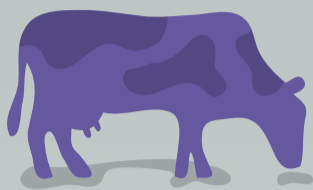


# From acid whey to **value add**

## Why is acid whey a challenge?

Currently, growing volumes of acid whey from e.g. cream cheese and Greek yoghurt production are turned into\*:



feed



biofuel

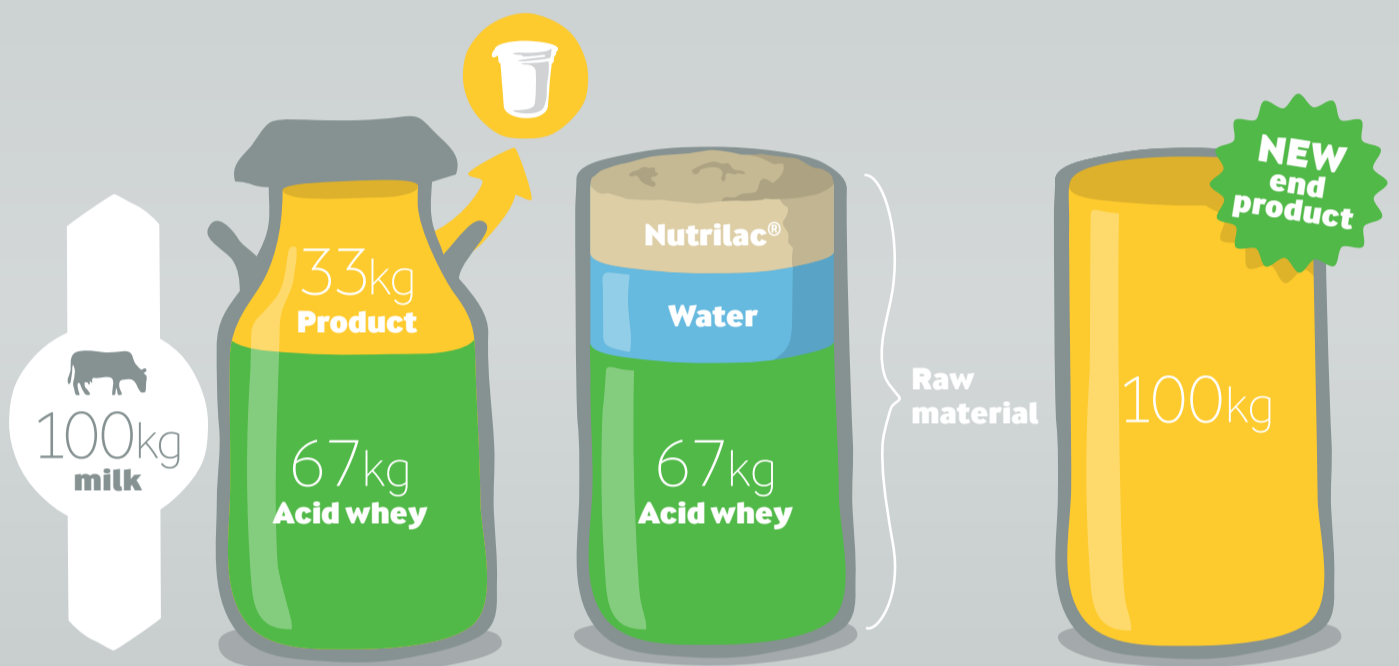


waste

## Production process

It has traditionally been accepted that **acid whey** is an unavoidable waste product from e.g. **cream cheese** or Greek yoghurt production...

...but **not any more:**



With the addition of Arla Food Ingredients' **Nutrilac**<sup>®</sup> solution, what was once a waste product is now a **raw material** – creating **delicious products** with **added value!**

## Benefits of acid whey



## Applications



\*Source: Korosec, 2013. CSR a 'Business Requirement, Not Option'. Available at: <http://www.environmentalleader.com/2013/05/23/csr-a-business-requirement-not-option/>

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