

# Our Whey Production Process



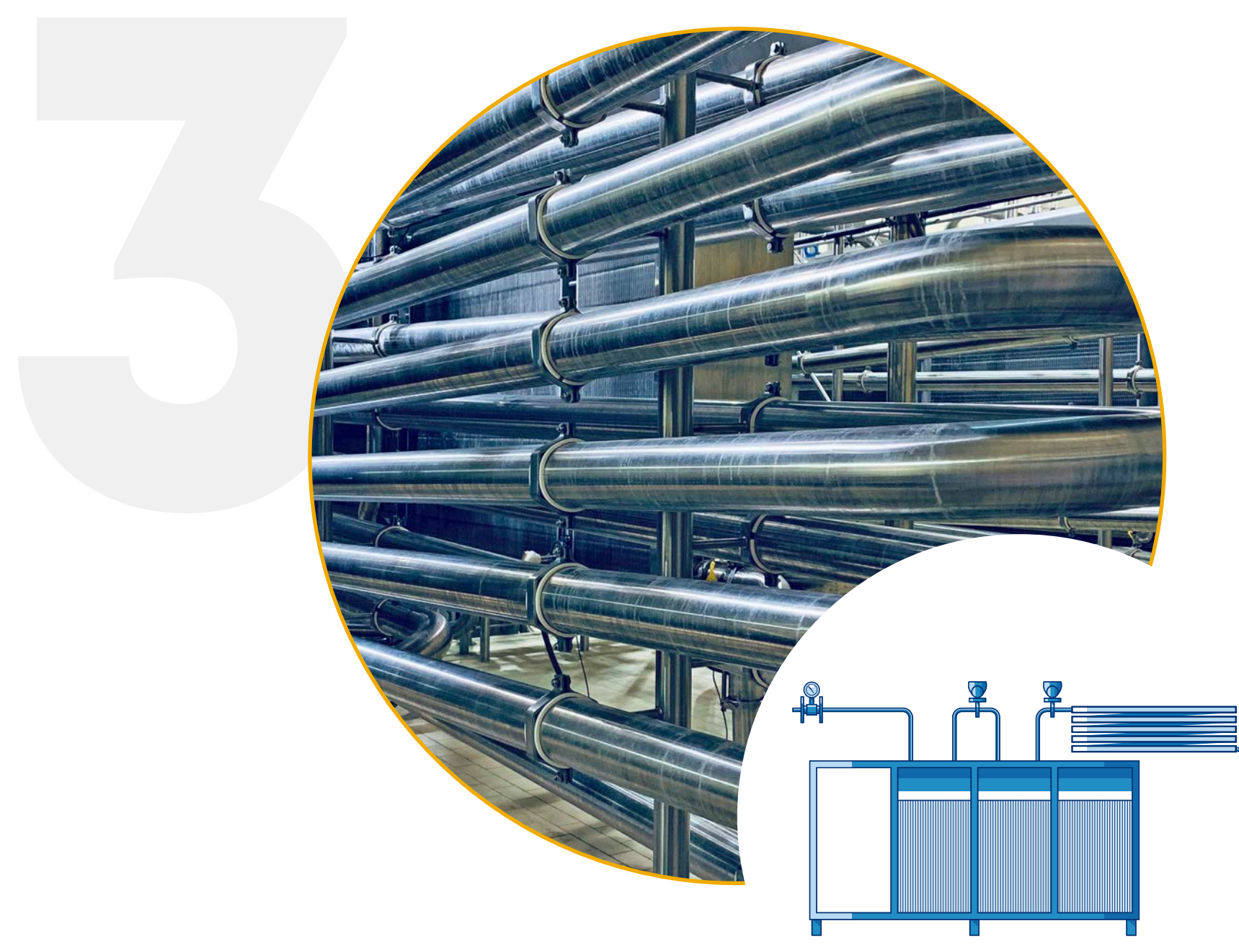
## Storage

Liquid whey from cheese make process



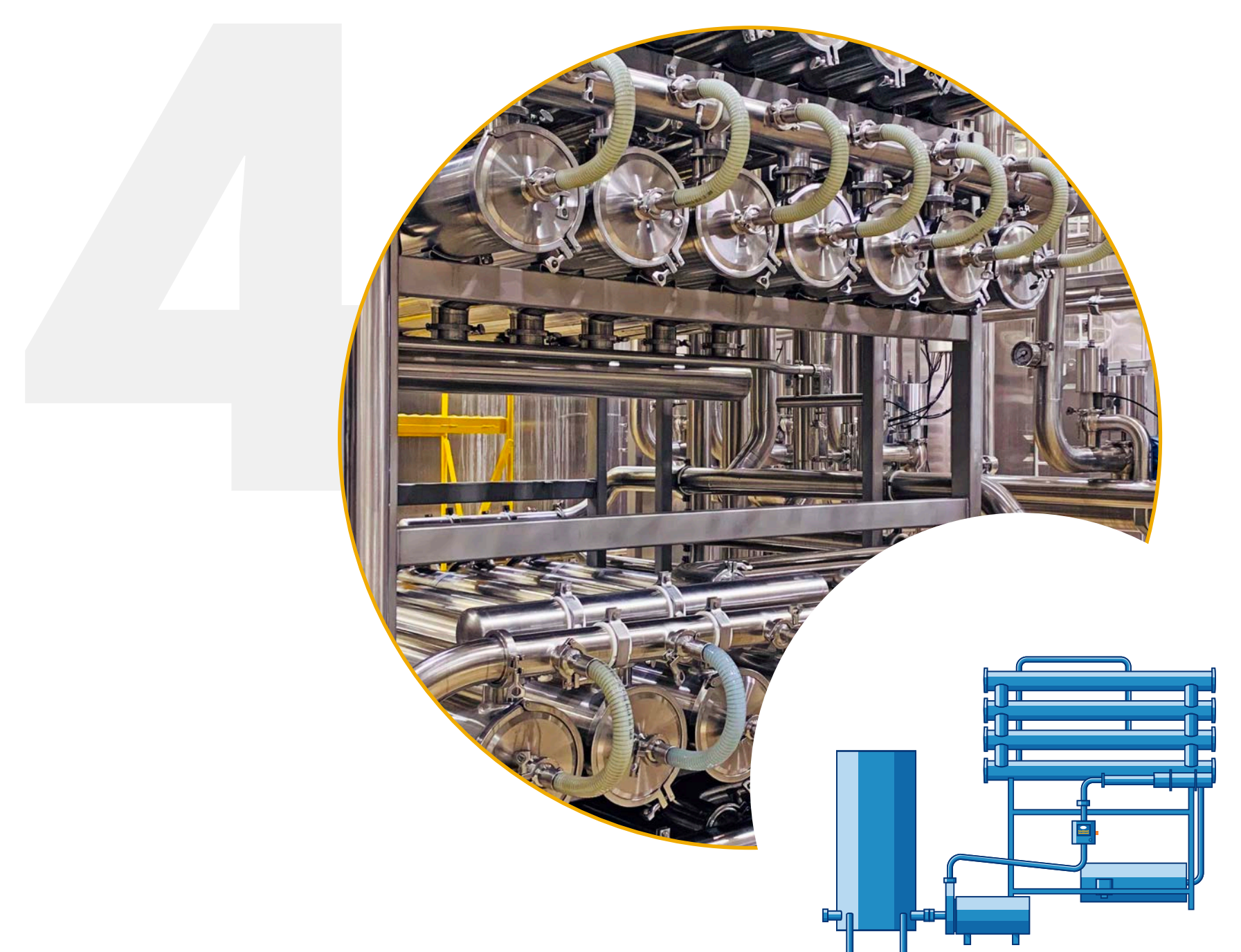
## Clarification and Separation

Removal of cheese fines & fat from whey



## Pasteurization

Legal pasteurization to kill all harmful bacteria



## Membrane Filtration

Filtration of whey to isolate the proteins at different concentration using state of the art microfiltration and ultrafiltration



## Powder Drying

Dry protein concentrate using spray drier technology



## Powder Packing

Packing dried protein in 20 kg bags



## Metal Detection

Ensuring the highest quality of protein powder



## Product Storage

Warehousing and shipment of different whey protein powders