

Cross-Flow Membrane Filtration

When it comes to dairy processing, don't just look for components. Look to the company that understands your total process and provides complete system solutions. Look to GEA Filtration!

Application expertise includes:

- Concentration of dairy products
- Demineralization of dairy products
- Fractionation of dairy proteins and value added components
- Standardization of milk proteins for cheese production
- Removal of bacteria from milk and brine
- Recovery of product, water and CIP chemicals

Call GEA Filtration for membrane replacement and service.

Leading Technologies. Individual Solutions.



GEA GEA Filtration

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Due to the significant growth and expansion of our membrane filtration activity worldwide, we at Niro Inc. are bringing the diverse expertise and strengths from all the divisions of GEA under one umbrella – to benefit you!
GEA Filtration!!!

