



Whey powder production

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One of the most common waste produced in dairy plants is whey protein. Whey is one of the by-products which is made of hard, semi-hard and soft cheese of rennet. In other word whey is the watery proportion segregated from milk that is made by adding acid – warming or clot of rennet. Whey is nontransparent and yellow-green with a pH of 5.9 – 6.3. The total solid of whey is usually about 6 – 6.5 percent and its BOD is more than 32000. Although whey includes high amounts of BOD it is illegal to fellow it on the farming lands. On the other side it is too nutritive and contains sources of protein – minerals and carbohydrate. So the technology of whey recovering is seriously essential. The most important product made from whey is whey powder. Whey powder is consumed in many industries such as using in manufacturing of coca snack and dried-milk. In this study whey, powder different stages of production and processing are discussed.

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