





MEMBRANE FILTRATION FOR

DAIRY APPLICATIONS

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Membrane filtration from well-known to innovative applications

MMS is an innovative company who works closely with our customers and suppliers to create new or improved membrane-based solutions. We have more than 25 years of experience in well-proven, large-scale dairy applications for milk and whey. By fine-tuning system design and operating parameters like membrane selection, processing temperatures, and operating pressures, MMS has continuously improved these standard applications.

With application knowhow in a wide range of industries and our dedicated laboratory in Zurich we are ideally positioned to support our dairy customers with new applications.



Sustainable innovations

The dairy industry is facing challenges that demand innovative and sustainable approaches. One pressing concern is the environmental impact of greenhouse gas emissions and water pollution. To address this, the industry needs to adopt novel, sustainable practices



such as renewable energy sources, and responsible water usage.

MMS can support these needs. Our commitment to innovation and continuous improvement drives us to develop new technologies and applications that meet the evolving needs of our customers. MMS has optimized our units to reduce energy consumption. We have developed smart solutions for water recovery and water re-use, and we invest heavily in applied development to ensure that our solutions remain at the forefront of membrane filtration technology.

Cross-industry approach

We work across many different industries: dairy, food, beverage, pharma, biotech, extracts, and water management. We have expertise in all filtration processes: microfiltration, nanofiltration, ultrafiltration, and reverse osmosis.

This provides us with a unique opportunity to combine cross-industry experiences and utilize them to enable new processes for our customers. A strong team of innovative experts pick up new market trends, ideas, and challenges from customers in different industries and connect the dots.

Dairy Industry Membrane Filtration Applications

APPLICATION	PROCESS	
Skim milk concentration up to 30 % TS (35% TS is possible please ask our specialists)	RO/NF	
Sweet whey concentration up to 24 % TS (28% TS is possible please our specialists	RO/NF	
Acid whey concentration up to 24% TS	RO/NF	
Lactose concentration up to 24% TS	RO/NF	
Milk protein concentrates (MPC50, MPC60, MPC85)	UF	
Whey protein concentrates (WPC35, WPC50, WPC85, WPI)	UF	
Polishers for RO permeates	RO	
Polishers for condensate water recovery	RO	
Microfiltration for whey defatting	MF	
Micellar Casein Concentrates (MCC)	MF	
Bacterial reduction of skim milk and whey	MF	
Standardization of milk prior to cheese production	UF	
Standardization of milk prior to skim milk powder production	UF	
Partial demineralization of whey	NF	
Oligosaccharide fractionation	NF	
Lactoferrin concentration and demineralization	UF	
Concentration of fermented products to produce skyr, Greek yogurt, quark, or cream cheese	UF	
Cheese brine bacterial reduction	MF	
Salt solution reuse	NF	
Wastewater treatment for water reuse	UF/RO	

PILOT SYSTEMS & PROCESS DEVELOPMENT SERVICE

MMS specializes in the development of membrane processes. Our goal is to support our customers to establish a complete solution, including technical feasibility studies and cost estimates at an early stage of development. Through our dedicated membrane laboratory in Zurich, we have helped customers develop hundreds of process solutions. Please refer to our leaflets on Pilot Systems and Process Development Service for more information.





BENEFITS
Reduces energy costs on evaporators Reduces transport costs
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Fractionates proteins from lactose
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Removes impurities from water for its re-use
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Removes fat from whey allowing for higher grades of WPC
Fractionates micellar casein from whey proteins
Removes bacteria from skim milk and whey solutions
Concentrates protein prior to cheese production
Adjusts protein levels prior to skim milk concentration and drying
Removes ash from whey or lactose
Fractionates larger sugars from smaller sugars
Concentrates lactoferrin and demineralizes
Concentrates fermented products to 8-12% protein and 40% fat
Removes bacteria from brine solutions
Removes impurities from salt solutions for its reuse
Treats biologically treated wastewater for its reuse within the factory



CONTACT US

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