

Bibliographie

Aimar, P. ; Daufin, G. 2010.

Séparations par membrane dans l'industrie alimentaire. *In Techniques de l'Ingénieur, traité Agroalimentaire*, F 3 250 : 1-20. Disponible sur www.techniques-ingenieur.fr.

Alvarez, S. ; Alvarez, R. ; Riera, F. A. ; Coca, J. 1998.

Influence of depectinization on apple juice ultrafiltration. *Colloids and Surfaces A: Physicochemical and Engineering Aspects*, **138** : 377-382.

Alvarez, S. ; Riera, F. A. ; Alvarez, R. ; Coca, J. ; Cuperus, F. P. ; Bouwer, S. 2000.

A new integrated membrane process for producing clarified apple juice and apple juice aroma concentrate. *Journal of Food Engineering*, **46** : 109-125.

Aoki, T. ; Yamada, N. ; Kako, Y. 1988.

Dissociation during dialysis of casein aggregates cross-linked by colloidal calcium phosphate in bovine casein micelles. *Journal of Dairy Research*, **55** : 189-195.

Aptel, P. ; Moulin, P. ; Quemeneur, F. 2005.

Micro et ultrafiltration : conduite des essais pilotes, traitements des eaux et effluents. *In Les Cahiers du CFM n° 2*. Club Français des Membranes, Montpellier, France, 102 pages.

Asano, K. ; Shinagawa, K. ; Hashimoto, N. 1982.

Characterization of haze-forming protein of beer and their roles in chill haze formation. *Journal of the American Society of Brewing and Chemistry*, **40** : 147-154

Ashurst, P.R. 1998.

Introduction. *In Chemistry and technology of soft drinks and fruit juices*. P.R. Ashurst (Ed), Sheffield Academic Press Ltd, CRC Press, Sheffield, England, pp. 1-15.

Bailey, A.F.G. ; Barbe, A.M. ; Hogan, P.A. ; Johnson, R.A. ; Sheng, J. 2000.

The effect of ultrafiltration on the subsequent concentration of grape juice by osmotic distillation. *Journal of Membrane Science*, **164** : 195-204.

- Bánvölgyi, S. ; Horváth, S. ; Stefanovits-Bányai, É. ; Békássy-Molnár, E. ; Vatai, G. 2009. Integrated membrane process for blackcurrant (*Ribes nigrum* L.) juice concentration. *Desalination*, **241** : 281-287.
- Barhate, R. S. ; Subramanian, R. ; Nandini, K. E. ; Umesh Hebbar, H. 2003. Processing of honey using polymeric microfiltration and ultrafiltration membranes. *Journal of Food Engineering*, **60** : 49-54.
- Bazinet, L. ; Lachkar, D.P. ; Pouliot, Y. 2011. Emerging membrane technologies and applications for added-value dairy ingredients. Taylor and Francis, In press.
- Beveridge, T. ; Tait, V. 1993. Structure and composition of apple juice haze. *Food Structure*, **12** : 195-198.
- Beveridge, T. ; Wrolstad, R.E. 1997. Haze and cloud in apple juices. *Critical Review in Food Science and Nutrition*, **37** : 75-91.
- Borneman, Z. ; Gökmen, V. ; Nijhuis, H.H. 1997. Selective removal of polyphenols and brown colour in apple juices using PES/PVP membranes in a single-ultrafiltration process. *Journal of Membrane Science*, **134** : 191-197.
- Bottino, A. ; Capannelli, G. ; Comite, A. ; Ferrari, F. ; Marotta, F. ; Mattei, A. ; Turchini, A. 2004. Application of membrane processes for the filtration of extra virgin olive oil. *Journal of Food Engineering*, **65** : 303-309.
- Briao, V.B. ; Veira Salla, A.C. ; Miorando, T. ; Hemkeimeier, M. ; Cadore Favaretto, D.P. 2019. Water recovery from dairy rinse water by reverse osmosis : Giving value to water and milk solids. *Resources. Conservation and Recycling*, **140** : 313-323.
- Bühler, T.M. ; McKetchnie, M.T. ; Wakeman, R.J. 1996. Temperature induced particle aggregation in mashing and its effects on filtration performance. *Trans IChemE, Part C, Food and Bioproduct and Processing*, **74 (C)** : 207-211.

