

Tomorrow's tailor-made food

Period: August 2012 -December 2015
Budget: 5.124.000 DKK
Funding: The Danish Dairy Rationalisation Fund (Mejerirationaliseringsfonden)
Project manager: Jørn Dalgaard Mikkelsen
Institution: Technical University of Denmark, DTU Chemical Engineering
Collaborators: Anne Meyer, Technical University of Denmark, DTU Chemical Engineering

Aim and Description:

The ultimate goal of the project is to develop a new enzyme concept which can produce a new type of hyper-functional, health-promoting ingredients - sialylderivates of lactose and galaktooligo-sakkarides - using enzymatic catalysis of side-streams from the dairy industry. The concept will be developed on the basis of enzymatic upgrading of lactose and whey protein for functional food ingredients of high value.