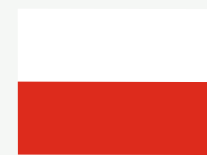




Włochy



Erasmus+



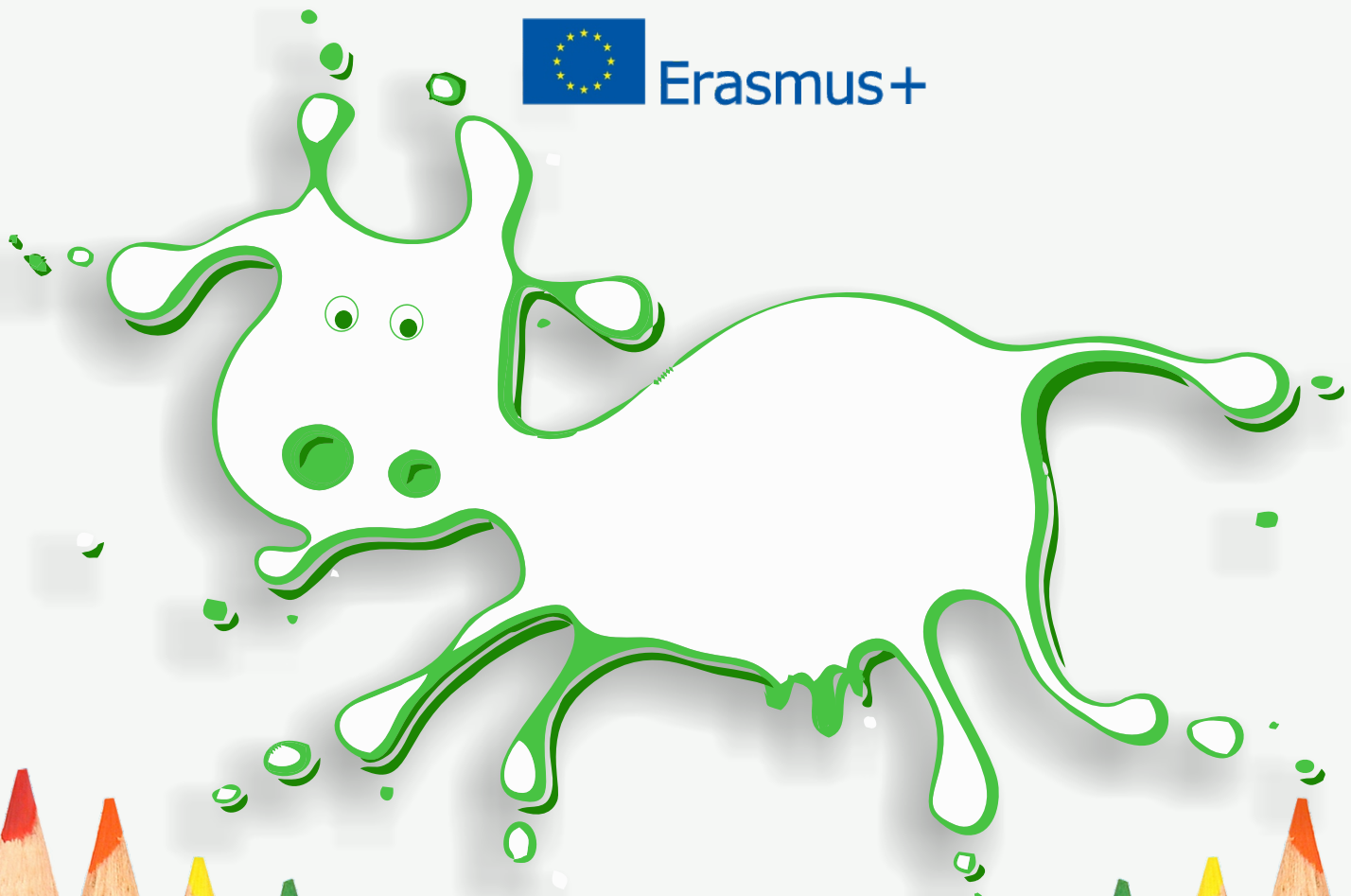
Polska



Turcja



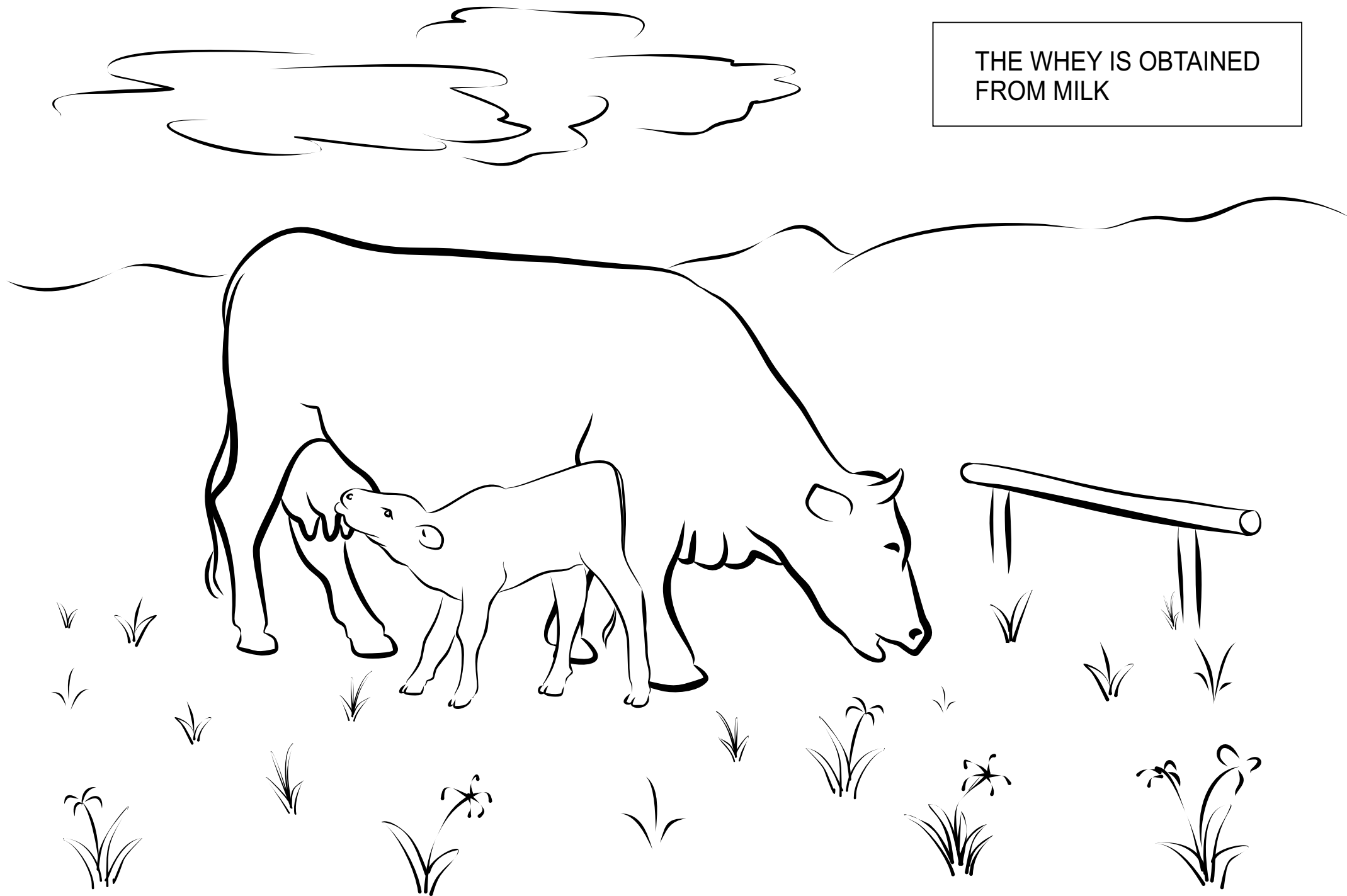
Węgry



## WHY WHEY

Usprawnienie procesów produkcyjnych i zarządzania w sektorze mleczarskim oraz zarządzanie odpadami.”  
(Improvement of Production and Management Processes in Dairy-Cheese Sector and Dairy waste Management)  
Projekt w ramach programu Erasmus +, nr projektu 2014-1-TR01-K202-012957

