



MADE OF
100 %
FOOD GRADE FIBERS

viledon[®]

HIGHEST PURITY AND EFFICIENCY

IN FOOD AND BEVERAGE FILTRATION
WITH VILEDON NUTRITEXX

FREUDENBERG
FILTRATION TECHNOLOGIES

 **FREUDENBERG**
INNOVATING TOGETHER



HIGH DEMANDS

ON FOOD AND BEVERAGE FILTRATION

Whether for food and beverage or drinking water filtration: Freudenberg Filtration Technologies provides optimal purity and reliability with its high-quality filter media. In these stringently hygienic areas in particular, producers require special filter media which fulfill the various requirements and highest standards – Viledon® nutritexx filter media ensure the perfect combination of hygiene, efficiency and diversity.

Expertise in filtration

Every application makes different demands on filter media. Our worldwide know-how and many years of experience are the foundation for tailored filtration solutions for our customers. Our expertise and high quality standard offer the highest security even for sensitive applications. Optimal performance and consistent, certified quality – this is what our customers can rely on.

Our products fulfill the requirements of

- The FDA
- Commission Regulation (EU) No. 10/2011 for materials and objects made of plastic that are intended to come into contact with foods and beverages

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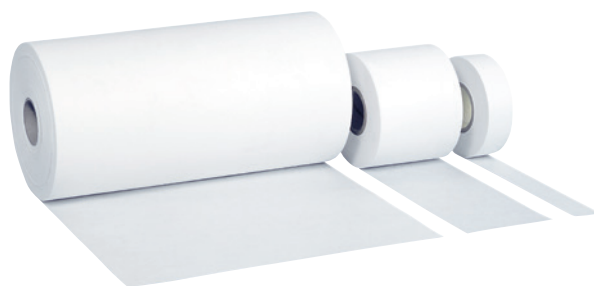
The benefit for our customers

Viledon® nutritexx filter media

- Are made 100 % of raw materials recognized as physiologically safe
- Ensure the filtration of dirt particles from liquids without affecting their consistency
- Can be assembled individually
- Guarantee long lifetime and high cost effectiveness
- Ensure high wet strength

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VILEDON NUTRITEXX

FILTRATION SOLUTIONS FOR THE FOOD AND BEVERAGE INDUSTRY

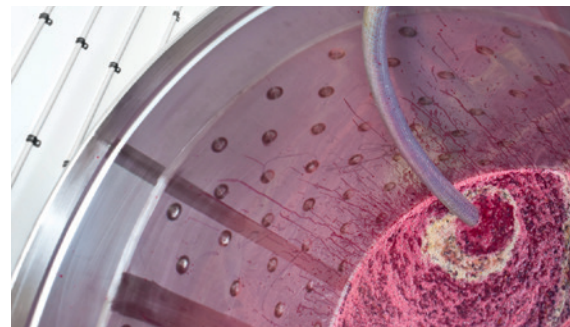
Drinking water filtration

Freudenberg produces a variety of filter media for drinking water filtration which contribute systematically to improving water quality by filtering out harmful suspended matter. Aligned to the production process, we offer filter media made of polyester, polypropylene or cellulose and can therefore provide the optimal technical and economical filtration solution for any application. In addition to filter efficiency, good wettability and a high flow rate are important properties of our media. Since the approval criteria for drinking water filters differ in part for every national body of law and the requirements of drinking water ordinances get stricter every day, we support our customers in the external free testing of the materials.



Beverage filtration

The Viledon® nutritexx product range extends to powerful filter media for the beverage industry. These can be used for the production and processing of hot beverages, juices, beer or wine. They include drainage fleeces for filter cartridges as well as base materials for heavy deep filter plates made of kieselguhr. The product line is supplemented by our standard filter media, such as the prefilters used before membrane separation systems. Corresponding to the individual processing procedure, we also do the assembling of thin rolls, die-cut sheets or gaiters.



Frying oil filtration

In the potato-processing industry in particular, frying oil used to produce french fries, chips and snacks is re-used multiple times. Only suitable filtration ensures the stable product quality and longer system service lives. Thanks to the optimal separation of turbidity matter from the frying oil, odor build-up is counteracted, the product shelf life is increased and production energy costs are saved. Generally, frying occurs at very high temperatures of over 160 °C – an area in which only choice filter can keep up. The fibers and binders of the Viledon® nutritexx 2681 are particularly well-suited for this temperature range and ensure that no toxic substances are released.



Milk filtration

Freudenberg offers deep filter media in various levels of stability and stiffness especially for milk filtration: Viledon® nutritexx nonwoven fabrics can be processed into suitable sacs or hoses by sewing, welding or pressing – whatever the application calls for. The high percentage of natural cellulose causes an optimal purification of the milk without sacrificing valuable fats or proteins.



