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

- **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

Tomato Juice Concentration