

INDUSTRY:	WHEY PROCESSING WITH ULTRA-FILTRATION
PRODUCTS:	WHEY PROTEIN CONCENTRATE (WPC) AND WHEY PROTEIN ISOLATES (WPI)
APPLICATION:	<p>Dairy Producers will use Ultra-Filtration and Micro-filtration for the production of highly purified WPC and WPI</p> <p>This is a Continuous Process with our system being used for Closed Loop Control and Visual Monitoring.</p>
DESCRIPTION:	<p>Ultra-Filtration and Micro-Filtration are techniques that concentrate and separate the Whey without using heat. Particles are separated by their molecular size and structure. With special membrane filters, it is possible to produce Whey Protein Concentrate (WPC) up to levels of 90% protein.</p> <p>During the production of WPI and WPC, the customer would like to measure and control the % Concentration of the final WPC and WPI.</p>
BENEFITS:	
COST SAVINGS	<p>By controlling the Concentration of the Whey in the Liquid Stream, savings can be found in the fact that each and every product is concentrated to the correct level. There are no re works or liquids with higher than required concentrations of Whey.</p> <p>The Final Product which is produced using an HK System for Control, has a much lower variability than if it was produced without Closed Loop Control. This lower variability allows for better control of the complete process. This improves Production Efficiencies and saves money.</p>
QUALITY	<p>By using the HK Microwave System to Control the Final Concentration of the WPC and WPI, the Consistency of the Final Product is improved. This reduces the Variability of the Final Product and increases the Quality and saves money due to improved production efficiencies.</p>
REPEATABILITY	<p>+/- 0.2 % is possible with a very good Calibration Curve.</p>
MEASURING RANGE	<p>10% to 90% Concentration. The Measuring Range will vary as the type of Product varies.</p>
HK EQUIPMENT:	HK1-M IN LINE WITH 3A SPOOL PIECE

WPC POWDER PROCESSING

