

PRESS RELEASE

Using a by-product economically and sustainably

Turning rennet and acid whey into desserts and trendy foods

Ahrensburg, August 2017 – The manufacture of one kilogram of cheese results in nine kilograms of whey as a by-product. The amount of whey left over is correspondingly high in cheese-making countries. The US is in the lead with over 48 million tonnes per year, followed by Brazil, Turkey and Russia with five to seven million tonnes. Given these volumes, which have risen steadily over the years, dairies are faced with a major challenge, since disposing of whey is just as costly as converting it into powder. Hydrosol now gives cheese makers new possibilities. With Stabisol JOC stabiliser and texturing systems, rennet and acid whey can profitably be made into new products.

Whey contains 0.8 percent protein. Whey protein is recognised as having very good nutritional properties, and is actually nutritionally superior to protein from whole milk or soy. This is a big part of the reason why this dairy product has had a positive image as a healthy food for some years. Cheese makers can now benefit from these advantages while making good use of their surplus whey. Hydrosol's new functional systems turn whey into a wide range of new products. For example, rennet whey can be used as a basis for pudding desserts, drinks, fermented desserts and sour cream. Acid whey can be used to make alternatives to yogurt. "Acid whey is a special challenge for cheese producers, because processing it is technologically much more demanding than for rennet whey," explained Dr. Dorotea Pein, Innovation Manager at Hydrosol. "After intensive research and many application tests, we have succeeded in developing an ingredient complex that makes it possible to market acid whey profitably."

Whether made of rennet or acid whey, the end products feature appealing mouth feel and creamy texture. "The fat content of the products can be adjusted either with normal milk fat in the form of cream, or with vegetable fat," said Dr. Pein. "The desired viscosity can be achieved using our highly functional stabiliser and texturing systems." Like yogurt, the whey alternatives can be mixed with various ingredients, such as flavourings and colours added at the beginning of the manufacturing process or fruit preparations added before filling. Through its close cooperation with its sister companies in the Stern-Wywiol Gruppe, Hydrosol can offer its customers individual solutions in this area. With its sister company OlbrichtArom, stabiliser specialist Hydrosol can also offer all-in compounds that include customer-specific flavouring.

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About Hydrosol:

Hydrosol GmbH & Co. KG headquartered in Ahrensburg near Hamburg, Germany, is a fast-growing international 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 international network of 15 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 80 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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