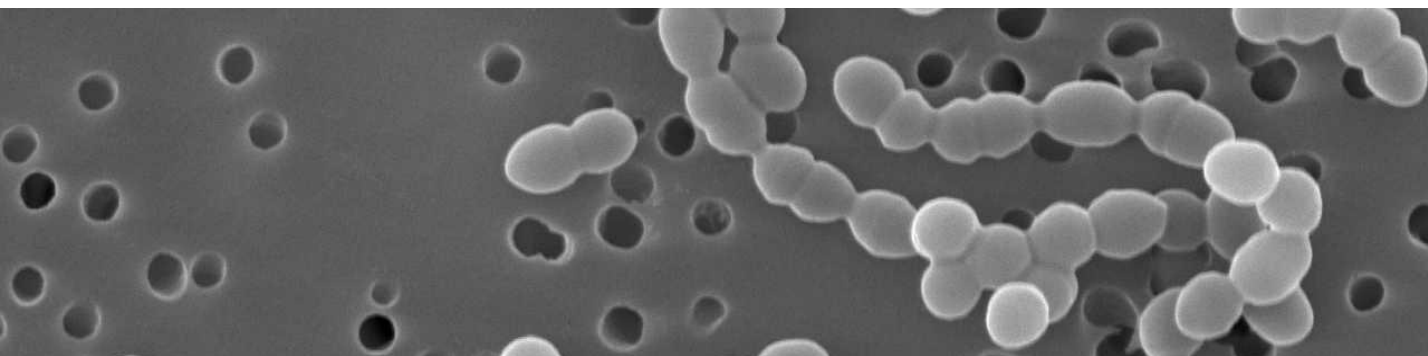




## PROCESS FOR THE PRODUCTION OF L-LACTATE THROUGH FERMENTATION OF WHEY BY *LACTOCOCCUS LACTIS* SUBSPECIES *LACTIS*

A process for the production of L-lactate through fermentation of cheese whey by *Lactococcus lactis* subspecies *lactis*.



### BACKGROUND

Lactate is a compound that is used in a wide range of formulations within the food, cosmetic, chemical and pharmaceutical industry. This molecule is employed as a preservative, pH regulator, flavoring, humectant and constituent in cosmetic products. Also cheese whey is the most abundant by-product of the dairy industry, and it can cause a huge environmental impact if it is not properly treated before wasting.

### TECHNOLOGY

A process for the production of L-lactate through fermentation of cheese whey by *Lactococcus lactis* subspecies *lactis*. The process consists in inoculation with *Lactococcus lactis*, the production and accumulation of L-lactate in the culture media, and finally the extraction of a given volume of fermented broth from the biological reactor.

### KEY BENEFITS

- Optically pure product.
- Use of substrates from renewable sources.
- Pretreated or untreated cheese whey can be used.
- Culture media is optimum for microorganisms growth.

### DEVELOPMENT STATUS

Technology Readiness Level: 3/9

### INTELLECTUAL PROPERTY

Patent Number: MX 341691

This technology is available for licensing. More opportunities on our website: <http://redottec.com>



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