

Content

Content.....	VII
Abbreviations.....	IX
1 Motivation and Outline	1
2 Introduction	5
2.1 Composition of skim milk and sweet whey	5
2.2 Membrane techniques.....	11
2.2.1 Fundamentals of pressure-driven membrane processes in the dairy industry	11
2.2.2 Different modes of operation.....	14
2.2.3 Concentration polarization and membrane fouling.....	19
2.2.4 Module configurations.....	23
2.2.5 Energy demand of cross-flow membrane processes	25
2.2.6 Membrane cascades.....	28
3 Objectives	31
4 Publications.....	33
4.1 Publication I: High concentration of skim milk proteins by ultrafiltration: Characterisation of a dynamic membrane system with a rotating membrane in comparison with a spiral wound membrane	33
Appendix for section 4.1 (AP 4.1).....	35
4.2 Publication II: Concentration of Skim Milk by a Cascade Comprised of Ultrafiltration and Nanofiltration: Investigation of the Nanofiltration of Skim Milk Ultrafiltration Permeate.....	55
Appendix for section 4.2 (AP 4.2).....	57
4.3 Publication III: Impact of protein removal by an upstream ultrafiltration on the reverse osmosis of skim milk and sweet whey	79
Appendix for section 4.3 (AP 4.3).....	81
4.4 Publication IV: Concentration of Milk and Whey by Membrane Technologies in Alternative Cascade Modes.....	93

Content

Appendix for section 4.4 (AP 4.4).....	95
5 General Discussion.....	119
5.1 Enrichment of the protein fraction of skim milk and sweet whey	119
5.2 Concentration of the protein-free serum.....	123
5.3 Evaluation of the membrane cascade	126
6 Overall Conclusion.....	131
7 Summary.....	133
8 Zusammenfassung.....	135
9 References.....	137