

Arla Foods Ingredients targets acid whey elimination with high-yield solution

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Arla Foods Ingredients has launched a "Maximum yield, no acid whey" concept that demonstrates how acid whey can be eliminated from the strained dairy production process to enhance efficiency and maximise yield.

On a traditional processing line for strained dairy products, two-thirds of the milk used is typically filtered off as acid whey. This represents a significant loss of productivity and nutrients, and also creates disposal challenges and costs for manufacturers.

The new concept showcases Arla Foods Ingredients's Nutrilac HighYield range of milk proteins as an innovative, no-waste solution for dairy producers. Adding Nutrilac HighYield before fermentation enables dairies to omit the acid-whey separation or filtration steps, resulting in zero acid whey and 100 per cent milk yield.

Nutrilac HighYield requires minimal and manageable modifications to standard production lines and reduces the need for separation/filtration equipment, which is costly to acquire and maintain. It also offers greater flexibility, enabling dairies to increase their volumes of final products or maintain current volumes with up to 85 per cent less milk and shorter processing times.