



# A great variety of filtration applications

## Milk and whey products

### Your challenges

Innovation for quick product launches to meet consumer demands. Also, uniform product quality, operating efficiency and a sustainable production together with increasing revenue.

### Our offer

A complete range of filtration solutions, engineered to meet your customers' present and future needs in both line and stand-alone solutions, with increased yield and maximum uptime.

## Water competences



### Reverse Osmosis Nanofiltration

- Water quality optimization
- Reduction of freshwater consumption



- Product recovery
- Process water recovery
- CIP chemical reclaim
- Standardization of water as an ingredient



### Nanofiltration



- Demineralized milk and whey
- Salt reduction
- High solids concentration
- Infant formula



### Reverse Osmosis



- Solids concentration
- Milk concentration
- Whey concentration
- UF permeate concentration
- Buttermilk concentration

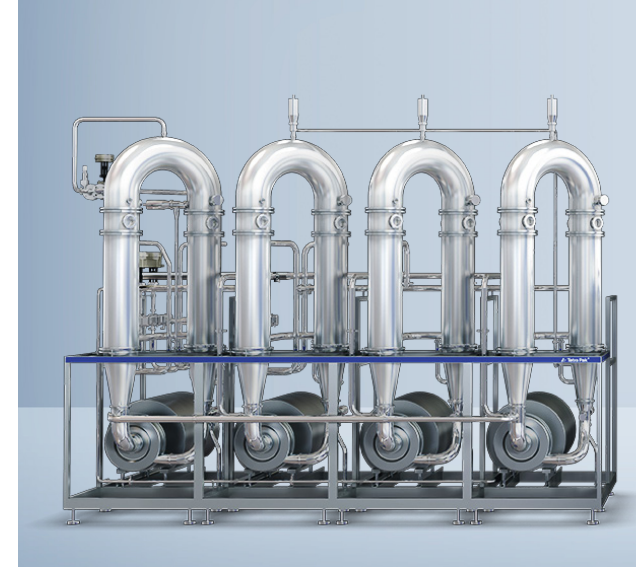


### Reverse Osmosis Nanofiltration





- Solids concentration and standardization
- Sugar standardization
- Tea and coffee concentration
- Plant based powder

## Plant based and future foods



### Microfiltration Ultrafiltration



- Plant protein concentration, fractionation, and standardization
- Bacterial removal
- Recovery of fermentation components
- Juice clarification

- Plant based drinks
- Plant based yoghurt
- Plant based protein ingredients
- Tofu
- Coconut, orange, and other juices