



## Alternativas para el aprovechamiento del lactosuero: Antecedentes investigativos y usos tradicionales. [

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Analítica

Whey is the largest by-product obtained during the processing of milk in the production of cheeses, which has a high content of nutrients and is wasted generally discarding it in landfills, causing an environmental pollution problem. The objective of this work is to analyze various alternatives for the use of whey in different industries, based on different application studies and traditional uses. A bibliographical and descriptive investigation of investigative works of the last five years was carried out, in the databases Scielo, Redalyc, Scopus, taking as a reference the keywords whey, dairy by-product, dairy industry, and uses of whey in Spanish and English. Among the conclusions, it is determined that whey preserves important nutrients in milk that can be widely used by the food, chemical, cosmetic and biomedical industries according to the studies carried out. Keywords: Coagulation, dairy industry; milk, processing

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