

Case Study: Food & Beverage Concentration



Concentration of Heat and Shear Sensitive Products
80% water removal - reducing freeze drying costs by over 60%



Whole milk dewatering
Non-pasteurized at 50% water removal at 5°C



Tomato Juice Concentration

- **OsmoBC™ used to concentrate milk, tomato, vegetable, algae, nutraceuticals and other products, salts as the draw solution**
- **Low Energy Costs**
- **Protection of flavor and nutrition**