

Arla Foods Ingredients harnesses upcycling potential of acid whey

22 October 2024 | News

The new 'Upcycle Your Whey to Value' concept offers a solution to a long-standing sustainability challenge for the dairy industry



The new 'Upcycle Your Whey to Value' concept offers a solution to a long-standing sustainability challenge for the dairy industry

Arla Foods Ingredients is demonstrating how acid whey can be transformed into a valuable raw material for high-protein dairy products with an 'upcycled' positioning.

The new 'Upcycle Your Whey to Value' concept offers a solution to a long-standing sustainability challenge for the dairy industry. Two-thirds of the milk used in the production of Greek yoghurt and other strained fermented dairy products ends up as waste.

Disposing of acid whey, the main side-stream of the process is both expensive and associated with environmental risk. However it is nutrient-rich and, with the right expertise, can be transformed into a nutritious ingredient, opening up new opportunities for innovative food and beverage products.

Now Arla Foods Ingredients has created three new ambient dairy concepts that demonstrate the potential of acid whey to be used in products with an 'upcycled' positioning:

An 8 per cent protein drinking yoghurt with pineapple/coconut flavours

An 8 per cent protein creamy dessert with pineapple/coconut flavours

An 8 per cent protein beverage with strawberry flavour.

In each of the recipes, acid whey, which accounts for between 50 per cent and 73 per cent of the full product, is combined with ingredients from the Nutrilac ProteinBoost range of patented microparticulated whey proteins.