- Carabasa, M. ; Ibarz, A. ; Garza, S. ; Barbosa, C. G. V. 1998.
Removal of dark compounds from clarified juices by adsorption processes. *Journal of Food Engineering*, **37**, 25–41.
- Carelli, A.A. ; Frizzera, L.M. ; Forbito, P.R. ; Crapiste, G.H. 2002.
Wax composition of sunflower seeds oils. *Journal of American Oil Chemists' Society*, **79** : 763-768.
- Carneiro, L. ; dos Santos Sa, I. ; dos Santos Gomes, F. ; Martins Matta, V. ; Maria Corrêa Cabral, L. 2002. Cold sterilization and clarification of pineapple juice by tangential microfiltration. *Desalination*, **148** : 93-98.
- Carrin, M.E. ; Buglione, M.B. ; Lozano, J.E. 2007.
Removal of dark compounds from fruit juices by membrane separation. *In Proceedings of European Congress of Chemical Engineering (ECCE-6)*, Copenhagen, 16-20 Septembre 2007.
- Cassano, A. ; Jiao, B. ; Drioli, E. 2004.
Production of concentrated kiwifruit juice by integrated membrane process. *Food Research International*, **37** : 139–148.
- Cassano, A. ; Conidi, C. ; Drioli, E. 2010.
Physico-chemical parameters of cactus pear (*Opuntia ficus-indica*) juice clarified by microfiltration and ultrafiltration processes. *Desalination*, **250** : 1101-1104.
- Cassano, A. ; Donato, L. ; Drioli, E. 2007.
Ultrafiltration of kiwifruit juice: Operating parameters, juice quality and membrane fouling. *Journal of Food Engineering*, **79** : 613-621.
- Cassano, A. ; Marchio, M. ; Drioli, E. 2007.
Clarification of blood orange juice by ultrafiltration: analyses of operating parameters, membrane fouling and juice quality. *Desalination*, **212** : 15-27.
- Cassano, A. ; Tasselli, F. ; Conidi, C. ; Drioli, E. 2009.
Ultrafiltration of Clementine mandarin juice by hollow fibre membranes. *Desalination*, **241** : 302-308.
- Cheryan, M. 1998.
Ultrafiltration and Microfiltration Handbook. Techno Pub. Co.

Chevalier, S. 1999.

Modélisation mathématique des mécanismes de séparation en nanofiltration, Thèse de doctorat, Université de Bordeaux I, Bordeaux, France.

Chhaya, C. ; Rai, P. ; Majumdar, G.C. ; Dasgupta, S. ; De, S. 2008.

Clarification of watermelon (*Citrullus lanatus*) juice by microfiltration. *Journal of Food Process Engineering*, **31** : 768–782.

Commission Européenne, 2009.

Rapport final – Evaluation des instruments du secteur oléicole dans le cadre de la PAC Agrosynergie - Novembre 2009. Chapitre 3. Description de la production, des filières et de la consommation d'huile d'olive, 44 pages. http://ec.europa.eu/agriculture/eval/reports/oilseeds/chapter3_fr.pdf.

Daoud, I. 1992.

Crossflow filtration : an alternative mash separation. *The Brewhouse BDI*, **23** : 18-19.

Daufin, G. ; Escudier, J.P. ; Carrère, H. ; Bérot, S. ; Fillaudeau, L. ; Decloux, M.

2001. Recent and emerging applications of membrane processes in the food and dairy industry. *Trans IChemE*, **79 C** : 89-102.

de Barros, S. T. D. ; Andrade, C. M. G. ; Mendes, E. S. ; Peres, L. 2003.

Study of fouling mechanism in pineapple juice clarification by ultrafiltration. *Journal of Membrane Science*, **215** : 213-224.

de Boer, R. 2014.

