

Index

a

- accumulation 30f.
- adsorption 36, 126, 137, 209, 227
- aggregation 50, 155
- antioxidants 167, 205, 237
 - activity 205
 - total antioxidant activity (TAA) 180f.

b

- backtransport models 32, 35
 - backpulsing 28, 32f.
 - backwashing 33
- bacteria removal
 - milk 3f., 46
 - skim milk 27
- beer
 - clarification 9ff.
 - dealcoholization 9, 11f.
 - maturation 11
 - membrane bioreactor 212f.
 - production 10ff.
- bioactive compounds 217f., 224
- biocatalyst 201ff.
 - esterases 206
 - GRAS (generally regarded as safe) 214
 - laccase 205
 - lipases 206f.
- biocatalytic membrane reactor, *see* membrane bioreactor
- biological oxygen demand (BOD) 5
- biologically active compound 167
- biotransformation 201
- brine 4, 16
 - boundary layer 174
 - treatment 8
- Brownian motion 152
- by-product 201f.

c

- cake formation 32, 36
- carbonation 22
- casein micelles
 - concentration 25, 28f., 35, 45
 - rejection 57, 59
 - separation 47, 55
 - skim milk 28f.
 - transmission 48
- cell immobilization 211
- centrifugation 25, 27, 50, 66, 81
 - wine production 106
- CFD (computational fluid dynamics) 35f., 132, 134f., 138
- cheese
 - curdling 26
 - partial concentration 8
 - preconcentration 8
 - preservation 4
 - processing 8f., 51
 - standardized cheese milk 9
 - total concentration 9
 - whey 30
- chromatography
 - fractionation 48
 - ion-exchange membrane 66
- Clapeyron's law 175
- clarification 9
 - beer 9ff.
 - fruit juice 16f.
 - MF/UF 105ff.
 - vinegar 15
 - wine 13, 209
- cleaning
 - chemical 33
 - electro dialysis systems 99
 - in situ 82
 - methods 31

- sequences 1, 110f.
- COD (carbon oxygen demand)
 - dairy effluent 50f.
 - dairy process water 66ff.
 - dairy wastewater 94
 - reduction 52
- concentration factor, *see* wine
- concentration polarization 36, 52, 60, 79, 175, 186, 189
- conductivity
 - dairy-process water 66f.
 - ionic concentration solutions 88f.
 - wine 113
- costs
 - energy 2, 8, 30, 47, 62, 87, 168f.
 - equipment 8, 63
 - membrane replacement 17, 170
 - operating 10
 - packing 168
 - production 8
 - shipping 168
 - storage 168
 - water 9
- cross-flow velocity 38
- cryoconcentration 168, 194
- crystallization
 - cold 106
 - induction time 114f.
- curding 25f.
- current
 - density 79f.
 - efficiency 87f.
- d**
- dairy effluents 51f.
- Dean vortices 33
- deionization degree (DEID) 113f.
- desalination 1, 75, 95f.
- diafiltration (DF) 5, 13
 - milk 48
 - whey demineralization 8
 - whey proteins fractionation 49
 - wine 13f.
- diffusion
 - Brownian 37
 - coefficients 37, 175, 227
 - rate 237
 - selectivity 227
 - shear-induced 35, 37
- direct osmosis (DO) 194
- distillation
 - applications 177ff.
 - flux 174f.
 - fruit juice concentration 171ff.
 - membrane (MD) 168, 170f., 183ff.
 - membrane osmotic (MOD) 190f.
 - osmotic (OD) 22, 121f., 170ff.
- Donnan exclusion mechanism 22, 75
- droplet
 - break-up 137
 - coalescence 130, 152
 - force-balance model 135, 137
 - formation 134ff.
 - generation unit (DGU) 133, 151f.
 - lipid-coated ice droplet hydration method 147
 - size 131, 134, 139, 143
 - size distribution (DSD) 129, 148, 151ff.
 - stabilization 142ff.
 - torque-balance model 135, 137
- e**
- electrolysis (ED) 1f., 8, 21f.
 - acidification 125f.
 - applications 82ff.
 - cost analysis 79ff.
 - dairy industry 88ff.
 - deacidification 84f., 168
 - demineralization 30, 50, 84, 88ff.
 - electrochemical coagulation 97f.
 - electrodeionization 96f.
 - electroreduction 98f.
 - food industry 75ff.
 - juice industry 85ff.
 - lactic-acid production 90ff.
 - process 76f., 112
 - protein fractionation 94ff.
 - reversal (EDR) 75
 - stack 78, 81f.
 - sugar industry 85ff.
 - system design 79ff.
 - tartaric stabilization 105f., 111ff.
 - wine 83ff.
- emulsification
 - coefficient of variation (CV) 132
 - cross-flow membrane (XME) 129ff.
 - dead-end membrane (PME) 130f., 134, 137, 144, 150
 - dispersed phase 138f., 141, 143, 146f.
 - encapsulation active molecules 149ff.
 - low-shear processing 156f.
 - membrane (ME) 129, 134, 136, 139ff.
 - microchannel (MCE) 129, 133f., 138f., 141ff.
 - rotating membrane (RME) 130ff.
 - vibrating membrane (VME) 132
- emulsifier 7, 45, 206

