



Liquid Whey Permeate (WPE)

Description

Whey permeate is a lactose-rich by-product of the cheese-making process from which most of the proteins have been separated by ultrafiltration.

The whey permeate is further concentrated by reverse osmosis up to approx. 27% ds.

Applications

Food

WPE is a great source of lactose, and provides a cost-effective source of dairy solids. WPE contains essential dairy minerals. Thanks to its unique composition, WPE can be used as growth medium for food ingredient fermentation.

Key benefits

- Ideal fermentation medium to obtain high value products ✓
- Cost-effective source of dairy solids ✓

TYPICAL PRODUCT COMPOSITION

	WPE liq
Dry matter %	28
Protein (N × 6.38) % on ds	3
Lactose % on ds	88
Fat % on ds	0
Ash % on ds	9
Delivery temperature	< 12°C

Feed

Whey permeate is a high-quality source of lactose used in the feeds of various animals, such as calves, goat kids, lambs and piglets

Key benefits

- Cost-effective ✓
- High energy, lactose rich liquid for dairy cattle feed ✓
 - improves the rumen energy balance (i.e. protein/energy in the rumen)
 - increases the digestibility and palatability of the diet
 - improves feed efficiency