From Milk By-Products to Milk Ingredients – Upgrading the Cycle. John Wiley and Sons Ltd, West Sussex, Angleterre, 269 pages.

De Morais Coutinho, C. ; Chih Chiu, M. ; Correa Basso, R. ; Badan Ribeiro, A.P. ; Guaraldo Gonçalves, L.A. ; Viotto, L.A. 2009.

State of the art of the application of membrane technology to vegetable oils : A review. *Food research International*, **42** : 536-550.

Downes, J.W. 1995.

Equipment for extraction and processing of soft and pome fruit juice. *In Production and packaging of non-carbonated fruit juices and fruit beverages*. 2nd edition, P.R. Ashurst (Ed), Blackie Academic and professional, Chapman and Hall, London, England, p. 197-220.

Erickson, D.R. 1995.

Neutralization. *In Practical Handbook of soybean processing and utilization*, Erickson D.R. (Ed), Saint-Louis and Champaign, American Soybean Association of Oil Chemists' Society, p. 184-202.

Ferrarini, R. ; Versari, A. ; Galassi, S. 2001.

A preliminary comparison between nanofiltration and reverse osmosis membrane for grapejuice treatment. *Journal of Food Engineering*, **50** : 113-116.

Ferry, J.D. 1936.

Statistical evaluation of sieve constants in ultrafiltration. *Journal of General Physiology*, **20** : 95-104.

Fillaudeau, L. ; Blanpain-Avet, P. 2010.

Applications en brasserie de la microfiltration tangentielle. *In Techniques de l'Ingénieur, traité Agroalimentaire*, F3260 : 1-13. Disponible sur www.techniques-ingenieur.fr.

Frei, M., 1993.

Innovative processes for manufacturing clear, stable apple juices and concentrates. *Fruit Process : Special Report*, n IV, 15 pages.

Girard, B. ; Fukumoto, L.R. 2000.

Apple Juice Clarification Using Microfiltration and Ultrafiltration Polymeric Membranes. *Lebensmittel-Wissenschaft und-Technologie*, **32** : 290-298.

Glimenius, A.R. ; Jansson, G.T. ; Kenir, K.W. ; Sandblom, R.M. 1979.

Filtering method for separating skim milk from milk products. US Patent n°4 140 806.

Golubev, V. N. ; Salem, B. 1989.

Traitement à l'électrodialyse du jus D'orange. *Industries Agricoles et Alimentaires*, **106** : 175-177.

Gonçalves, F. ; Fernandes, C. ; Noberta de Pinho, M. 2001.

White wine clarification by micro/ultrafiltration: effect of removed colloids in tartaric stability. *Separation and Purification Technology*, **22-23** : 423-429.

Grandison, A.S. 2003.

Membrane filtration techniques in preservation. *In Food preservation Techniques*. P. Zeuthen, Leif Bøgh-Sørensen (Eds). Woodhead Publishing limited, CRC Press, Cambridge, England, Chapitre 14, p. 263-283

Heatherbell, D. A. ; Short, J. L. ; Strübi, P. 1977.

Apple juice clarification by ultrafiltration. *Confructa*, **22** :157-161.

Holm, S. ; Malmberg, R. ; Svensson, K. 1984.

Method and plant for producing milk with low bacterial content. Brevet européen n°0.194.286.

Holm, S. ; Malmberg, R. ; Svensson, K. 1989.

Method for producing milk with a lowered bacterial content. US patent n°4 876 100.

International Dairy Federation. 2009.

Environmental/ecological impact of the dairy sector: Literature review on dairy products for an inventory of key issues. IDF, Bulletin no 436, Bruxelles, 62 pages.

Johnson, R. L. ; Chandler, B. V. 1982.

Reduction of bitterness and acidity in grapefruit juice by adsorptive processes. *Journal of Food Science and Agriculture*, **33** :287–293.

Jorgensen, R.B. ; Meyer, A.S. ; Gunnar Jonsson, C.V. 2003.

Recovery of volatile aroma compounds from black currant juice by vacuum membrane distillation. *Journal of Food Engineering*, **64** :23-31.

Kamp, W. E. 1995.

