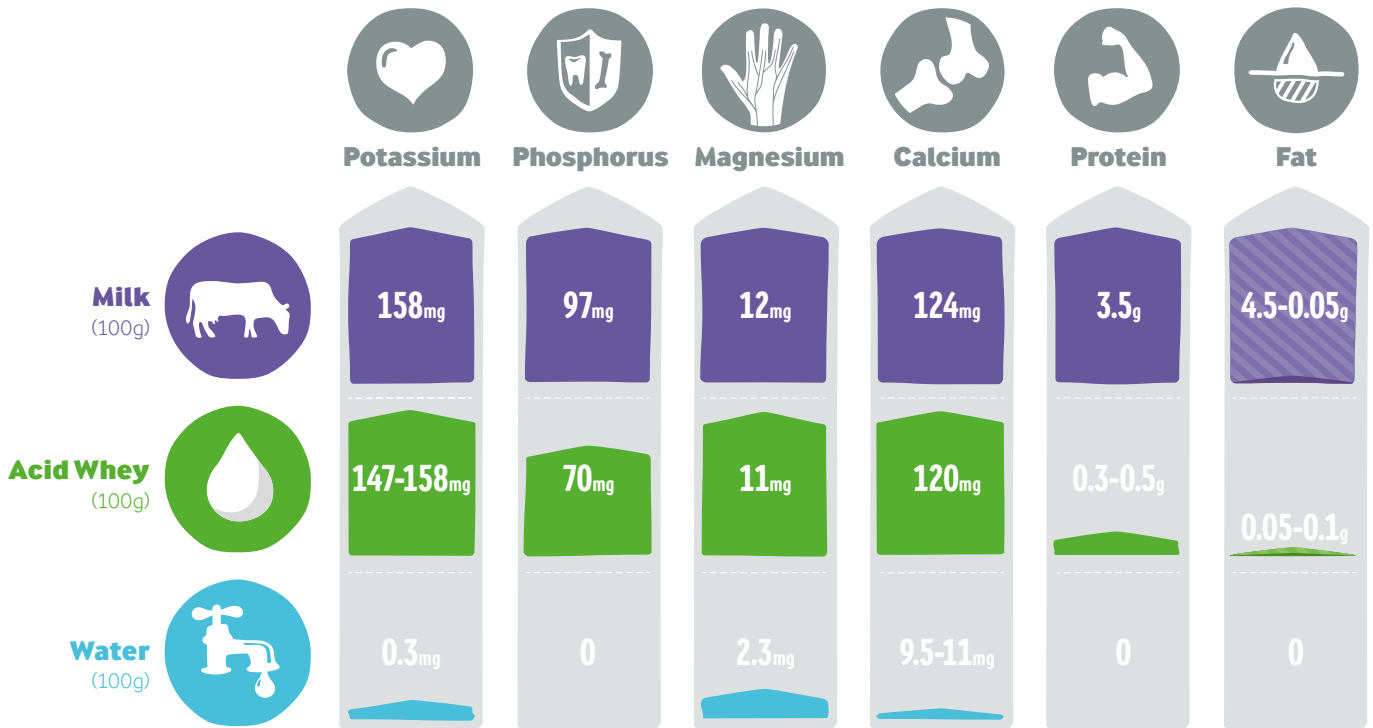
Acid whey contains 0.5% whey protein

0.5% **whey protein** content



Low cost raw materials

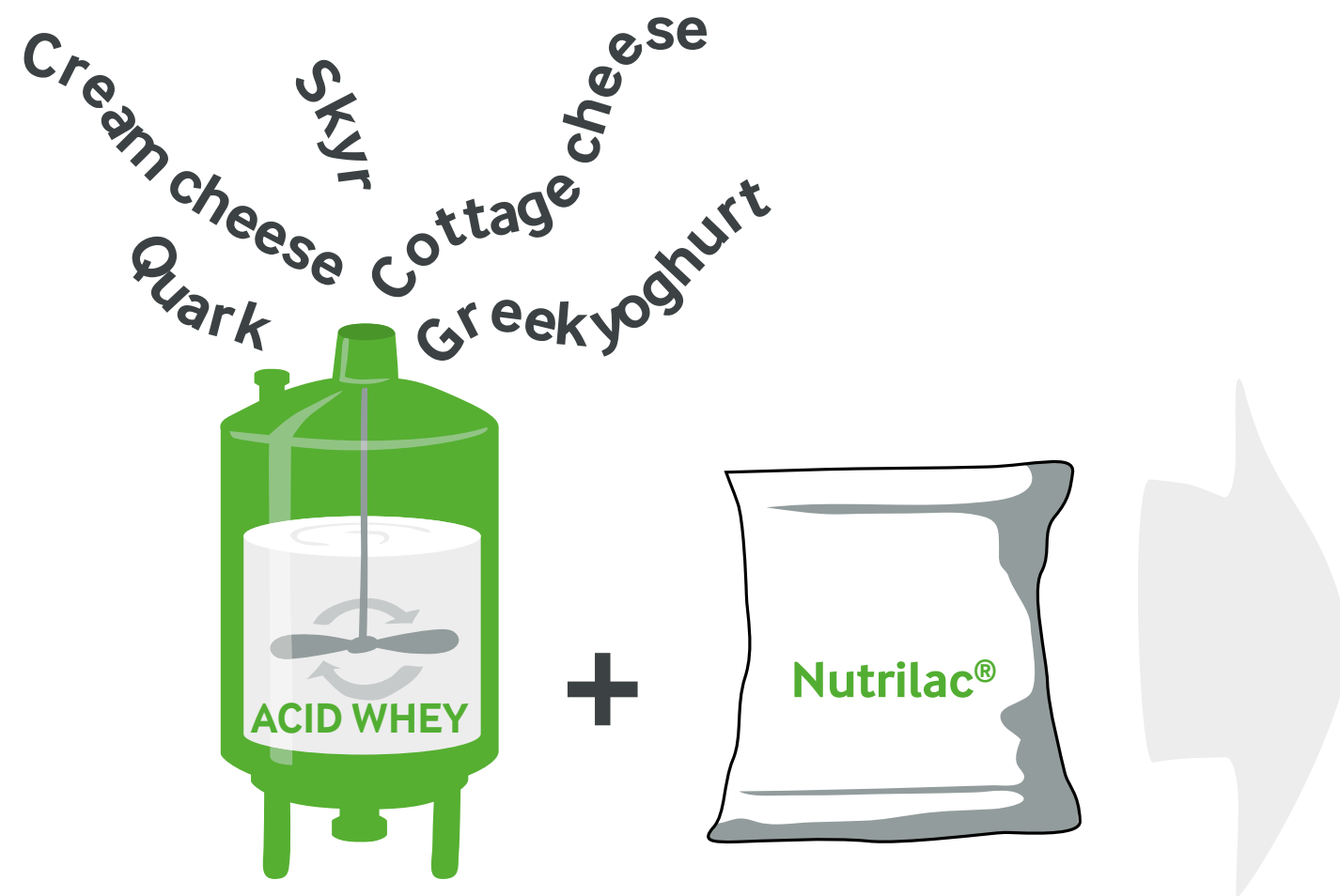
Acid whey is regarded as a great raw material available at a low cost



Benefits of **acid whey**



Utilise acid whey with our **Nutrilac®** solutions



When producing a specific range of dairy products such as cream cheese, you will have acid whey left from the process.

Some companies dispose it as waste, but others have recognised it as a great raw material for other products.

Acid whey from **specific dairy products** is the source of new applications



With a range of our Nutrilac® solutions, you can utilise the acid whey from your normal production to drinks, dips, desserts and processed cheeses by adding Nutrilac® and water to your production.

You can obtain a whey protein content of up to 50% in the recipe, while reducing waste in your production. This enables you to improve your CSR image, with a process that diminishes waste in the production.

