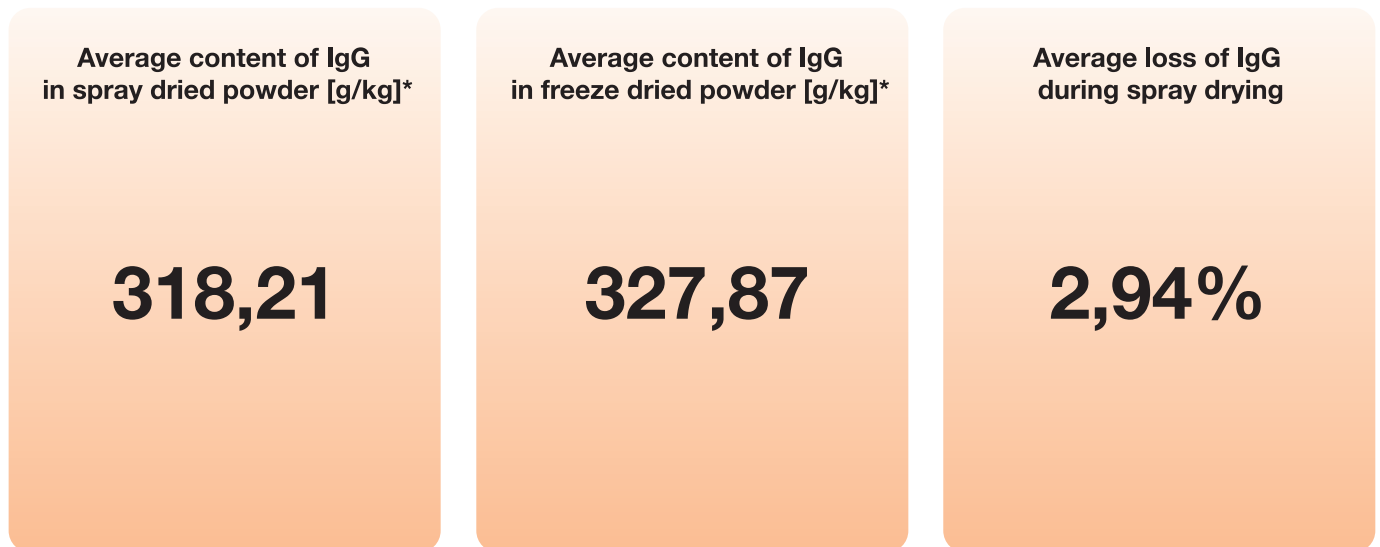


Colostrum Lab dries colostrum on a prototype dryer with an internal and external fluidized bed with full temperature control.

Spray drying does not destroy proteins, because hot air causes the water to rapidly evaporate from the colostrum molecule, reducing its temperature to 45-50° C.

The process of dehydration of colostrum proteins was developed by comparing the freeze-drying method to the spray-drying method, focusing on the content of IgG immunoglobulins.

There were no significant differences in the content of IgG in the freeze-dried and spray-dried powders.



*average of 8 samples