BV Dairy is a specialist dairy producer to major food manufacturers and food services which processes 35 million litres of milk a year, sourced from 35 local farms. Its products include milk, cream, clotted cream, cultured milk products, mascarpone and soft cheeses. A world-class facility for manufacturing soft cheese was commissioned in 2004: the process uses Ultrafiltration (UF) technology which, although widely used in Europe, is uncommon in UK dairy industry.

BV Dairy’s business and environmental strategy for sustainable growth is underpinned by the installation of an anaerobic digestion (AD) plant supplying biogas to a Combined Heat and Power (CHP) plant to provide renewable energy and reduce the costs of effluent and waste treatment. The new facility is funded by the Environmental Technology Fund (ETF) as a demonstrator facility for the UK dairy industry.

**Knowledge Transfer Partnership**

The purpose of the Knowledge Transfer Partnership between BV Dairy and Southampton is to apply the University’s research-based knowledge of process optimisation and integration techniques to the introduction of AD as a treatment process for high-volume, low-strength dairy wastes.
• Anaerobic digester

Collaborators
BV Dairy

Related websites
Knowledge Transfer Partnerships [http://www.ktponline.org.uk/]

Publications