

PRESS RELEASE

Create extra profits from by-products

New market segment: Whey desserts with yogurt cultures

Ahrensburg, June 2016 – A by-product of cheese manufacture is large amounts of sweet whey. This is used for many different things, including cheese specialities, whey drinks and whey powder. Hydrosol now offers another option. The company has developed a stabilising system that makes it possible and economical to create fermented whey desserts using yogurt cultures.

In some markets, to save money when making yogurt part of the milk is replaced by whey or water, but there are limits to this. The formulation must have at least 50% milk, to give the yogurt a smooth, gleaming texture and a pleasant mouth feel. With the Stabisol JOC stabilising system it is now possible to replace the milk entirely with sweet whey. The whey is mixed with fat, sugar, stabiliser and yogurt cultures, and fermented. The fat can be animal fat like cream or butter, or vegetable fat like oils, depending on availability. Instead of fresh whey, whey powder and water can be used.

This whey dessert is an attractive concept for European dairies focusing on the export market. Sebastian Barsch is a product developer at Hydrosol and specialises in yogurt, and notes, "With our new stabilising system we give cheese makers a double benefit. They can profitably market their excess whey, and they can also take low-cost yogurt-like desserts to market. This lets them use the increasingly positive image of whey protein to boost revenues." Whey protein is now recognised as having very good nutritional properties. Whey is also much cheaper than milk.

Like traditional yogurt, these fermented whey desserts can be mixed with various ingredients, such as flavourings and colours added at the start of the manufacturing process, or fruit preparations added after fermentation. Through its close cooperation with its sister companies in the Stern-Wywiol Gruppe, Hydrosol can offer its customers individual consulting in this area. And not just that - with its sister company OlbrichtArom, Hydrosol can also offer all-in compounds with customer-specific flavouring.

About Hydrosol:

Hydrosol GmbH & Co. KG headquartered in Ahrensburg near Hamburg, Germany, is a fast-growing supplier of food stabilisers, with subsidiaries around the world. Its specialists develop and produce tailor-made stabiliser systems for dairy products, ice cream and desserts, delicatessen and ready meals, as well as meat, sausage and fish products. With its

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international network of 16 subsidiaries and numerous qualified foreign representatives, the company is represented in the world's key markets. As a member of the independent, owner-operated Stern-Wywiol Gruppe with a total of eleven sister companies, Hydrosol can make use of many synergies. The company has access to the knowledge of some 70 R&D specialists and to the extensive applications technology of the Group's large Technology Centre in Ahrensburg, Germany. It also benefits from shared production facilities and the Group's own logistics resources, so it can offer customers a high degree of flexibility and innovation capabilities. The Stern-Wywiol Gruppe is one of the world's most successful international suppliers of food & feed ingredients.

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