

# ISOFLUX™

## Bacteria removal without losing vitamins!

**Tami Industries** commercializes an original solution (patented) for **milk treatment**.

**ISOFLUX™** membrane permits to realize a **clever separation operation** where only bacteria are removed, without losing benefic milk components.



### ISOFLUX™ advantages

- Simple operation (standard modules, classical circulation loop...).
- Easy to use (comfortable working pressure, standard cleaning).

### ISOFLUX™ applications

- Bacteria and spores reduction in milk.
- Bacteria and spores reduction in whey.
- Reduction of fat in Whey Protein Concentrates (WPC).
- Fractionation of casein and whey proteins in skim milk.

 **INSIDE CéRAM™**



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