ANALYTICAL CHARACTERISTICS OF MEMBRANE TREATMENT
OF LIQUID HIGH MOLECULAR SYSTEMS

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The article is devoted to the analysis of the processes of membrane processing of liquid high molecular polydisperse systems of different origin, and to the possibility of introducing the membrane processes while skimmed milk raw material (buttermilk, skinned milk, curd whey) processing for securing high quality production. Also the resource and energy effectiveness of manufacture. The theoretical studies of the importance of applying the processes of membrane processing (ultrafiltration) in the technologies of milk products processing i.e. the concentration of albumen–carbohydrate milk raw material are presented. The characteristics of experimental researches of technological features of the ultrafiltration process of food liquids concentration – distilled water, vegetable extracts – are introduced. The working characteristics of the ultrafiltration semipermeable membranes like PAN for further usage during ultrafiltration concentration of albumen-carbohydrate milk raw material are defined.

Keywords: raw material, milk, process, membrane, treatment, ultrafiltration, concentration, water.