

[54] PROCESS FOR RECOVERING THE WHEY PROTEINS, THE APPLICATION THEREOF TO CHEESE-MAKING AND THE RESULTING CHEESES

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[57] ABSTRACT

The invention relates to a process for the recovery of whey proteins and their utilization in cheese making. Whey separated from cheese curd during normal processing is first pasteurized and then subjected to ultrafiltration to provide a whey protein concentrate, the concentrate is mixed with milk and the thus enriched milk is subjected to further ultrafiltration after which it is treated in the usual manner to form a curd.

Cheese-making includes fermentation of the enriched curd product of the above process. According an alternate embodiment, the cheese-making comprises the steps of (a) curdling of the mixture of milk and whey protein concentrate and (b) ultrafiltration of the coagulum, in which case the desired cheese is directly obtained after said ultrafiltration.

5 Claims, 1 Drawing Figure