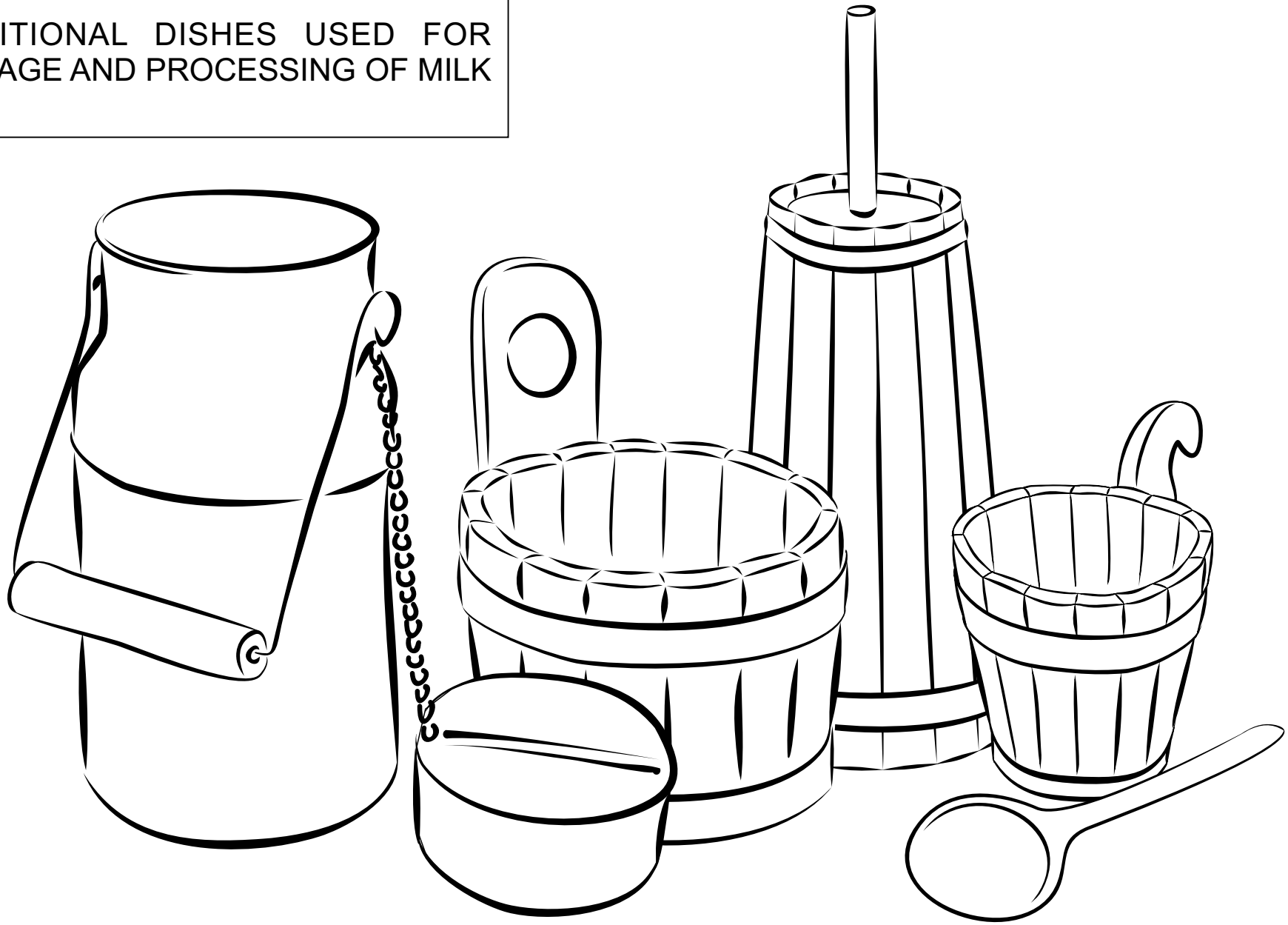
THE WHEY IS OBTAINED  
FROM MILK