- hydrophile-lipophile balance (HLB) 142, 148
- hydrophilic 149
- hydrophobic 146, 149, 151
- proteins 142
- small-molecule 137
- emulsion
 - flocculated networks 155
 - monodisperse 133f., 139, 143, 146, 150f.
 - oil-in-water (O/W) 130, 132, 140ff.
 - polydisperse 153, 155
 - semiliquid 152
 - stability 152ff.
 - water-in-oil (W/O) 130, 144ff.
 - water-oil-water (W/O/W) 147ff.
 - yield stress 154
- enological processes 106, 119ff.
- enzyme
 - dosage 204
 - immobilization 209, 213
- enzyme membrane reactors (EMRs) 167f.
- enzyme
 - oxidative 209
 - stability 209
- enzymatic
 - activity 208f., 213
 - cell-free reactors 212
 - coagulation 8
 - hydrolyse of starch 203
 - pulping 168
 - synthesis 206
- evaporation 5, 17
 - compression 91
 - flux 172, 175f.
 - multistage 168
 - solvent 143, 230
 - thermal 194
 - vacuum (VE) 50, 91, 115
- extraction
 - liquid-liquid 23
 - mass agent 202
- f**
 - fermentation
 - aerobe 15
 - beer 9ff.
 - wine 12ff.
 - filtration
 - cross-flow 3, 9f., 21, 38, 45f., 48
 - dead-end 4, 9, 28, 106
 - diatomaceous-earth 105f.
 - dynamic 45, 51ff.
 - kieselguhr 4, 11, 106
 - shear-enhanced 51f.
 - sterile 12, 106
 - flow
 - resistance 82
 - reversal 33
 - through models 35
 - turbulent 2
 - flux
 - critical 2, 31f., 35
 - decrease 30f.
 - steady-state 36, 188
 - foaming 6, 22
 - food packaging
 - active packaging 224f., 232ff.
 - controlled-release polymers 226, 232ff.
 - films 229ff.
 - food contact materials (FCM) 223
 - modified-atmosphere (MAP) 225f., 228ff.
 - multilayer films 233ff.
 - synthetic polymers 223ff.
 - traditional 225
 - under-vacuum 226
 - force
 - drag 135
 - interfacial tension 134f., 137
 - fouling 1, 26, 30f., 46, 50, 107
 - degree 110
 - electro dialysis systems 87, 99
 - internal 57, 63
 - layer 30
 - fractionation 5, 35f.
 - milk-fat globules 27
 - sugar/organic acids 116
 - whey proteins 48f., 52
 - free biocatalysts membrane bioreactor, *see* membrane bioreactor
 - fruit juice
 - clarification 16, 167
 - concentration 167f., 176
 - deacidification 169
 - depectinization 167
 - integrated processes 167ff.
 - production 16ff.
 - quality 180, 182
 - single-strength 168
 - stabilization 167
 - functional food
 - flavor 201
 - ingredients 203
 - membrane bioreactors 202ff.
 - nutraceutical 203
 - nutraceutical 208
 - odor 201
 - prebiotic 203
 - probiotic 203

g

- gas-exchange rate 225
- gas separation (GS) 168
- gel filtration mode 32
- GMP (K-casein-glycomacropeptid) 7

h

- heat
 - transfer coefficient 187
 - treatment of milk 7, 27
- hydrogel coating 173

i

- ice-cream manufacturing 5
- interaction
 - chip surface–emulsifier molecule 139
 - electrostatic 139
 - hydrodynamic 135, 155
 - nonattractive 139
 - particles–liquids 37
 - protein–ZrO₂ 49
- interface
 - liquid/membrane 190
 - oil/water 208
 - vapor/liquid 171, 183
- interfacial
 - area 170
 - rheology 137
 - tension 134f., 137f.
- isoelectric point 131

l

- lattice-Boltzmann method 37, 134
- Loeb–Sourirajan phase-separation process 226

m

- macromolecular 106f.
- mass transfer
 - boundary layer 186
 - control 202
 - distribution coefficient 22
 - gas–liquid 22
 - liquid–liquid 22
- membrane
 - anion-exchange 76f., 91, 93
 - area 32, 62
 - asymmetric 26, 226, 229f., 234, 236
- membrane bioreactors
 - beer processing 212f.
 - biocatalytic membrane reactor (BMR) 201ff.
 - continuous-flow stirred-tank membrane reactor 209

