

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.





- Bacterial removal · Casein standardization Brine treatment Cheese milk preparation Fat removal Extended shelf life MCC production



Recovery solutions



Osmosis Nanofiltration

• Water quality optimization Reduction of freshwater









milk and whey Salt reduction • High solids concentration Infant formula









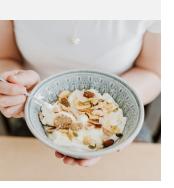
Ultrafiltration

- Protein standardization Brine treatment Milk: MPC/MPI Whey: WPC/WPI Lactoferrin
- De-calcification



• Cream cheese • White cheese • Greek yogurt ۰Skyr





Reverse Osmosis







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



New and plant-based foods



