

## PREPARATION OF LACTOSE FROM VARIOUS MILK BY-PRODUCTS

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### ABSTRACT

In this preliminary study some efforts were made to prepare lactose from different types of wheys obtained either by acid or rennet precipitation of milk. The recovery of crude lactose ranged about 40 to 60 per cent with a moisture content ranging in between 3.98 to 4.61 per cent. The quality of lactose was much lower when compared with standard due to presence of very high content of ash which adversely affected the over all acceptability of the product. There is a further need for improving the method of extraction and purification to obtain a good quality lactose.

### INTRODUCTION

In recent years with expansion of dairy industry in the country, the better quality products like milk, butter, cheese and yoghurt are available in the market. However, left out whey as well as expired long life milk and yoghurt are mostly wasted. The research is also underway to utilize out dated milk and yoghurt for the preparation of casein. There is a need to explore the possibility of utilization of such materials for preparation of some products of industrial importance.

Lactose, which occurs in milk, not only plays a major role in keeping quality of the milk but also its varied uses in food make it a versatile product for industry. The unique physical and chemical properties of lactose are being used to advantage in an ever increasing number of products. It may be added to increase osmotic pressure or viscosity and to improve texture without making the