Datastat Research
Building Capacity in Training and Research

DATASTAT TRAINING IN

OFFICIAL COURSE PROSPECTUS

Center for Advanced Research & Professional Development

Nairobi Training Center • Global Virtual Academy • Corporate On-Site

FOOD PROCESSING AND TECHNOLOGY

Processing of Dairy Whey and By-Products Training Course

Comprehensive Course Syllabus, Practical Modules & Upcoming Schedules

PROGRAM SPECIFICATIONS & HIGHLIGHTS

DURATION
5 Days Practical Hands-on

DELIVERY MODES
In-Person Class & Live Virtual

CERTIFICATION
Accredited Certificate of Completion

INTAKES / DATES
Multiple Cohort Schedules Included

PREPARED FOR:

Valued Participant

Email: training@datastatresearch.org | Issued: November 21, 2026

Academic & Professional Training Year: 2026

DATASTAT TRAINING INSTITUTE
P.O. Box 102802-00101, Nairobi, Kenya
Training Centers: Nairobi • Mombasa • Kigali • Dubai • Live Virtual Academy
Tel: +254 724 527 104 | +254 734 969 612
Email: training@datastatresearch.org
www.datastatresearch.org

Processing of Dairy Whey and By-Products Training Course

Food processing and Technology • 5 Days Intensive • Accredited Certification

Course Overview

Processing of Dairy Whey and By-Products Training Course provides an in-depth understanding of dairy whey processing techniques, nutritional value enhancement, and industrial applications.

Key Skills & Software Tools Covered

Whey processing • protein recovery • functional ingredient development

Upcoming Training Schedules

Confirmed cohort intakes and venues. Both physical in-person classroom and live virtual online seats are available.

TRAINING DATES	LOCATION / VENUE	FORMAT / DURATION	INVESTMENT (FEE)
29 Dec 2025 – 2 Jan 2026	Nairobi	Classroom / 5d	**$1,500 USD / KES 110,000**
29 Dec 2025 – 2 Jan 2026	Kigali	Classroom / 5d	**$3,000 USD / KES 90,000**
29 Dec 2025 – 2 Jan 2026	Dubai	Classroom / 5d	**$5,000 USD / KES 90,000**
29 Dec 2025 – 2 Jan 2026	Cape Town	Classroom / 5d	**$4,500 USD / KES 90,000**
29 Dec 2025 – 2 Jan 2026	Addis Ababa	Classroom / 5d	**$3,000 USD / KES 90,000**
29 Dec 2025 – 2 Jan 2026	Singapore	Classroom / 5d	**$5,000 USD / KES 90,000**
29 Dec 2025 – 2 Jan 2026	Istanbul	Classroom / 5d	**$5,000 USD / KES 90,000**
29 Dec 2025 – 2 Jan 2026	Bangkok	Classroom / 5d	**$5,000 USD / KES 90,000**
29 Dec 2025 – 2 Jan 2026	Accra	Classroom / 5d	**$4,000 USD / KES 90,000**
5 Jan 2026 – 9 Jan 2026	Nairobi	Classroom / 5d	**$1,500 USD / KES 110,000**
5 Jan 2026 – 9 Jan 2026	Kigali	Classroom / 5d	**$3,000 USD / KES 90,000**
5 Jan 2026 – 9 Jan 2026	Dubai	Classroom / 5d	**$5,000 USD / KES 90,000**

* Corporate discounts and customized cohort scheduling are available for teams of 3 or more participants.

Course Curriculum & Modules

Processing of Dairy Whey and By-Products Training Course

Introduction

The dairy industry generates a significant amount of whey as a by-product of cheese and yogurt production. Effective processing of dairy whey and its by-products is crucial to maximize revenue streams, reduce environmental impact, and enhance product innovation. Processing of Dairy Whey and By-Products Training Course provides an in-depth understanding of dairy whey processing techniques, nutritional value enhancement, and industrial applications. Participants will gain practical insights into modern whey utilization, quality control measures, and sustainable processing methods that align with current industry trends.

With the increasing global demand for functional foods, protein supplements, and lactose-free products, mastering dairy whey processing offers strategic advantages. This course equips professionals with technical knowledge, hands-on experience, and problem-solving skills to efficiently convert whey into high-value products such as whey protein concentrates, hydrolysates, lactose derivatives, and bioactive compounds. By the end of this program, participants will have a holistic understanding of whey transformation and its commercial potential, supporting organizational growth and innovation.

Course Objectives

• Understand the composition and properties of dairy whey and its by-products.

