

## Master's or Bachelor's thesis / Internship

# Unlocking the Potential of Acid Whey: Extracting Valuable Aroma Compounds for Food Additives

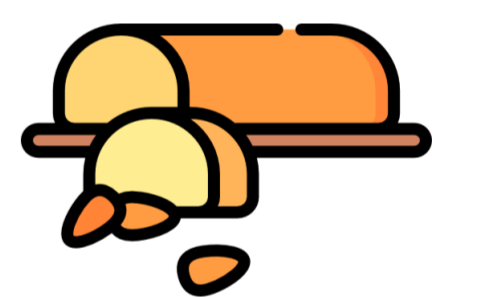
Keywords:

Chromatography | HPLC | ÄKTA | Aroma compounds | Food samples

## Project Description

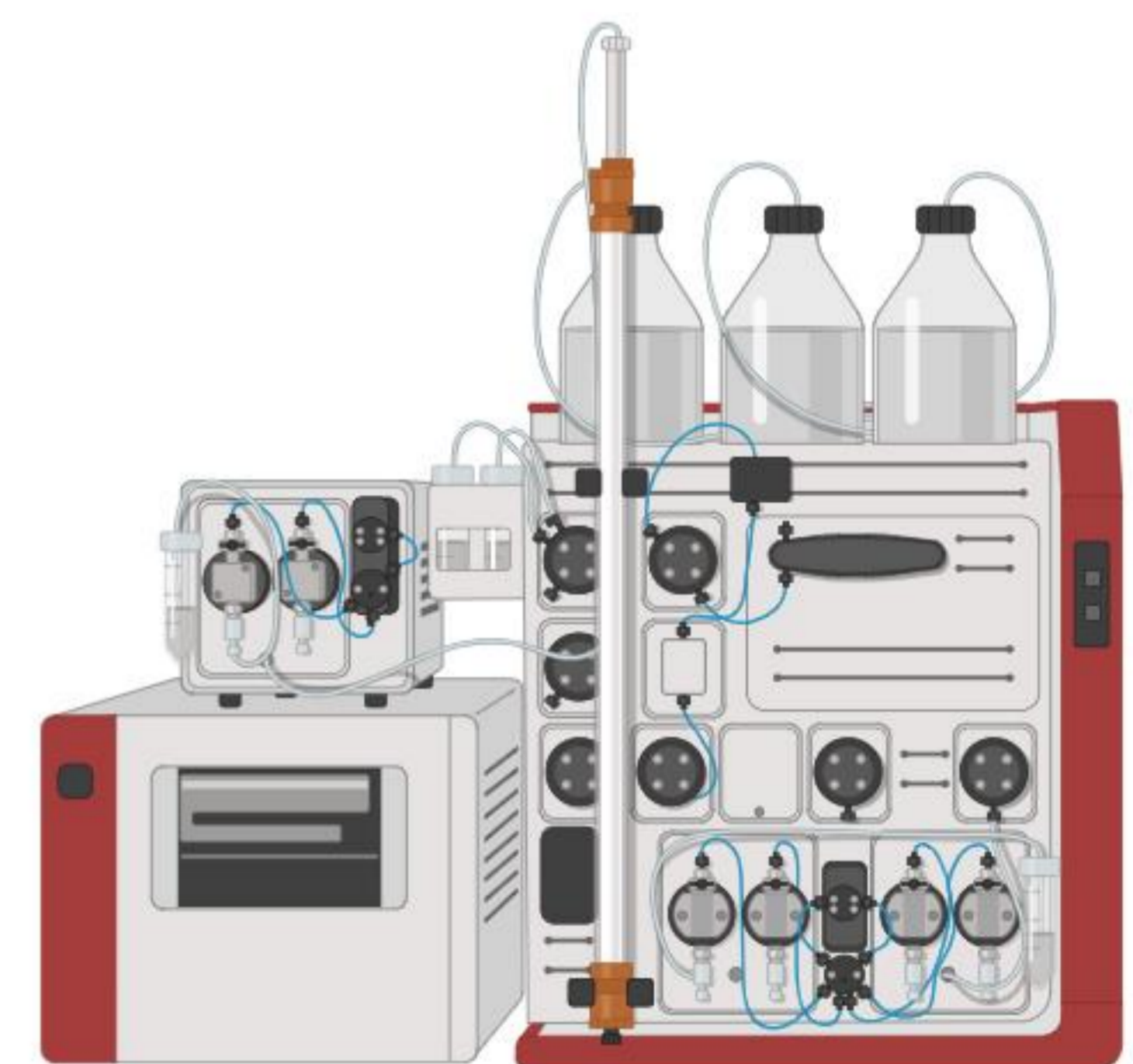
The food industry produces a variety of side streams, such as acid whey, which are often rich in valuable nutrients. However, acid whey is typically discarded due to its unpleasant sour taste. This project aims to transform acid whey into a valuable resource by using basidiomycetes fermentation to produce aroma compounds.

The focus of my thesis is to develop biotechnological methods for **isolating these aroma compounds through efficient downstream processing**. This will involve screening and binding experiments, followed by the extraction of the compounds. Ultimately, the goal is to **scale up** the process to maximize the yield and usability of these valuable ingredients.



## Profile

- Student in biotechnology, (bio)chemistry, chemistry, food technology or related fields
- Lab experience – *ideal, but not required*
  - analytical and preparative techniques
  - distillation
  - LC
- Structured, precise and independent work
- Willingness to learn
- **Start date:** Flexible
- **Language:** EN/DE



ÄKTA pure system



Fermented samples used for DSP