

Title:	An improved process for the recovery of proteins from cheese whey by aqueous two-phase extraction
Abstract:	<p>The present invention relates to a process for the recovery of proteins from cheese whey. The present invention particularly relates to a process of recovery of proteins from cheese whey by using aqueous two-phase extraction (ATPE). The aqueous two-phase extraction (ATPE) was successfully employed for the recovery of whey proteins. Fat was effectively separated from proteins by differential partitioning technique. After clarification, ATPE was successfully employed for the concentration of cheese whey by selectively partitioning the proteins into low volumes of aqueous solution and also enables to regenerate the PEG phase, which can be reused for the next batch.</p>