- Explore the latest whey processing technologies including ultrafiltration, microfiltration, and nanofiltration.
- Learn techniques for producing whey protein concentrates and isolates.
- Examine lactose recovery and purification methods.
- Understand whey fermentation processes and production of bioactive peptides.
- Explore industrial applications of whey in food, nutraceutical, and cosmetic sectors.
- Implement quality control and safety measures in whey processing.
- Learn cost-effective and sustainable whey utilization strategies.
- Understand regulatory requirements and standards for whey-based products.
- Gain practical insights into whey powder production and packaging.
- Analyze market trends and opportunities in whey-derived products.
- Develop skills in whey valorization to minimize environmental impact.
- Conduct troubleshooting and optimization in whey processing operations.

Organizational Benefits

- Enhanced product portfolio and diversification
- Increased revenue from whey by-products
- Improved sustainability and waste management
- Compliance with food safety regulations
- Reduction in processing costs
- Development of high-value nutritional products
- Strengthened market competitiveness
- Improved staff technical expertise
- Enhanced operational efficiency
- Support for innovation in functional foods and supplements

Target Audiences

- Dairy processing professionals
- Quality control and assurance personnel
- Food technologists and technologists in functional foods
- Production supervisors and plant managers
- R&D and innovation teams
- Regulatory compliance officers
- Nutritionists and dieticians
- Entrepreneurs and investors in dairy sector

Course Duration: 5 days

Course Modules

Module 1: Introduction to Dairy Whey and By-Products

- Composition and nutritional profile of whey
- Classification of whey and by-products
- Global trends in whey utilization
- Environmental considerations in whey disposal
- Economic importance of whey valorization
- Case study: Successful whey management in a commercial cheese plant

Module 2: Whey Processing Technologies

- Filtration techniques: ultrafiltration, microfiltration, nanofiltration
- Concentration and drying methods
- Membrane selection and maintenance
- Energy efficiency in processing
- Integration of processing lines
- Case study: Implementation of ultrafiltration in whey protein production

Module 3: Whey Protein Products

- Production of whey protein concentrates and isolates
- Functional properties of whey proteins
- Application in food and nutraceutical products
- Stability and solubility considerations
- Quality control of protein products
- Case study: Development of high-protein beverages using whey isolate

Module 4: Lactose Recovery and Applications

- Lactose extraction and purification
- Crystallization techniques
- Lactose-based products and applications
- Regulatory standards for lactose content
- Optimization of yield and purity
- Case study: Lactose recovery from cheese whey in industrial setup

Module 5: Fermentation and Bioactive Compounds

- Microbial fermentation of whey
- Production of bioactive peptides and nutraceuticals
- Enzymatic hydrolysis techniques
- Health benefits of bioactive whey components
- Quality assurance in fermentation products
- Case study: Production of functional peptides from whey

Module 6: Whey Powder Production and Packaging

- Spray drying and other drying techniques
- Powder properties and solubility
- Packaging and storage considerations
- Shelf-life optimization
- Market trends in whey powders
- Case study: Commercial-scale whey powder production

Module 7: Quality Control and Regulatory Compliance

- Food safety standards for whey products
- Microbiological and chemical testing
- Traceability and documentation
- Handling recalls and non-compliance
- Certification procedures
- Case study: Implementation of HACCP in whey processing plant

Module 8: Marketing, Valorization, and Sustainability

- Economic analysis of whey utilization
- Sustainable processing practices
- Product innovation and market opportunities
- Branding and commercialization strategies
- Cost-benefit analysis for by-product utilization
- Case study: Launch of whey-based functional food product

Training Methodology

- Interactive lectures and presentations
- Hands-on laboratory demonstrations
- Group discussions and problem-solving exercises
- Case study analysis and practical examples
- On-site process observation
- Q&A sessions with industry experts

Register as a group from 3 participants for a Discount

Send us an email: info@datastatresearch.org or call +254724527104

Certification

Upon successful completion of this training, participants will be issued with a globally- recognized certificate.

Tailor-Made Course

We also offer tailor-made courses based on your needs.

Key Notes

a. The participant must be conversant with English.

b. Upon completion of training the participant will be issued with an Authorized Training Certificate

c. Course duration is flexible and the contents can be modified to fit any number of days.

d. The course fee includes facilitation training materials, 2 coffee breaks, buffet lunch and A Certificate upon successful completion of Training.

e. One-year post-training support Consultation and Coaching provided after the course.

f. Payment should be done at least a week before commence of the training, to DATASTAT CONSULTANCY LTD account, as indicated in the invoice so as to enable us prepare better for you.

Certification & Learning Methodology

- Hands-on practical delivery with real-world datasets, case studies, and lab exercises.
- Post-training mentorship, access to class resources, and customized follow-up support.
- Participants who successfully complete the course receive an accredited Datastat Certificate of Completion.

How to Enroll & Reserve Your Seat

1. Online Registration: Visit https://datastatresearch.org/courses/processing-of-dairy-whey-and-by-products-training-course to register online.
2. Email Booking: Send participant details to training@datastatresearch.org for official invoice & reservation.
3. Support & Assistance: Inquire via phone +254 724 527 104 | +254 734 969 612.