

FOOD INDUSTRY Chocolate

Filtration and microfiltration products for applications in chocolate elaboration and laboratories

The following filter papers and microfiltration products are ideal to elaborate, clarify and prepare chocolate before further analysis.



PROCESS	TECHNIQUE	TYPE OF FILTER	REF. CHM
Fat Determination	Soxhlet/Tecator Extraction	Cellulose Extraction Thimbles	F5800-
Filtration Optimization	Membrane prefiltration	Glass Microfibre Filter	GF2- GF4-
Sample Filtration	Liquid Chromatography HPLC	Glass Microfibre Filter	GF5-
Clarifying of syrup and sugar solutions samples	Photometry	Cellulose Acetate Syringe Filter 0,45um Cellulose Acetate Membrane filter 0,45um	SCA045- MCA045-

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