

# CLARIFICATION AS WELL AS DECOLORISATION OF GHERKIN SPENT MEDIA.



1. Making of Pickles.

## OBJECTIVE

1. Removal of suspended particles (Clarification)
2. Reduction in Color and Odor to improve quality (Product cost)
3. Reduction of microbial burden (Quality)



## PRODUCT DETAILS

- Pickle which is prepared by addition of gherkin, vinegar and brine.
- After preparation of pickles effluent waste which contain haziness, waste vinegar and odor.

## STRATEGY ADOPTED

1. Use of membrane filtration technology microfiltration followed by nanofiltration to remove odor, haziness, color and microbial burden from effluent.



EFFLUENT WASTE    AFTER MF    AFTER NF

## RESULT

Using this microfiltration system, clarity of effluent is improved up to the accepting limit.



## CUSTOMER DELIGHT

1. Consistency in the filtrate flow rate.
2. Effluent problem get reduced.
3. Reduction in running cost.
4. Less labor requirement.

**MICROFILT INDIA PVT LTD.**  
247/2, GIDC Phase II, Umbergaon  
Dist. Valsad Gujarat-396171  
(0260)2561392 EXT:34  
E mail– [innovation@microfilt.com](mailto:innovation@microfilt.com)