Microfiltration and ultrafiltration, *In Membrane Separation Technology - Principles and Applications*, R.D. Noble, S.A. Stern (Eds.), Elsevier, Amsterdam, The Netherlands, p. 37.

Kilara, A. ; Van Buren, J. P. 1989.

Clarification of apple juice. *In Processed Apple Products*, Downing, D. L. (Ed.), Van Nostrand Reinhold, New York (NY), Chap. 4, 83-95..

Koike, S. ; Subramanian, R. ; Nabetani, H. ; Nakajima, M. 2002.

Separation of oil constituents in organic solvents using polymeric membranes. *Journal of the American Oil Chemists' Society*, **79** :937-942.

Koris, A. ; Vatai, G. 2002.

Dry degumming of vegetable oils by membrane filtration. *Desalination*, **148** : 149-153.

Koroknai, B. ; Kiss, K. ; Gubicza, L. ; Bélafi-Bako, K. 2006.

Coupled operation of membrane distillation and osmotic evaporation in fruit juice concentration. *Desalination*, **200** : 526-527.

Koseoglu, S.S. 1991.

Membrane technology for edible oil refining. *Oils and Fats International*, **5** : 16-21.

Kozák, A. ; Békássy-Molnár, E. ; Vatai, G. 2009.

Production of black-currant juice concentrate by using membrane distillation. *Desalination*, **241** : 309-314.

Lea, A.G.H. 1995.

Apple juice. In *Production and packaging of non-carbonated fruit juices and fruit beverages*. 2nd edition, P.R. Ashurst (Ed), Blackie Academic and professional, Chapman and Hall, London, England, p. 153-196.

Lea, R.A.W. 1998.

Processing and Packaging. In *Chemistry and technology of soft drinks and fruit juices*, P.R. Ashurst (Ed), Sheffield Academic Press Ltd, CRC Press, Sheffield, England, p. 85-102.

Leeder, G. 1993.

Cold sterilization of beer. *Brauwelt International*, **4** : 372-373 ;

Lindquist, A. 1998.

A method for the production of sterile skimmed milk. Brevet international, PCT n°57549.

Loeb, S. ; Sourirajan, S. 1963.

Sea water demineralization by means of osmotic membranes. *Advances in Chemical Research*, **38** : 117-121.

López, F. ; Pescador, P. ; Güell, C. ; Morales, M.L. ; García-Parrilla, M.C. ;

Troncoso, A.M. 2005. Industrial vinegar clarification by cross-flow microfiltration: effect on colour and polyphenol content. *Journal of Food Engineering*, **68** : 133-136.

- Lozano, J.E. 2006.
Fruit Manufacturing : Scientific bases, engineering properties and deteriorative reactions of technological importance. Food Engineering Series, Springer, New York (NY), 230 pages.
- Lozano, J.E. ; Porras, J.A. ; Errazu, A.Y. ; Tonelli, S. 1995.
Prediction of 5-HMF formation in an industrial apple juice evaporator. *Journal of Food Sciences*, **60** : 1292-1294.
- Mafart, P. ; Béliard, E. 1997.
Ultrafiltration et osmose inverse. *In Génie Industriel Alimentaire : Tome 2, Techniques séparatives*. Éditions Tech & Doc Lavoisier/APRIA, Paris, France, Chapitre 5, p. 147-181.
- Malmberg, R. ; Holm, S. 1988.
Producing low bacteria milk by microfiltration. *North European Food and Dairy Journal*, **54** : 30-32.
- Marcelo, P.A. ; Rizvi, S.S.H. 2008.
Applications of membrane technology in the dairy industry. *In Handbook of membrane separations : chemical, pharmaceutical, food and biotechnological applications*. A.K. Pabby, S.S.H. Rizvi et A.M. Sastre, CRC Press, pp. 6635-669.
- Martini, S. ; Añón, M.C. 2000.
Determination of wax concentration in sunflower seed oil. *Journal of American Oil Chemists' Society*, **77** : 1087-1092.
- Maubois, J.-L. ; Pierre, A. ; Fauquant, J. ; Piot, M. 1987.
Industrial fractionation of main whey proteins. *International Dairy Federation, Bulletin n° 212* : 154-159.
- Meershon, M. 1989.
Nitrate free cheesemaking with Bactocatch. *North European Food and Dairy Journal*, **55** : 108–113.
- Meneses, Y.E. ; Flores, R.A. 2016.
Feasibility, safety and economic implications of whey-recovered water in cleaning-in-place systems: A case study on water conservation for the dairy industry. *Journal of Dairy Science*, **99** : 3396-3407.

