Extraction of Polar Lipid Species from Whey Waste Streams for Value-Added Ingredients

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About Me

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Research interests in biochemistry and bioanalysis
  - Mass Spectrometry and Chromatography techniques

Applying love of instrumentation to the complex matrix that is milk
Take a look at these products
Dairy Sourced Protein and Soy Lecithin
Soy Lecithin - Emulsifier
Emulsifier Solutions

Before

After
Does Dairy have a solution?
Dairy’s Solution
My Research
Dairy Based Emulsifiers and Value-Added Products

Damodaran (2010) - University of Wisconsin-Madison
Thank You For Your Attention!

Contains: Milk, Soy