

Fat Removal

Whey Protein Isolate (WPI) is a high-quality product requiring protein levels of more than 90% in the total solids. Because the whey proteins are concentrated to a very high level, removal of fat is required to achieve these final target protein concentrations, in addition to the pretreatment separation, which leaves 0.05% fat in the whey. TRISEP® microfiltration membrane separates large suspended solids such as colloids, particulates, fat and bacteria while allowing sugars, whey proteins, salts and low molecular weight molecules pass to through the membrane. Since fat globules are about the same physical size as bacteria cells, microfiltration easily and successfully removes fat from these feed streams. This product is available using feed spacers of various thicknesses to account for the total solids content. For more information or questions, please contact MICRODYN-NADIR.

TurboClean microfiltration elements are USDA-accepted sanitary products that comply with 3-A Sanitary Standard 45-03 and are widely used in dairy and other process applications.

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