- Meneses, Y.E. ; Stratton, J. ; Flores, R.A. 2017.
Water reconditioning and reuse in the food processing industry: Current situation and challenges. *Trends in Food Science and Technology*, **61** : 72-79.
- Modler, W.H. 2000.
Milk processing. *In Food Protein : Processing Applications*, N. Shuryo et W.H. Modler (Éds), Wiley VCH Inc., Hoboken (NJ), p. 1-88.
- Moller, W. ; Stephan, W. ; Hies, H. 1996.
Process for the sterile filtration of milk. US patent n° 5 576 040.
- Moraru, C.I. ; Schrader, E.U. 2008.
Applications of membrane separation in the brewing industry. *In Handbook of Membrane Separations: Chemical, Pharmaceutical and Biotechnological Applications*, Pabby, A.K.; Rizvi S.S.H. and Sastre, A.M. (Eds), CRC Press, Taylor and Francis Group, Boca Raton (FL), Chap 20, p. 553-579.
- Morin, P. ; Pouliot, Y. ; Jiménez-Flores, R. 2006.
A comparative study of the fractionation of regular buttermilk and whey buttermilk by microfiltration. *Journal of Food Engineering*, **77** : 521-528.
- Nagel, C.W ; Schobinger, U. 1985.
Investigation of the origin of turbidity in ultrafiltered apple and pear juice concentrate. *Confructa*, **29** : 16-22.
- Nakao, S. 1994.
Determination of pore size and pore size distribution 3. Filtration membrane. *Journal of Membrane Science*, **96** : 131-165.
- Nandi, B.K. ; Das, B. ; Uppaluri, R. ; Purkait, M.K. 2009.
Microfiltration of mosambi juice using low cost ceramic membrane. *Journal of Food Engineering*, **95** : 597-605.
- Ölmez, H. 2014.
Water consumption, reuse and reduction strategies in food processing. *In Sustainable Food Processing*, B.K. Tiwari, T. Norton and N.M. Holden (Éds), John Wiley & Sons, Oxford, Angleterre, p. 401-434.

- Onsager, L. 1931a.
Reciprocal relations in irreversible processes. I. *Physical Review*, **37** : 405-426.
- Onsager, L. 1931b.
Reciprocal relations in irreversible processes. II. *Physical Review*, **38** : 2265-2279.
- Osterland, N. 1999.
Removal of bacteria and spores from milk by microfiltration. In *Proceedings INRA – International Dairy Federation*. Seminar «New applications of membrane technology in the dairy industry, Saint-Malo, France, p. 18.
- Ottosen, N. ; Konigsfeld, P. 1999.
Microfiltration of cheese brine. *European Dairy Magazine*, **4** : 22–24.
- Pap, N. ; Kertész, S. ; Pongrácz, E. ; Myllykoski, L. ; Keiski, R.L. ; Vatai, G. ; László, Z. ; Beszédes, S. ; Hodúr, C. 2009.
Concentration of blackcurrant juice by reverse osmosis. *Desalination*, **241** : 256-264.
- Pedersen, P.J. 1992.
Microfiltration for the reduction of bacteria in milk and brine. *Bulletin International Dairy Federation*, Special issue, **9201** : 33–50.
- Pepper, D. 1987.
From cloudy to clear. *Food Flavourings Ingredients Packaging and Processing*, **9** : 65, 1987.
- Peris-Vicent, J. ; Adelantado, J.V.G. ; Carbó, M.T.D. ; Castro, R.M. ; Reig, F.B. 2006. Characterization of waxes used in pictorial artworks according to their relative amount of fatty acids and hydrocarbons by gas chromatography. *Journal of Chromatography A.*, **1101** : 254-260.
- Piot, M. ; Vachot, J.C. ; Veaux, M. ; Maubois, J.-L. ; Brinkman, G.E. 1987.
Écrémage et épuration bactérienne du lait entier cru par microfiltration sur membrane en flux tangentiel. *Technologies du Lait et Marketing*, **1016** : 42-46

