



Whole milk

TRO

Milk concentration

TUF

Protein standardization

Separator

Cream

Skim milk

TUF

Lactose free milk

TUF

Milk protein concentrate (MPC)

Hydrolysis

Milk protein hydrolysate

Cheese milk

TRO

Skim milk concentrate

TMF

Milk protein isolate

Cream

Standardized milk

TUF

White cheese

Brine bath

Fermentation

TUF

Soft cheese

Cheese making process

Cheese

Whey

TUF

Whey protein concentrate (WPC 35-85)

Native whey protein isolate

Fat removal

TMF

TUF

Whey protein isolate (WPI 90)

TNF

WPI or Lactose concentration

Water Recovery

TUF or TNF or TRO

Whey Permeate Concentrate

Water Recovery

PRODUCT SELECTION GUIDE

What Membranes are Used to Produce Dairy Products?

Toray manufactures process and polisher RO, NF, UF, and MF membrane elements for providing excellent levels of separation necessary for producing a wide range of high-quality dairy products.

PRODUCT COMPLIANCES

USDA/3-A Accepted
FDA Compliant



Manufactured at our facility in San Diego, California certified under ISO 9001:2015 and ISO 14001:2015

LEGEND



Toray's Sanitary Reverse Osmosis



Toray's Sanitary Nanofiltration



Toray's Sanitary Ultrafiltration



Toray's Sanitary Microfiltration

TORAY

Innovation by Chemistry