Get the most out of your acid whey



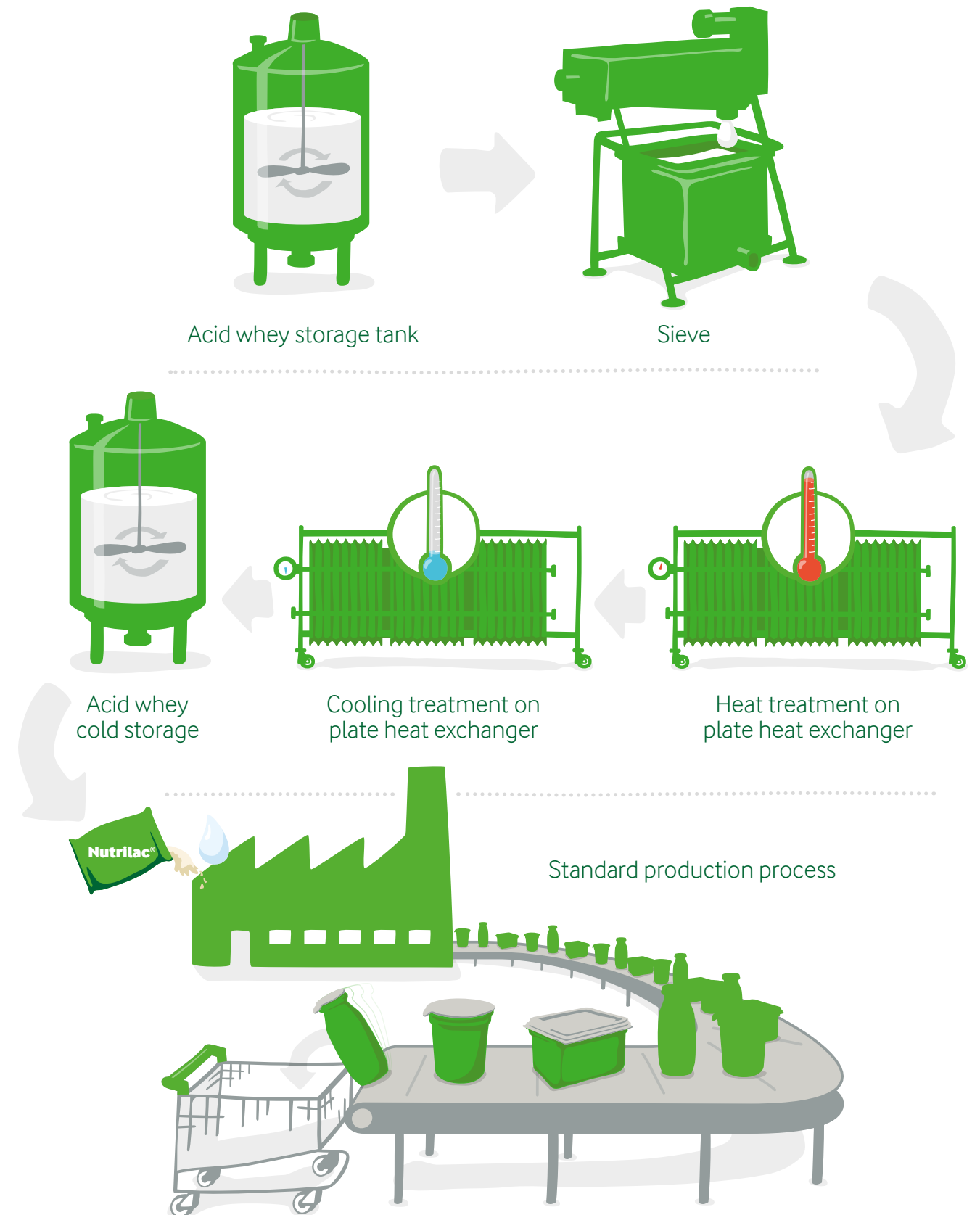
Treat your acid whey as a raw material

When handling acid whey as a raw material there are five essential steps before you can include acid whey in your production process.

Acid whey needs handling similar to that of sweet whey: First, you need to consider whether the acid whey needs to be separated by using a sieve. This is only needed if the acid whey is from a cottage cheese production.

Then the acid whey must be heat treated in 15-20 seconds at 72-74°C, after which it must be cooled to below 6°C. Finally, you can store the handled acid whey in silo tanks, but storage time cannot exceed three days.

How to handle acid whey



In Arla Foods Ingredients
we are **innovative** and **solution
minded**, and for our acid whey
solutions we have won a number
of **awards** in the industry

WINNER

Beverage Innovation
award 2013 for
Best dairy Ingredient

WINNER

Food Expo Innovation
Award 2014

Finalist

Finalist in
World Dairy Innovation
awards 2015 for
Best environmental
sustainability
initiative.



Quality starts here

Arla Foods Ingredients is a global leader in natural whey ingredients for nutritious food products. Our trademark is the quality we provide to our customers in every aspect of our offering.

References

- 1 Korosec. 2013. CSR a 'Business Requirement, Not Option'. Available at: <http://www.environmentalleader.com/2013/05/23/csr-a-business-requirement-not-option/>
- 2 Korosec. 2013. CSR a 'Business Requirement, Not Option'. Available at: <http://www.environmentalleader.com/2013/05/23/csr-a-business-requirement-not-option/>
- 3 Korosec. 2013. CSR a 'Business Requirement, Not Option'. Available at: <http://www.environmentalleader.com/2013/05/23/csr-a-business-requirement-not-option/>
- 4 Korosec. 2013. CSR a 'Business Requirement, Not Option'. Available at: <http://www.environmentalleader.com/2013/05/23/csr-a-business-requirement-not-option/>
- 5 Hohnen & Potts (2007). Corporate social responsibility. Available at: http://www.iisd.org/pdf/2007/csr_guide.pdf
6. Source: Commission Regulation (EU) No 432/2012 of 16 May 2012
7. Source: Commission Regulation (EU) No 432/2012 of 16 May 2012
8. Source: Commission Regulation (EU) No 432/2012 of 16 May 2012
9. Source: Commission Regulation (EU) No 432/2012 of 16 May 2012
10. Source: Commission Regulation (EU) No 432/2012 of 16 May 2012
11. Ref: IOM DRI report (2005). ISBN 0-309-08525-X



For more information about the range of products Arla Foods Ingredients can supply, please contact us at: dairy@arlafoods.com

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