

# Cross-Flow-Filtration

Cross flow filtration involves mainly micro-porous hollow fibre membranes. The raw vinegar is conducted at high speed diagonally to the membrane surface thus preventing the spontaneous formation of a coating. The constant flow ensures a clean surface of the membrane which is essential for a high, stable filtration performance. In most cases the microfiltration modules used in vinegar production are equipped with capillary membranes with a nominal pore size of 0,2 µm. This pore size guarantees the extraction of undesired constituents in order to achieve a sterile product.



## Key benefits

- No need of filter aids
- Only one filtration step
- Compact design
- Capillaries of polysulfone with defined separation size
- Reliable, fully automatic SIEMENS process control

## The Filtration Plant

The Cross-Flow Filtration systems range from small, manually operated plants with capacities of 300 l/h up to fully automated large-scale plants with a capacity of 10.000 l/h.

**Fully automatic** for 24hr operation with rinsing and cleaning intervals for high capacity.

**Semi automatic** with manual selection of the individual process steps (which then take place automatically).

**Manual** for low filtration volumes with unsuper-vised operation, but valves are operated manually.