ULTRAFILTRATION Be a part of the next innovation in maple sugaring

ULTRAFILTRATION

0.01 micron

Virus

Organic

macro-molecules

MICROFILTRATION

0.1 micron

hacteria

SAND FILTRATION

10 microns

Nitrogen Containing

pollution

SCREENING

RAW

WATER

Source : aquaportail.com

TECHNOLOGICAL ADVANCEMENT OF FILTRATION

Eliminates all bacterias and yeast present in the sap;

Increases preservation time of sap and concentrate at room temperature;

Reduces sap waste after long distance transport;

Produces pure and clear sap;

Essential for maple syrup producers that want to bottle maple sap;

Can be used to prevent production of stringy maple syrup when the days are warm during or at the end of the season.

CDL quality standards and simplified operations

ULTRAFILTERED WATER

Dissolved

salts

Designed and made for very fine filtration of maple sap, birch sap and concentrate Eliminates bacteria, yeast and other organic particles from liquids Improves sap and concentrate preservation time