



PRESS RELEASE
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FOR IMMEDIATE RELEASE

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Whey takes center stage in new farmstead cheesemaking publication

MADISON, WI – What can farmstead or small cheese plants do with the whey generated during cheesemaking? A new study published by Dr. Bill Wendorff, professor emeritus at the University of Wisconsin, provides some new insight into this age-old question.

“Uses of Whey in the Farmstead Setting,” a concise, easy-to-read, 20-page full-color publication, expands on the “four Fs” for whey utilization: food, feed, fuel, and fertilizer. It is available to download on the Dairy Business Innovation Center website at www.dbicusa.org under Research Papers.

Wendorff will present his new farmstead whey publication at World Dairy Expo in Madison on Saturday, Oct. 4, along with new research he has conducted on “Getting the Most Out of Goat Milk.” Wendorff is considered to be one of the premier sheep and goat milk processing experts in the United States. The presentation begins at 10 a.m. in the Monona Room in the Alliant Exhibition Hall.

Whey represents 90 percent of the volume and 50 percent of the solids of milk used in the manufacturing of cheese. Once considered to be a wasteful byproduct of cheesemaking, whey is currently in demand as animal feed for cattle, sheep, swine and poultry. More recently, it is increasingly being sought after as a human food ingredient for nutrition beverages, alcoholic drinks, bakery products and prepared mixes.

Wendorff also discusses whey’s potential in manufacturing ethanol, producing biogas, acting as a fungicide, insecticide, and its continued potential to act as a fertilizer when land spreading on agricultural crops.

The paper is published by the Wisconsin Department of Agriculture, Trade and Consumer Protection, with support from the Center for Dairy Research and the Dairy Business Innovation Center.

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The Dairy Business Innovation Center offers technical assistance to dairy producers and processors in developing value-added dairy products, business planning and market development. For more information, visit www.dbicusa.org or contact Jeanne Carpenter, 608-358-7837.