



European Whey Processors Association

Economic Report 2017/18



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connect to the world of dairy

Definition of Whey

What is whey?

Whey is the liquid remaining after the production of cheese or the removal of fat and casein from milk. Whey is one of the two proteins contained in cow's milk. It is a rich source of the essential amino acids needed by the body on a daily basis. In its purest form, it contains little to no fat, or lactose.

Initially considered as a by-product

Fifty years ago, whey was considered as a waste material from the processing of cheese. It was then disposed in fields and considered harmful to the environment due to its high concentration in proteins or given as feed, unprocessed.

Thanks to modern developments and technologies, whey is now part of the human diet.

Thanks to its beneficial properties, whey is used in many high quality foods

Food manufacturers now use whey as a functional ingredient in food and pharmaceutical applications, and as nutrient in dietetic and health foods.

Applications of whey in the industry sectors



Whey in different EU languages

Whey / Суроватка / Syrovátka / Valle / Molke / τυρόγαλα / Lactosuero / Vadak / Lactosérum / Meadhg / Surutka / Siero di latte / Išrūgos / Xorrox / Wei / Soro de leite / Srvátka / Vassla / Hera / Erwatki / Zer / Savó / Sirotko / Sūkalu / Serwatka

Production & Trade

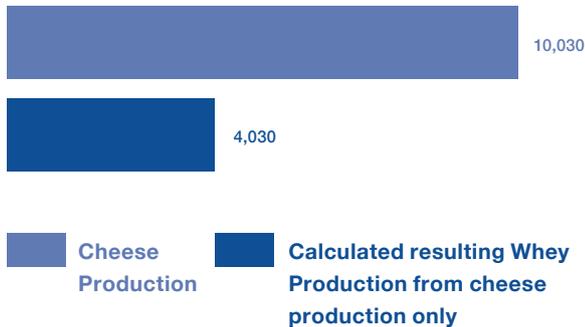


Production

Liquid Whey is processed from the production of cheese (about 85%) and caseinates (about 15%). Basically, we can consider that: 1kg of (semi) hard cheese and soft cheese yields 0.495 of whey solids 1kg of fresh cheese yields 0.33 kg of whey solids.

The EU is number one in the production of cheese worldwide, as such EU is the largest producer of whey globally.

EU Cheese Production & Calculated resulting Whey Production (in '000tonnes/dry matter - 2016)



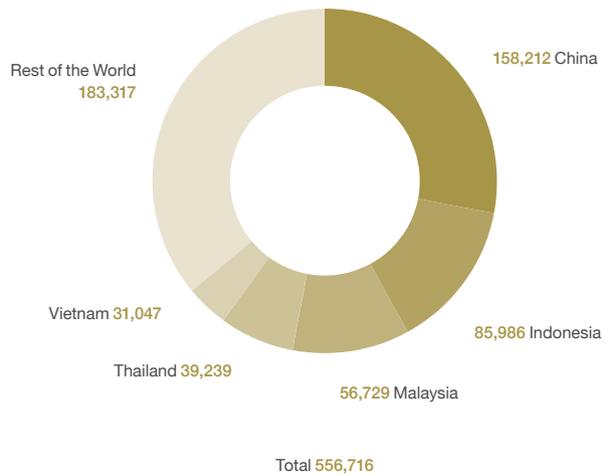
Applying different yield rates to the different types of cheese produced yields a total implicit whey solids availability of **4.03 million tonnes in 2016** in the EU

Trade

Whey is exported to many countries, especially Asian countries.

EU exported more than 557 thousand tonnes of Whey globally. China is the first importer of EU Whey (Combined Nomenclature 0404 10) with 158,212 tonnes imported in 2016.

Main importers of EU Whey (CN 0404 10 - tonnes, 2016)



Whey health benefits appreciated by consumers

The diversity of whey proteins makes it easy to develop great tasting products while also providing the beneficial properties of whey protein to many consumers groups.



EWPA has commissioned a survey on whey consumption. The full report will be published on EWPA's website.

The initial findings are:

Among the top 3 drivers of whey protein consumption, whey protein consumers indicated

- staying active as we age (64%),
- good for me/health benefits (63%)
- keeps muscles healthy (63%).

Among the top 3 benefits that whey protein can provide, whey protein consumers indicated that whey protein can

- help build and maintain muscle (32%),
- maintain healthy bones and joints (32%)
- help muscle recovery (28%)

*Disclaimer :

Research conducted by YouGov on behalf of EWPA (European Whey Processors Association). All data collected in the survey belong only to EWPA. The survey was undertaken online in the following 8 countries between 22 February and 5 March 2017: UK, France, Germany, Sweden, Spain, Ireland, the Netherlands and Poland. Sample: N=1000 respondents per country*, except N= 200 respondents in Ireland that meet the following conditions: interested in food and nutrition and/or do physical exercise at least once a month. Total sample size was 7396 adults. *National representative quotas were used to pre-sample respondents.

