

Sub Name: PRINCIPLES OF FOOD ENGINEERING

Sub Code: BVFPS202

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MEMBRANE SEPARATION

- Membrane separation is a technology which selectively separates (fractionates) materials via pores and/or minute gaps in the molecular arrangement of a continuous structure. Membrane separations are classified by pore size and by the separation driving force.

- Membrane Technology. ... The membrane separation process is based on the presence of semi permeable membranes. The principle is quite simple: the membrane acts as a very specific filter that will let water flow through, while it catches suspended solids and other substances.

- A membrane is a selective barrier; it allows some things to pass through but stops others. ... Biological membranes include cell membranes (outer coverings of cells or organelles that allow passage of certain constituents); nuclear membranes, which cover a cell nucleus; and tissue membranes, such as mucosae and serosae.