The Dairy Processing Program provides industry and researchers with strategic technical information concerning processes involving fractionation, concentration or drying of milk, milk proteins, whey and whey proteins. The Processing program team is made up of individuals with decades of industry experience in processing milk and whey products. They consult and advise dairy companies, equipment companies, researchers, regulatory officials, buyers and end users of dairy products regarding the science, technology, equipment options and economics of milk and whey fractionation and processing. The Processing program has several publications with current technical information on membrane function, product mass balances for milk and whey fractionation, and technical information on the processes used for fractionation, concentration and drying of milk and whey products.

**Services:**

The Processing program operates and maintains a Pilot Plant with state-of-the-art equipment to process and fractionate milk and whey products. These facilities are available for industry use. Examples of equipment include various membrane units (RO, UF, NF, MF), a pilot scale plate evaporator and a pilot spray dryer. Other equipment includes homogenizers, pasteurizers, and other novel filtration systems. The Pilot Plant is also equipped to manufacture some of the fast growing soft dairy products such as concentrated yogurts.

**Trials:**

The Processing program is able use the equipment in the Pilot Plant for training of students and industry personnel, for performing research trials, or for running industry trials and cutting-edge, novel experiments. Our equipment allows us not only to fractionate milk and whey products but to process them into concentrated or powder forms for use as prototypes or for proof of concept. Equipment, processes and informational bulletins are constantly being updated to keep pace with this important and rapidly growing and changing field.

**Short Courses**

Dairy Ingredient Manufacturing