

## Lactose Hydrolyzed Whey

Lactose hydrolyzed whey is produced by hydrolyzing a portion of the lactose to glucose and galactose by addition of lactase enzyme. The product will have increased sweetness and decreased tendency for lactose crystallization as compared to whey. The amount of lactose converted to glucose and galactose depends on product specifications.

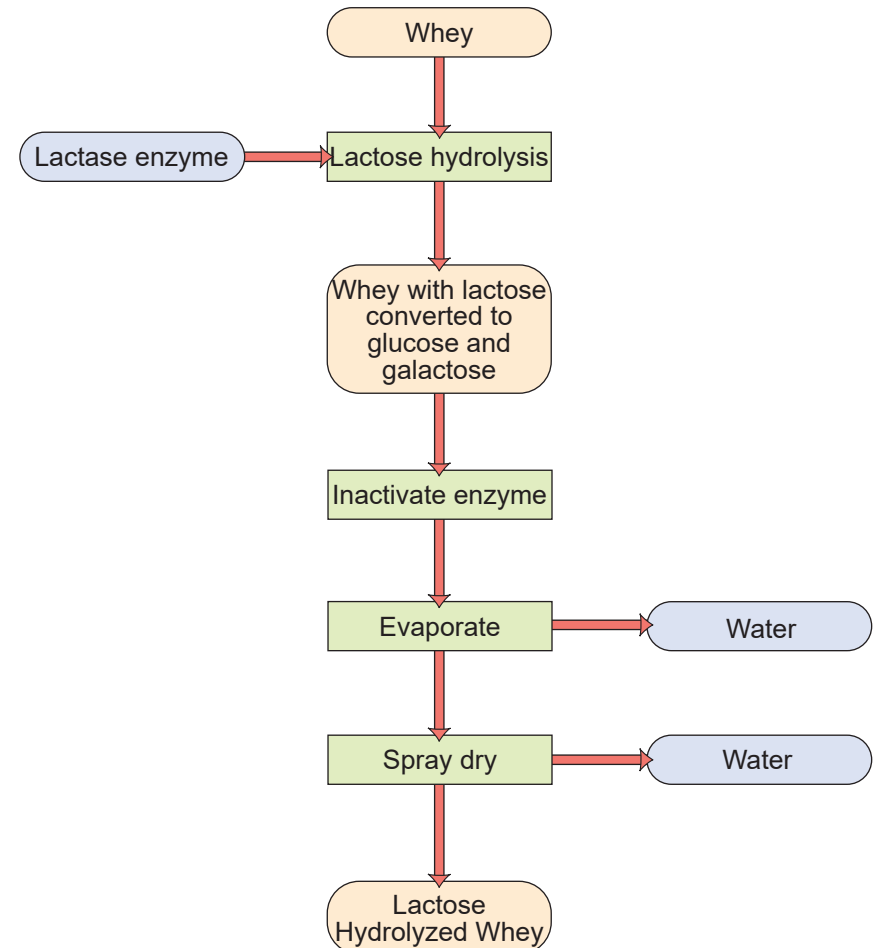
Lactose hydrolyzed whey is difficult to dry and the powder may tend to become sticky with storage.

### Regulations

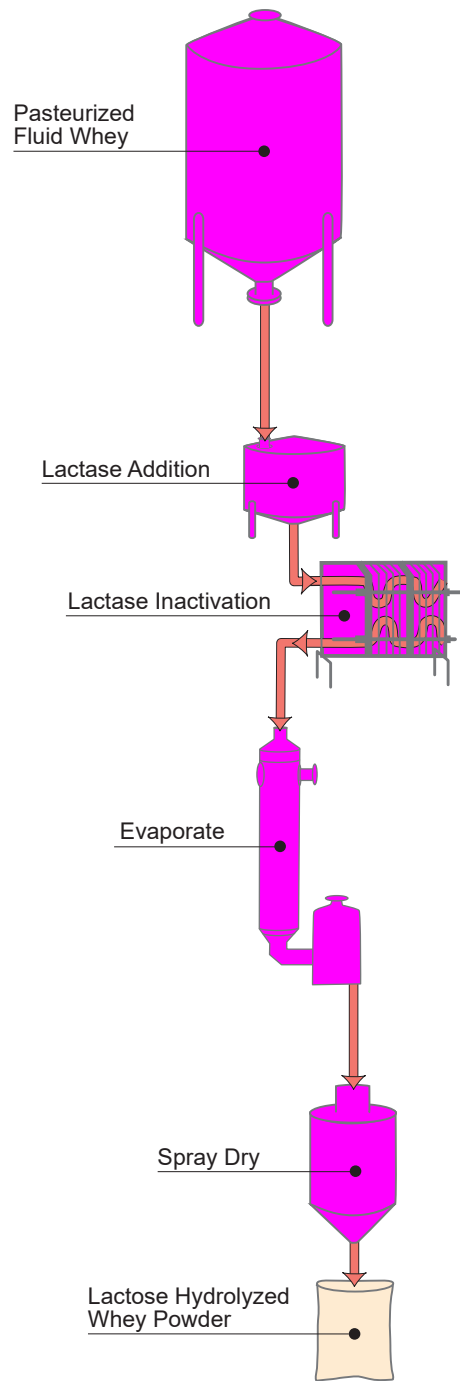
- ◆ None, product not defined

Animal Feed Definition (Association of Animal Feed Control Officials)  
Dried Hydrolyzed Whey - is the residue obtained by drying lactase enzyme hydrolyzed whey. It contains a minimum of 30% total of glucose and galactose.

## General Process for Manufacture of Lactose Hydrolyzed Whey



## Manufacture of Lactose Hydrolyzed Whey



Typical composition and characteristics  
Not available