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 beneficial 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.

ZA Les Laurons - 28110 NYONS France
Tél. 33 64 75 26 47 69
FAX 33 64 75 26 47 87
tami-info@tami-industries.com
www.tami-industries.com

INSIDE CéRAM™