



Permeate

Feed

### Challenges in coconut water clarification:

Coconut water clarification is a crucial part of the production process, due to the high turbidity and presence of microorganisms such as *C. botulinum*. Being able to reduce turbidity while removing microorganisms plays an important role in the overall quality and safety of the final product.

### Objective Crystar® microfiltration:

Provide a high productivity, cost-effective and robust solution to clarify coconut water while also removing harmful microorganisms to improve safety and shelf life stability without compromising flavor and taste.

### Products recommended:

- Any Crystar® FT crossflow geometry
- Pore size: 250 nm or 600 nm

### Main benefits of Crystar® FT:

- High permeate flux
- Excellent permeate quality
- High retention of microorganisms for a safe and shelf-stable beverage
- Preservation of flavor and taste
- Fast and efficient clean-in-place procedures with low water usage

## Feed Characteristics

- No enzymes used
- Turbidity: 140 NTU
- Temperature: 20°C (68°F)

## Result Summary

- Permeate flux: 160-220 LMH @ 2 Bar
- Permeate turbidity: 1 NTU
- No modification in flavor or taste
- Straightforward CIP recovery

\* Results obtained in collaboration with Embrapa Tropical Agroindustry, Fortaleza - Brazil



For more info visit: [www.crystarfiltration.saint-gobain.com](http://www.crystarfiltration.saint-gobain.com)  
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