

Satellite Symposium for Euro Global Summit & Medicare Expo on

# Weight Loss



## Whey properties and its use for production of functional and probiotic drinks

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Whey is a by-product in the process of cheese production, represented with 85-90% from the total milk volume and contains 50% of the milk's dry matter: lactose, whey proteins, minerals and vitamins. The high quality whey proteins are a source of energy and nutrients, rich with essential amino acids which makes them biologically essential proteins. The healing properties of whey are due to the presence of immunoglobulin and immunologically active substances which strengthen the immune system, protect the organism from different bacterial infections and allergic reactions. Only a small part of the whey produced in dairies in Macedonia is used for the production of albumin cheese, while the rest is left unused. The goal of this work is to show the therapeutic and functional properties of whey as well as the possibility of its use in production of functional and probiotic whey based drinks, with the use of new innovative technologies and scientific findings.

### Biography

Tatjana Kalevska is a Doctor of biotechnical science employed at the Faculty of Technology and Technical Science-Veles, University St. Kliment Ohridski in Bitola. She has participated in many conferences, symposia, seminars and projects, with emphasis on the following as most significant: TEMPUS FOODLINKS Improving Academia-Industry links in food safety and quality and project "Training in technology of sheep and goat cheese production" MAASP, SIDA with a study period in R. Greece. Author and co-author of several scientific papers, published in the domestic and international scientific journals.

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