

VALORISATION OF DAIRY INDUSTRY WASTE

Innovations and benefits - The use of the separating membrane technology allows to obtain fractions from dairy waste in order to create novel foods and new products with nutraceutical activity or with particular healthy properties. The plant equipment includes bench filtration systems capable of operating with matrix volumes of 5-10 liters and pilot plants that can handle volumes of up to 1000 liters allowing an optimization of the process on a representative scale and the achievement of innovative technological solutions that can be immediately adopted at industry level. The methodologies developed allow to exploit a matrix considered a strongly polluting dairy industry waste, by transforming it into a raw material with high added value.

Use

Production of new types of milk, in particular lactose-free milk (i.e. with a lower and different content than the one currently on the market) for lactose intolerants, who are strongly growing in western societies, and / or hypoallergenic milk aimed aimed at people allergic to beta-lactoglobulin. Realization of innovative products for different uses.

Applications and ongoing Activities -

Ongoing activity with Granarolo, for the development of new lactose-free and lactoglobulin-free products for intolerant and allergic people. Activities involving the characterization and extraction of biomolecules with high added value of the whey.



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