



Operational Group:

LACTIES - Innovation, Eco-efficiency and safety in micro, small and medium sized dairy industries.

LACTIES Inovação, Eco-Eficiência e Segurança em PMEs do Setor dos Lactícínios.



Supported by:



Start: October/2017
End: May/2020

Budget: 350.000 €

Practical problem

Diversification of production and production processes, incorporating innovative, sustainable and environmentally friendly technologies, based on energy efficiency, on the use of by-products and endogenous resources, in order to adapt the small firms of the sector to the current market requirements.

Partners

Type:

Research /Teaching

Agri enterprise

Agri Association

Name:

Instituto Politécnico de Coimbra; Instituto Politécnico de Beja; Universidade Católica Portuguesa; Instituto Superior de Agronomia; Centro de Biotecnologia Agrícola e Agro Alimentar do Alentejo; INIAV - Instituto Nacional de Investigação Agrária e Veterinária IP

Lourofood Ida; Queijaria Guilherme; Unipessoal, Ida; Tété ii-Produtos Lácteos Ida; Valinox-Industrias Metalomecânicas,SA; Sabores e Ambientes Serra da Estrela, Comercialização de Produtos tradicionais Lda

Acos-Associação de Agricultores do Sul; Ancose-Associação Nacional de Criadores de Ovinos Serra da Estrela

Project

Objectives:

To maximize the competitiveness of micro, small and medium size industries of the dairy sector by introducing technological innovation and improving energetic efficiency; To foster the valorisation of endogenous resources by the dairy industries.

Expected results:

Development of innovative dairy products: Ewe's milk and lactose free yoghurt; Whey cheese (Requeijão) with probiotic cultures; Yoghurt/fermented drinks based on liquid whey protein concentrates obtained by ultrafiltration; Cow's whey cheese obtained with whey protein concentrates obtained by UF; Development of two pilot plants for the production of whey cheese with energy recovery.

Results so far/first lessons:

The introduction of novel approaches for the valorisation of cheese whey allows for the obtention of innovative dairy products in micro, small and medium size dairy industries. It is also possible to reduce the energy consumption of whey cheese production process. Several products were already tested at laboratory scale and can be transferred to the industry.

Who will benefit:

Micro, Small and Medium size industrie of the dairy sector.

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