

2 minutes application break

Whey drinks

Facts

Origin Europe & America

Dates back 1940s

Ingredients WPC/WPI and various flavorings and nutrients

Consumed as a source of protein or for potential health benefits.

MixSing Vacuum



Design

Shear	CFD simulations confirms >200,000 s ⁻¹
Design	According to European legislation and CE marked
Hygiene	Complying with EHEDG guidelines
Viscosity	Up to 1,500 cP
Accessories	Vacuum system
Materials	Stainless steel: AISI 316L. All materials: EC 1935

Insight

Whey-based drinks are beverages made using whey, a by-product of the cheese-making process. Whey is a clear, watery liquid that is rich in protein, and it is a popular ingredient in sports and nutritional supplements as well as in various food and beverage products.

The history of whey-based drinks can be traced back to the origins of cheese production. Whey is a by-product of cheese production and has been used for centuries in various cultures as a source of nutrition. However, the development of whey-based drinks as we know them today began in the early 20th century with the commercial

production of whey protein concentrates (WPC) and isolates.

The first commercial production of WPC began in the 1940s in Europe and North America. This early form of whey protein was created by removing some lactose and minerals from whey through ultrafiltration. This process concentrated the protein content of the whey, making it a more valuable product for use in food and nutritional supplements.

In the 1970s, a new process called ion exchange was developed, allowing for producing whey protein isolates (WPI).

This process removed almost all of the lactose and minerals from whey, resulting in a 90% protein or higher product. WPI is considered a higher-quality protein source than WPC and is now widely used in sports nutrition and other dietary supplement products.

The use of whey protein in drinks has also evolved throughout the years. Initially, whey protein was added in powdered form to beverages such as smoothies and shakes. Still, in recent years, new technologies have been developed to incorporate it in liquid form, making it more convenient and easier to consume.