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Trends: Any which Whey you look at it! A Success Story for Dairy!

PolyWhey Finish is a bio-based product developed from a dairy by-product thru a cooperation with Andrew Meyer (Hardwick, VT) and the University of Vermont (UVM)! Replacing typical ingredients for floor finishes (formaldehyde and benzene) with whey (a natural by-product of cheesemaking), PolyWhey brings odor-free, "green" options that conscientious consumers are seeking to the market!

Recently earning a USDA Biobased product designation, Vermont Natural Coatings points out that they use whey protein technology to match the functionality without the toxicity of carcinogens.

"The public should demand nothing less for living and working environments, especially for schools," observed Meyer.¹

Meyer's family runs a local organic dairy, where he grew up and then attended UVM. Graduating with a degree in environmental science, he was looking for a way to get back to the family farm while bringing important resources with him to facilitate value-added agricultural products. They have expanded their product development, hiring Dr. Frank Lee (formerly of UVM) as "chief formulator." A whey-based wood cleaner has already been added to their product line. Look forward to seeing more good things from Vermont Natural Coatings!

Tips: Testing your Whey gives critical feedback – real time!

A critical control point in monitoring cheese production, whey composition needs to be tested to ensure that the process is progressing optimally and you are not throwing out valuable profits. If whey has elevated fat or protein, cheese yields will decrease significantly. Also, if you are using the whey for other value-added products or selling it for the same, you need to know what's in that whey.

The LactiWhey is an easy to use, affordable instrument that provides a complete composition analysis for either sweet or acid whey in just 60 seconds! Requiring no reagents, the sample is simply poured into a sample vial and introduced to the instrument. Results automatically appear on the read-out in just one minute and can be saved on a computer for future reference/reporting.

Check it out at:

<http://www.pagepedersen.com/products/milk-analyzers/lactiwhey-lacti-check-whey-analyzer>

1. "Vermont Company's PolyWhey Finish Earns USDA Certified Biobased Product Designation", Cheese Reporter, August 9, 2019, Page 12