

AARHUS
HUB

Cirkulär

Cheese production requires 10 litres of milk to produce 1kg of cheese. On a global scale, 45% of all milk production goes into cheesemaking, which is having a detrimental effect on the environment.

Cirkulär AB has developed a process to produce a pure protein that is identical to the one found in milk, which the dairy industry can use to complement milk in dairy processing.

Making cheese
production
more cost &
environmentally
beneficial



Eric Öste



Stefano Sacchetto

Alternative
Proteins