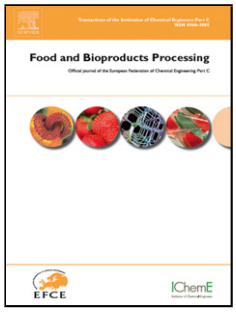

Title: Food-grade single-cell protein production, characterization and ultrafiltration recovery of residual fermented whey proteins from whey

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Highlights

- Biomass treatment to reduce the nucleic acid content of single-cell protein.
- Characterization and ultrafiltration recovery of residual soluble proteins.
- Two-step pretreatment was efficient to reduce the nucleic acid content of biomass.
- Whey proteins were partially hydrolysed during fermentation.
- Residual proteins were recovered through two ultrafiltration membranes in series.