Microfiltration Membranes
For coconut water clarification

Challenges in coconut water clarification:
Coconut water clarification is a crucial part of the production process, due to the high turbidity and presence of microorganisms such as C. botulinum. Being able to reduce turbidity while removing microorganisms plays an important role in the overall quality and safety of the final product.

Objective Crystar® microfiltration:
Provide a high productivity, cost-effective and robust solution to clarify coconut water while also removing harmful microorganisms to improve safety and shelf life stability without compromising flavor and taste.

Products recommended:
• Any Crystar® FT crossflow geometry
• Pore size: 250 nm or 600 nm

Main benefits of Crystar® FT:
• High permeate flux
• Excellent permeate quality
• High retention of microorganisms for a safe and shelf-stable beverage
• Preservation of flavor and taste
• Fast and efficient clean-in-place procedures with low water usage

Permeate flux: 160-220 LMH @ 2 Bar
Permeate turbidity: 1 NTU
No modification in flavor or taste
Straightforward CIP recovery

* Results obtained in collaboration with Embrapa Tropical Agroindustry, Fortaleza - Brazil

For more info visit: www.crystarfiltration.saint-gobain.com
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