

INNOVATIVE FERMENTED DAIRY DRINKS

based on
CO-PRODUCTS
of
CHEESE MANUFACTURING

and

RETURNABLE BOTTLING
DISTRIBUTION



USING WHEY from CHEESE MAKING for INNOVATIVE FERMENTED DAIRY DRINKS with ZERO-WASTE DISTRIBUTION

Whey from small scale cheese producers is rarely valorized – indeed it is often discarded!

Yet **whey can be fermented** in a robust process more and more appreciated by consumers but still rare in Western Europe.



Innovative fermented whey-based drinks can **SUPPLY** high quality nutritious beverages, **REINFORCE** jobs for the regional workforce and **ENHANCE** relationships between actors of the value chain thanks to returnable bottling.



Case study partners are exploring **CONSUMER ACCEPTABILITY** of whey drinks and **new SUSTAINABLE CIRCULAR** and **REGIONAL BUSINESS MODELS** including the returnable bottle distribution mode.

INTERESTED IN LEARNING MORE?

Contact the French Case Study Leader

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