
Continuous Extraction of Lactoferrin from Whey

<i>Salient features</i>	<ul style="list-style-type: none">➤ Selective extraction of Lactoferrin from whey by reverse micellar system formed by a cationic surfactant, CTAB in n-heptanol.➤ A maximum partitioning coefficient of lactoferrin (around 67) at a surfactant concentration of 0.4M, butanol with a concentration of 0.5M, Ammonium sulfate with a concentration of 1M with a pH of 8.➤ A low partition coefficient during backward extraction at a pH of 10, ammonium sulfate concentration of 1.5M, octanol concentration of 1.5M.➤ Rotating disc contactor with reverse micelle system for the continuous extraction of Lactoferrin process.
<i>Advantages</i>	<ul style="list-style-type: none">✓ Continuous extraction of Lactoferrin from whey.
<i>Process Technology / Product developed by</i>	Dr. I. Regupathi, Department of Chemical Engineering National Institute of Technology (NIT), Surathkal, Mangalore, Karnataka regupathi@nitk.ac.in , regupathi@yahoo.com Dr. Prasanna B.D., NIT Surathkal, Mangalore, Karnataka
<i>Year</i>	2013
<i>Source of funding</i>	NA
<i>More information</i>	Status of commercialization / Patent / Publication 4 Publications