- ethanol production 212f.
- fat processing 206ff.
- free biocatalysts membrane bioreactor (MBR) 201ff.
- fruit-juices production 213
- lactose hydrolysis 215ff.
- milk processing 214ff.
- oil processing 206ff.
- pectin hydrolysis 210f., 213f.
- protein hydrolysis 215
- starch processing 203ff.
- stirred-tank reactor 207
- sugar processing 203ff.
- two-separate phase membrane bioreactor 207
- wine 208ff.
- membrane
 - bipolar 76f., 87, 90ff.
 - cation-exchange 76f., 79, 87, 91, 93
 - ceramic 3f., 26, 29f., 47f., 59, 130, 172f.
 - chemistry 99
 - composite 30, 226
- membrane controlled-release devices 226, 232f.
- membrane distillation (MD)
 - applications 187ff.
 - air-gap (AGMD) 184
 - direct contact (DCMD) 184, 187ff.
 - operating parameters 186f.
 - sweeping gas (SGMD) 184
 - vacuum (VMD) 184, 187, 188ff.
- membrane
 - flux 29, 226
 - hydrophilic 1, 130, 145, 169, 172, 208
 - hydrophobic 130, 145, 169, 173, 183, 208
 - ion-exchange 1, 22, 30, 50, 75ff.
 - lifetime 82, 170
 - liquid 225
 - metallic 130
 - modification 37
- membrane modules
 - circular polymer 66
 - helically wound hollow-fiber 174
 - membrane distillation (MD) 185ff.
 - microporous polymer hollow fiber 174ff.
 - osmotic distillation (OD) 172ff.
 - plate-and-frame 10f., 174, 185
 - rotating-disk 58ff.
 - shell-and-tube 186
 - spiral-wound (SW) 4, 17, 48, 51, 66, 185, 202
 - tubular 10, 49, 59, 185, 202
 - VSEP 60f., 63f., 66

- membrane
 - multichannel 47
 - nonporous 21, 225
 - nonselective 229f.
 - nucleopore 36
 - osmotic distillation (OD) 172ff.
 - performance 31, 34
 - permselectivity 227, 229
 - polymeric 21, 30, 47f., 75, 185
 - porosity 136, 169, 173, 185, 225
- membrane processes
 - applications in food industry 17ff.
 - continuous 10
 - ED, *see* electrodialysis
 - hybrid 23
 - integrated 167ff.
 - MF, *see* microfiltration
 - NF, *see* nanofiltration
 - PV, *see* pervaporation
 - pressure-driven 1f., 186
 - RO, *see* reverse osmosis
 - three-stage 66
 - two-stage 49
 - UF, *see* ultrafiltration
- membrane
 - radius 58
 - regeneration 110
 - SCT 47
 - selectivity 32, 65, 121, 202, 226ff.
 - semipermeable 229
- membrane separation
 - models 17, 34f.
 - of components 27ff.
- membrane
 - SPG (Shirasu-porous-glass) 130f., 140f., 145, 149
 - supported-liquid 170, 191ff.
 - surface area 108f.
 - surface morphology 31f.
 - thickness 173, 189
 - track-etched 26
 - volumetric productivity 32
 - zeolite 21
- microdispersions 134
- microencapsulation 237f.
- microfiltration (MF) 1f., 26
 - bacteria removal 3f., 46
 - beer clarification 11
 - cross-flow 11
 - /electrodialysis (ED) 80
 - milk 46
 - osmotic distillation (OD) 177, 179, 181f.
 - polysaccharide removal 113f.
 - powder milk 56
 - productivity 107f.
 - skim milk 58
 - spore removal 46
 - tangential MF/UF 105f.
 - wine clarification 105ff.
- microsieve 29, 36f.
- metal 36
- polymeric 36
- silicon 26, 36
- microsolute transmission 52
- migration effects 39, 112
- milk
 - composition 26f., 46
 - concentration 5, 46
 - consistency 5
 - cream stability 27
 - fat removal 27
 - pH adjustment 5
 - powder 55
 - processing 3f., 46f.
 - protein concentrate (MPC) 5
 - protein standardization 5, 45f.
 - skim 3, 5, 27f., 55, 58, 60ff.
 - taste 8, 27
 - total solids 5f., 8
 - ultra-high temperature (UHT) 55, 57, 61ff.
- molecular
 - distillation 206
 - encapsulation 205f.
- molecular weight cut-offs (MWCOs) 2, 107f., 113, 168, 204f.
- must
 - acidification 125f.
 - concentrated (CM) 106, 115
 - fermentation 105
 - rectified concentrated (RCM) 105f., 115
 - reduced acidity 120, 123
 - sugar reduction 119f.
- n**
- nanofiltration (NF) 1f.
 - dairy-process water 66f.
 - fruit juice concentration 168
 - grape must 115f.
 - milk 50
 - rejection coefficients 115
 - taste of wine 126
 - volatile acidity in wine 124
 - whey demineralization 8
- neutralization 124f.
- nitrogenation 22
- nonsolvent-induced phase separation (NIPS)
 - technique 234