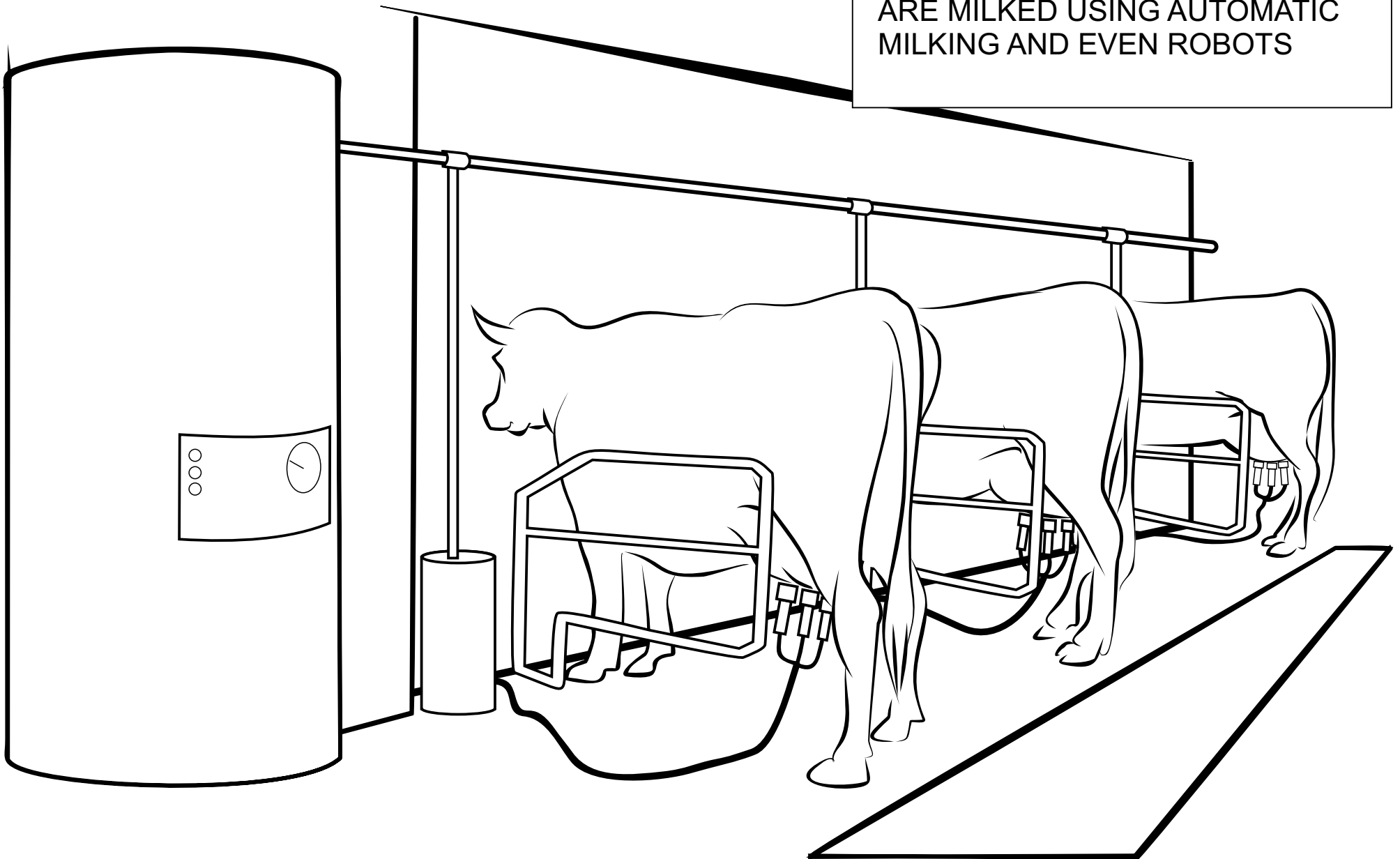
IN THE PAST COWS WERE  
MILKING MANUALLY



