

Whey filtration, Dairy industry



Customer:

Friesland Campina Cheese, The Netherlands.

Application: Filtration of whey in a cheese factory.

Case:

Flow: 12 m³/h

Filtration: 100 micron

Solution:

The system consist of 1 Auto-line XLE with a ΔP controller, 100 μm wedge wire strainer and a sluice system.

This filtration solution delivered an output of 1000 kg/week.

The filter is set to scrape at a low differential pressure in order not to break up the finer cheese parts in to smaller parts.

