

# Whey

## DESCRIPTION

Whey is a liquid obtained by separating the coagulum from milk. The whey is then pasteurized and evaporated to 40-50 percent solids, followed by sufficient cooling and holding to obtain lactose crystallization. The whey is then spray-dried to a final moisture content of 6-14 percent. Whey is high in lactose.

## CLASSIFICATION

Proteins, starches and sugars

## SOURCE INDUSTRY

Cheese factories. See the [Meat Products industry roadmap](#).

## ANNUAL VOLUME GENERATED IN WISCONSIN

160,300 tons dry whey; 58,100 tons lactose

## CURRENT APPLICATIONS

Dietary supplement;

## PRICE

\$363/ton

## APPLICABLE BIOREFINING PROCESSES

[Aerobic digestion/composting](#), [anaerobic digestion](#), [aqueous-phase reforming](#)

## REFERENCES

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Wolff, Ivan A., (ed). 1982. CRC Handbook of Processing and Utilization in Agriculture. CRC Press, Boca Raton, FL.