TRADITIONAL DISHES USED FOR  
STORAGE AND PROCESSING OF MILK

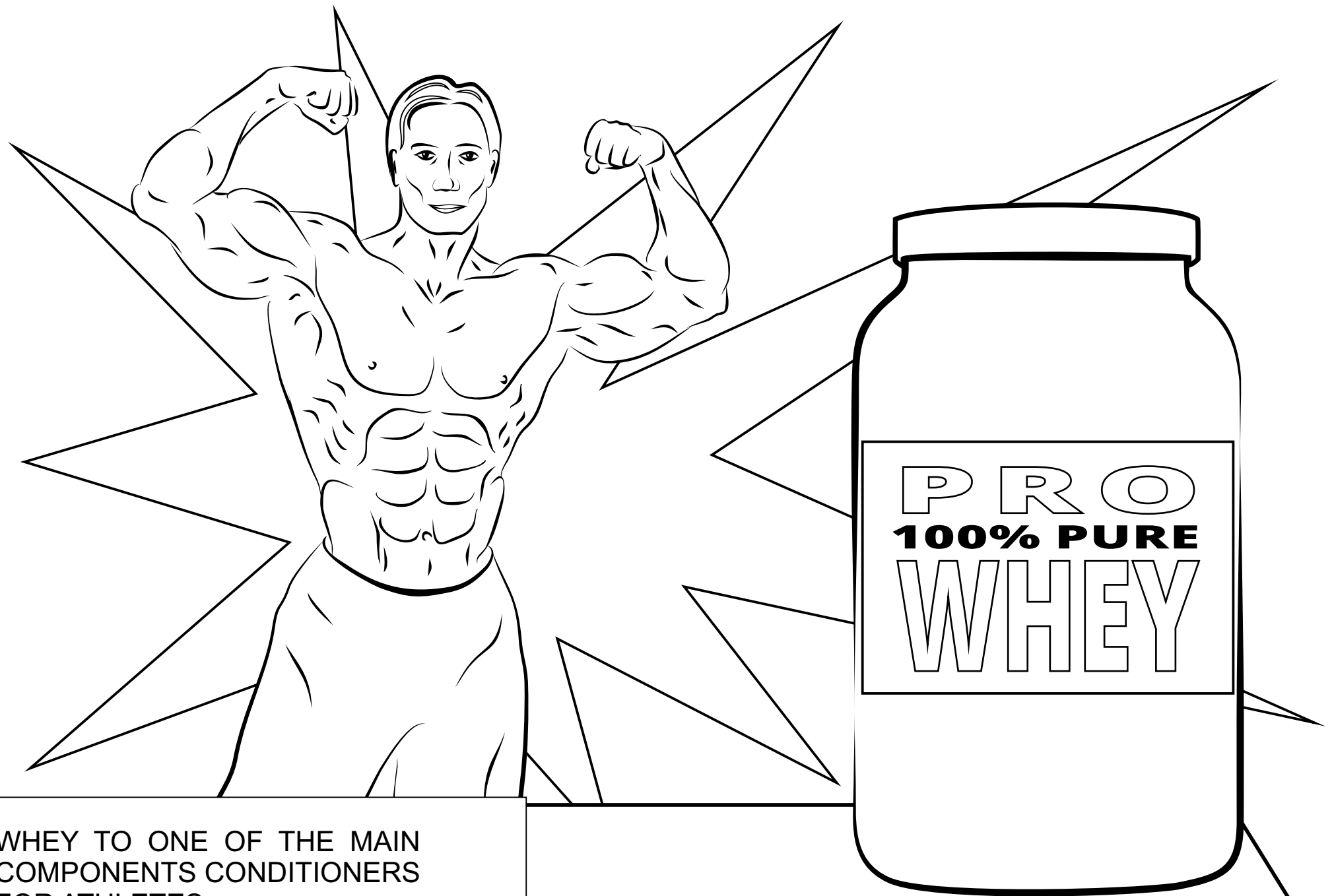


COWS BRED IN LARGE HOLDINGS  
ARE MILKED USING AUTOMATIC  
MILKING AND EVEN ROBOTS



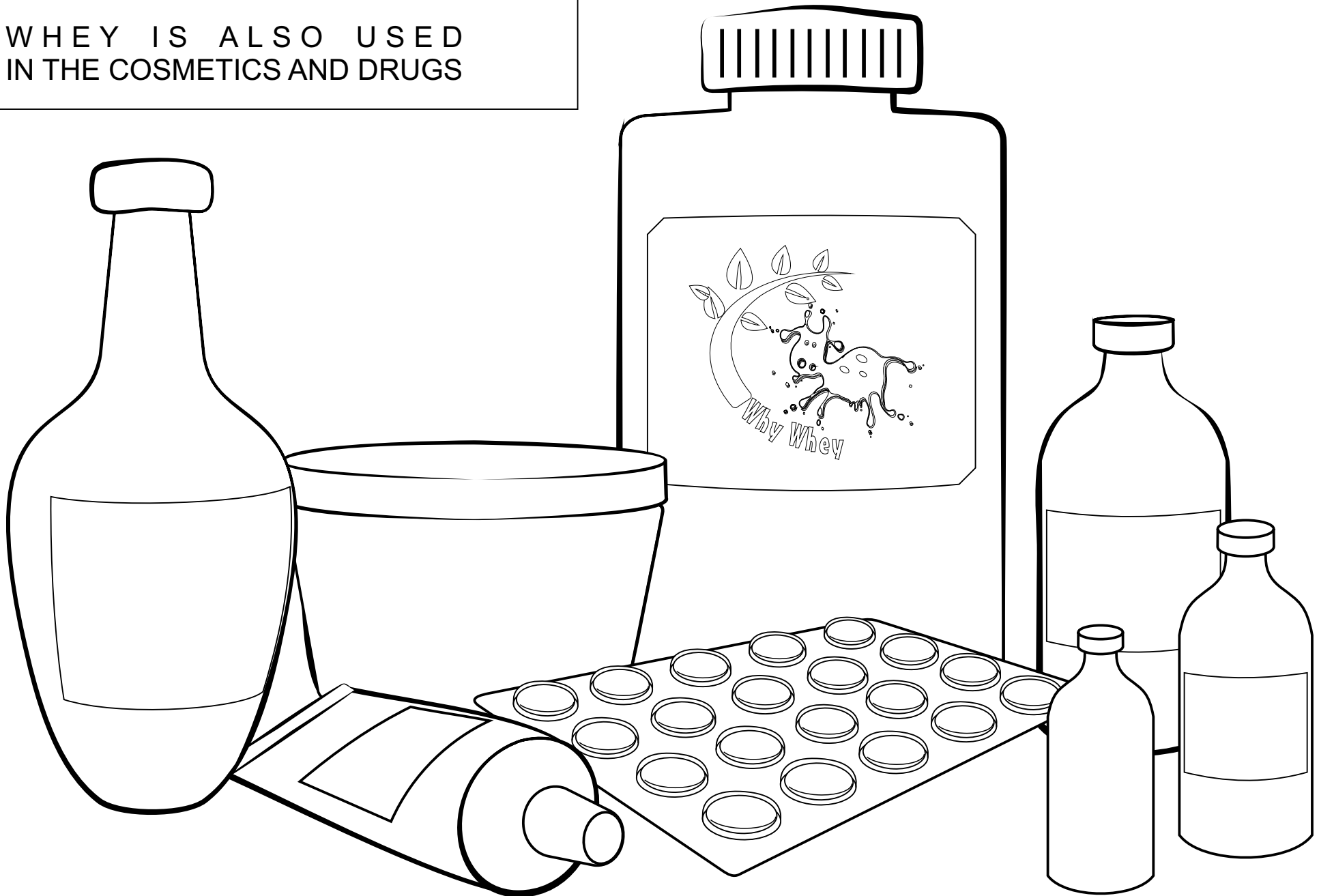
MILK WITH WHOM OBTAINED  
WHEY IS PROCESSED  
UNDER STERILE CONDITIONS





WHEY TO ONE OF THE MAIN  
COMPONENTS CONDITIONERS  
FOR ATHLETES

WHEY IS ALSO USED  
IN THE COSMETICS AND DRUGS





WHEY TO RIGHT NEXT TO MILK  
AND CHEESE, HEALTHY SUPPLEMENT  
DAILY DIET

