

UTILIZATION OF WHEY & WHEY PROTEIN: EITHER TO REUSE OR TO REDUCE COST OF CHEESE MAKING PROCESS BY USING ADVANCE TECHNIQUES

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ABSTRACT

Whey is still considered as a dairy waste by dairy industries, and therefore, does not have any value. At the start of 21st century, regulations were developed for the disposal of whey waste. Recently, scientific studies have revealed the secrets of whey protein and developed a number of techniques and methods to get whey protein with best nutritional and functional value. Advanced technologies such as ultrafiltration, bio-fermentation, transformation, have increased the reuse of whey waste. Cost effectiveness is only the reason of not processing the whey protein and therefore, removes the whey protein as a waste by dairy industries. This paper discusses the production, types, forms, applications, separation of whey protein.

Keywords: Whey, Whey Protein, Ultrafiltration, Bio Fermentation, Transformation.