o

organoleptic 3, 126, 168
Ostwald ripening 152

p

partial condensation 168
pasteurization 15, 28, 48
– cold 27, 46
– ultra- 3
permeability
– coefficient 227
– gas 223, 225ff.
– water-vapor 226
permeate
– flow rate 61f.
– flux 47f., 56
– flux decline 107f.
– recirculation 47, 51
pervaporation (PV) 1f., 21, 168, 227
– aroma recovery 21
– fruit juice 168, 181
pH
– adjustment 80, 86f., 123
– milk processing 5
– wine processing 123f.
pore size 3f., 26f.
– distribution 26, 36
– MF membrane 107f.
– uniform 35ff.
porosity gradient (GP) 47f.
precipitation
– polysaccharide 113
– selective 50
– tartrate salts 84
– thermocalcic 6
pressure
– capillary penetration 173
– critical penetration 169f.
– Laplace 138, 169
– osmotic 2, 146f., 149, 168
– vapor 171
– -variation cycle 57
proteins
– bovine serum albumin (BSA) 30, 45, 142f.
– denaturation 34
– egg-white 142
– immobilization 211
– immunoglobulins 30
– α -lactalbumin 6, 30, 45
– β -lactalbumin 6, 30, 45, 142, 215
– lactoferrin 30
– repulsion 50

– serum proteins recovery 30
– soybean flour 142
– total concentration 48, 63
– transferrin 30
purification 167, 202

r

retentate 3
– concentration factor 47
– microfiltration 7
retention factor 204
reverse osmosis 1f., 81
– fruit juice concentration 177f., 194
– dairy-process water 66
– diafiltration 13f.
– membrane distillation (MD) 188f.
– milk 5f., 50
– must 115
– osmotic distillation (OD) 177ff.
– volatile acidity in wine 124
Reynolds number 186
ripening 9, 26, 152

s

saltification balance 125
salting-out effect 95
shelf life
– foods 223, 229, 233
– retention 229
simulated ultrafiltrate (SMUF) 28
solute rejection rates 52
solution
– brine 4
– diffusion 1, 21
– stripping 170, 176, 190
– surface tension 173, 183
spore removal
– milk 3f., 46
– skim milk 27
Stack's process 95
starter-culture 5
sterilization cold 28, 30

t

tartaric stabilization, *see* electro dialysis
temperature polarization 186, 189
total soluble solids (TSS) 175ff.
transmembrane flux 38, 131, 173, 175
transmembrane pressure (TMP) 3, 5, 26, 32, 57, 61, 64
– MF 107ff.
– UF 108f.
– uniform (UTP) 28, 32f., 46f., 52

transmembrane temperature gradient 187,
191

turbidity

- fruit juice 181
- permeate 47, 55f., 58

turbulence

- micro- 33
- promotion 29, 32

u

ultrafiltration 1f.

- cheese production 9, 29, 63
 - /electrodialysis (ED) 80
 - fruit juice 16, 177ff.
 - membrane distillation (MD) 188
 - milk 5f., 8, 48f.
 - osmotic distillation (OD) 177ff.
 - polysaccharide removal 113ff.
 - powder milk 56
 - productivity 107f.
 - skim milk 60ff.
 - vinegar 15
 - whey demineralization 8
 - whey proteins fractionation 52,
64f.
 - wine clarification 105ff.
- UV-light treatment 9

v

videomicroscopy 134, 137f.

vinegar 14f.

viscosity

- emulsion 153, 155
- fruit juice 168, 181
- Krieger-Dougherty (KD) equation 155f.
- milk 5

volume reduction ratio (VRR) 47, 49f., 56,
61, 64f.

w

water

- aroma 121
 - dairy-process 66
 - deoxygenized 22
 - treatment 1, 18
 - waste- 1, 8, 18, 20, 94
- watering down 121

whey

- defatted 6f.
 - demineralization 7f., 30
 - processing 6ff.
- whey protein concentrate (WPC) 4f., 66
- whey protein isolate (WPI) 4, 6
- whey protein transmission 47, 49, 57ff.

wine

- acidification 125f.
- alcohol content reduction 119ff.
- clarification 13, 209
- compounds 14
- concentration factor 107ff.
- dealcoholization 12, 14
- fruitiness 123
- pH adjustment 123f.
- quality 14, 107, 119, 123
- rejuvenation 13
- stabilization 209
- taste 126, 209
- volatile acidity 123

y

yeast

- membrane bioreactors 208f., 211
 - residues 106
 - surplus 10
- yoghurt
- processing 50
 - selective demineralization 50