

Hyflux Membranes Makes Foray into Turkey With Kristal®

Hyflux has developed its reputation as a water market leader in the countries of China, Algeria and the like, delivering mega turnkey water solutions. But with its membranes also gaining traction in various markets, more and more parties are looking to them as a highly cost-competitive alternative to the other players. In Turkey, Hyflux recently found interested parties to work with them both in the distribution of its Kristal® membranes, use of them in original equipment and even partnering for major water projects.

In light of the country's ambition to join the EU, Turkey has undergone a programme that included infrastructure investment and modernisation of environmental legislation. This move was largely intended for the country's areas of water and wastewater treatment and solid waste management, so as to facilitate a complete harmonisation with European law. However, so successful was this push that the 5th World Water Forum, held in Istanbul from 16th to 22nd March 2009, proved to be the world's largest water-related event to date. With 33,058 participants from 192 countries taking part in the Forum, including high level representatives from government and inter-governmental organisations. This open reception to address Turkey's water issues only proves to be an added advantage for Hyflux to further showcase its ability to compete with other industrial players.

For more information, please contact us at sales@hyfluxmembranes.com

Hyflux's InoCep® Pushes Frontier in Improving Juice Clarification Processes

A South American engineering services company recently expressed confidence in Hyflux's InoCep® ceramic membranes in the area of fruit and vegetable juice clarification processes for industrial scale projects. Given its sharp pore size distribution and hollow fibre configuration that ensures higher flux than standard multichannel ceramic membranes in the market, Hyflux's award-winning InoCep® has found another new application in the beverages industry without compromising standards of organic acids or vitamin content.

The main purpose of clarification treatment employed in industrial juice processing is to eliminate constituents responsible for the turbidity and cloudiness in freshly produced juice. Conventional methods of filtration in a clarification process include filtration through plate-and-frame and rotary vacuum filters. With conventional filtration however, the final product is often left with a higher level of undesired constituents than that preferred by industrial standards. By providing a higher rate of removing these unwanted components while reducing the fouling potential of the membrane, thus increasing cost effectiveness, InoCep® ceramic membrane is quickly gaining acceptance as an important filtrating step to include in many process industries worldwide.

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Hyflux's InoCep® Breaks Barriers With Keisegelguhr-Free Beer Filtration

After rigorous testing that entailed raw beer fresh from an industrial brewery, Hyflux's InoCep® ceramic hollow fibre membranes have expanded the scope of application within the F&B industry in seeking to replace the hazardous Keisegelguhr-based beer filtration process. With strong interest in the beer industry, the InoCep® membrane is finding new opportunities within the European and Chinese beer industries with interested parties enhancing filtration processes for the various beers produced.

Known for its chemically inert nature, the ceramic material of InoCep® allows it to operate under stringent beer clarification conditions, conditions of which, polymeric membranes are not suitable for. As well as separating hazy proteins for the end product to achieve a crystal clear appearance, the membrane configuration of InoCep® such as its wall thickness and pore size also make it ideal in retaining the flavour, nutrients and aromatic compounds present in beer.

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InoCep® Makes Entry into Japanese Food Processing Industry

Hyflux's membranes are seeing heightened levels of interest amongst Japanese engineering firms, most recently in the food processing industry. The parties in question have repeated tests using Hyflux's InoCep® ceramic hollow fibre membranes and expressed confidence to raise the level of collaboration, giving Hyflux an even stronger foothold into the stringent Japanese food processing industry.

Japan has one of the world's largest and technically advanced food manufacturing sectors, food processing being one of the major contributors. With its overall food industry commanding a value of US\$600 billion with food processing alone being worth US\$209 billion, Japan's food industry remains comparable to that of the United States and the EU. Due to constraints in industrial water supply, strict laws and regulations, and even personal responsibilities that Japanese food manufactures adhere to, there is a continuous effort to make significant investments in efficient wastewater treatment facilities to keep hazardous content within the limits of effluent standards.

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