

Bioseparation via centrifugation for various Food, Pharma, and Biotech Applications.

1. Separation of solid crystals produced via fermentation from biomass in various stages.
2. Production of Vitamins via dissolving crystals in a biomass reactor and separation of this broth via disc stack separator. Re-crystallization with addition of acid and separation of the crystals with a Sedicanter.
3. Separation of biomass with CIP-able disc stack centrifuges for Vitamin production.
4. Separation of bi plastic (Polyamide) from purified fermentation broths.
5. Separation of modified starch and cyclodextrines.
6. Production of lactic acid with separation of the fermentation broth in various stages.