

Filtration Applications for the Food and Beverage Industry



| WATER

Water is a critical resource for all Food and Beverage production.

It is used to transport and wash raw vegetables, and as a vehicle for cooking and cooling.

Producing some beverages begins with pure, clean water, free of any particulate and sediment.



CULINARY STEAM | PROCESS STEAM

Culinary Steam comes into contact with the final product and is required to meet 3-A Sanitary Standards for dairy and food processing. Culinary steam must be filtered to remove all bacteria and contaminants.

Process Steam is used as a source of energy for heating, and cooking foods. It does not come into contact with the final product but Filtration is critical to maintain and protect equipment.



STERILE AIR |

Aseptic Packaging

Air and gases used for aseptic packaging must be sterile filtered to remove all bacteria.

Tank Ventilation

Storage tank vent filters prevent bacteria and particulate from entering the tanks.

Carbon Dioxide

Certain gases are required to be sterile filtered.



COOKING OIL

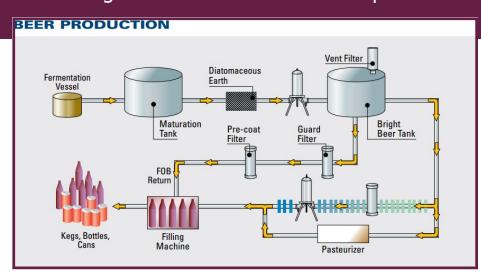
Filtration is necessary to remove the build up of contaminant in cooking oils to maintain oil life as well as the odor, taste, and overall quality.

LAKOS CSX Series Separators and **FrySafe Systems** are specifically designed to continuously remove the crumbs and fines from cooking oil that are generated during the frying process.

BEER | WINE | SPIRITS

Beer, Wine, and Distilled Spirits are filtered to remove unwanted solids, haze, and are sterile filtered to remove biological contaminants from the product.





FLAVORS | FRAGRANCE | COLOR

Similar to the Beverage industry, Flavors, Fragrances, and Color Additives are filtered for optic clarity, sterilization, biologic contaminant removal, and removal of any unwanted solids.





To answer more questions regarding your filtration applications please give us a call at 763-541-9711.



Let us help you with your Filtration needs.

