



ACCOMPANIMENT FOR THE VALORISATION OF WHEY INTO HIGH ADDED VALUE PRODUCTS (LACTO-FERMENTED DRINKS)

Promoting entity:
Axuribeltz Cheese Factory
info@casanabarro.es

Accompanied by:
Asociación de la Industria Navarra (AIN) ain@ain.es
www.ain.es



TERRITORIES INVOLVED	DESCRIPTION OF THE PROJECT	RESULTS OBTAINED AND REPLICABILITY	PROJECT CONTINUATION
EUSKADI	<ul style="list-style-type: none"> The project is framed within the problems identified in relation to whey in the flow of organic matter in the agri-food sector, more specifically in the cheese-making sector. The project began at the ORHI workshop in Bayonne, where the cheese dairies of Sakana (Navarra), represented by their association, contacted Leartiker, a supplier of innovative solutions for the recovery of whey into high added value products. This was followed by a technology transfer workshop at Leartiker facilities, with the participation of the Axuribeltz cheese dairy, a producer of organic lacha sheep's milk cheese. The ORHI project has provided advice about the choice of the most suitable processing equipment and on the definition of the production process adapted to the conditions of the Axuribeltz cheese factory. A study and feasibility plan for the recovery of whey has been developed, which includes the extension of the sanitary registration and the necessary documentation to obtain license, as well as the analysis of the means necessary to access the market It has also been an active participation in the search for investment support. 	<ul style="list-style-type: none"> The Axuribeltz cheese factory has decided to value the whey produced. To do so, the cheese facilities has had to be upgraded by making several investments, the most important of them the purchase of a Plevnik PH100 multifunction pasteurizer, which allows the production of different dairy products. By these means, the dairy will start marketing fermented whey and sheep's milk drinks, and whey drinks with fruit juice. It will also start marketing curd. The possibility of producing: yoghurts and packaged raw and pasteurized milk is also being considered. The first tests and training in the use of the equipment have been carried out. The recovery of whey would be a solution that could be implemented in other dairies. 	<ul style="list-style-type: none"> Fine-tuning and adjustment of the process. Marketing both in the cheese factory itself and in local markets in Estella and organic product sales points in Pamplona.
LA RIOJA			
X NAVARRA			
PYRENEES ATLANTIQUES			
OCCITANIE			
AUTRE/S TERRITOIRE/S			

PROJECT'S CONTRIBUTION TO THE FOLLOWING INDICATORS

INDICATOR	INITIAL VALUE (data or description)	FINAL VALUE (data or description)
• Valorization of whey in the form of fermented beverages and curd (per campaign)	0 lt of whey	10.500 lt of whey
• Production and sale of lacto-fermented beverages (per campaign)	0 lt	2.400.lt (100 lt/week)
• Production and sale of curd cheese (per campaña)	0 kg	810 kg
• No. of new products to be produced by recovery of whey		3 (lacto-fermented beverages, whey fruit juice beverages, curd)
• No. of possible new products to be produced by the cheese dairy		6 (lacto-fermented beverages, whey fruit juice beverages, curd, yoghurts, raw milk, pasteurised milk)
• INDICATOR 6		

The ORHI project (EFA142/16) is 65% cofinanced by the European Regional Development Fund (EDRF), within the framework of the Interreg V-A Spain-France-Andorra Programme (POCTEFA 2014-2020).