

Dairy Industry

Membrane filtration is widely used for concentration, fractionation and sterilization in dairy applications

The dairy industry faces continuously pressure to produce, invent and re-invent new products. MMS process development engineers can support your need to produce new products.

MMS have continuously improved standard applications such as whey, whey protein and skimmed milk concentration by fine-tuning of system design and operating parameters like membrane selection, cold/warm processing and operating pressures.

Based on years of experience in dairy industry, MMS also further developed the membrane systems to handle more difficult applications such as the production of MCC85 and concentration of milk up to 35 % TS.

„Over 20 Years of Membrane Systems for the Dairy Industry“



Dairy Applications

- Milk concentration up to 35 % TS
- Milk protein concentration MPC50 – MPC90
- Milk protein standardization
- Milk sterilization
- Casein / whey protein fractionation
- Whey protein concentration WPC35 – 85
- Whey concentration up to 25 % TS
- Whey demineralization
- Whey micro-particulation
- Polishing of water streams



MMS has over 20 years of experience in dairy applications and our customers benefit of several advantages:

MMS are an innovative company who work closely with our customers and suppliers to create new or improved membrane based solutions.

Our customers speak and work directly with membrane specialists.

MMS have no alliances with specific membrane suppliers, we are free to select membranes and module types which best suit your process.

MMS have worked in various industries and hence know-how transfer allows for innovative solutions.

„Dairy Systems designed by Dairy People“



Process Development:

MMS is continuously improving existing applications as well as developing new solutions for dairy:

- Efficient casein / whey protein fractionation using different types of modules (spiral wound, hollow fibre, ceramic)
- Whey protein fractionation
- High concentration systems for milk & whey
- Di / oligosaccharide fractionation
- Pre-concentration of milk for cheese production

Further Information

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