- Piot, M. ; Maubois, J.-L. ; Schaegis, P. ; Veyre, R. ; Luccioni, M. 1984.
Microfiltration en flux tangentiel des lactosérums de fromagerie. *Le Lait*, **64** : 102-120
- Pouliot, Y. 2008.
Membrane processes in dairy technology—From a simple idea to worldwide panacea. *International Dairy Journal*, **18** : 735-740.
- Rebeck, H.M. 1995.
Processing of citrus juices. *In Production and packaging of non-carbonated fruit juices and fruit beverages*. 2nd edition, P.R. Ashurst (Ed), Blackie Academic and professional, Chapman and Hall, London, England, p. 221-252.
- Reddy, K.K. ; Nakajima, M. 1996.
Membrane decolorization of crude oil. *In International Congress of Membrane Processes*, Yokohama, Japan, p.894.
- Reddy, K.K. ; Subramanian, R. ; Kawakatsu, T. ; Nakajima, M. 2001.
Decolorization of vegetable oils by membrane processing. *European Food Research Technology*, **213** : 212-218.
- Ribeiro, A.P.B. ; Bei, N. ; Gonçalves, L.A.G. ; Petrus, J.C.C. ; Viotto, L.A. 2008.
The optimisation of soybean degumming on a pilot scale using a ceramic membrane. *Journal of Food Engineering*, **87** : 514-521.
- Ringblom, U. 2004.
Fruit processing. *In The Orange Book*, Tetra Pak Processing System AB Publisher, Lund, Sweden, Chapitre 5, p. 63-92.
- Saboya, L.V. ; Maubois, J.-L. 2000.
Current developments of microfiltration technology in the dairy industry. *Le Lait*, **80** : 541-553
- Sandblom, R.M. 1974.
Filtering process. Sweden patent n° 74.16.257.
- Sarkar, B. ; De, S. ; DasGupta, S. 2008a.
Cross-flow electro-ultrafiltration of mosambi (*Citrus sinensis* (L.) Osbeck) juice *Journal of Food Engineering*, **89** : 241-245.

Sarkar, B. ; De, S. ; DasGupta, S. 2008b.

Pulsed electric field enhanced ultrafiltration of synthetic and fruit juice. *Separation and Purification Technology*, **63** :582-591.

Schnabel, R. ; Langer, R. ; Breitenbach, S. 1988.

Separation of protein mixtures by Bioran porous glass membranes. *Journal of Membrane Science*, **36** :55-66.

Siebert, K.J. ; Troukhanova, N.V. ; Lynn, P.Y. 1996.

Nature of polyphenol-protein interactions. *Journal of Agricultural and Food Chemistry*, **44** : 80-85

Snape, J.B. ; Nakajima, M. 1996.

Processing of agricultural fats and oils using membrane technology. *Journal of Food Engineering*, **30** : 1-41.

Sorensen, I. (2017)

Quality and utilization of raw milk retentate produced at the dairy farm.
PhD Thesis. Aarhus University, Department of Food Science, Aarhus, Denmark.

Southgate, D. A. T. ; Johnson, I. T. ; Fenwick, G. R. 1990.

Nutritional value and safety of processed fruit juices. *In Production and Packaging of Non-Carbonated Fruit Juices and Fruit Beverages*, Hicks, D., (Ed.), Blackie and Son Ltd., London, England, Chap. 11, p. 307-354.

Subramanian, R. ; Nakajima, M. ; Kawakatsu, T. 1998a.

Processing of vegetable oils using polymeric composite membranes. *Journal of Food Engineering*, **38** :41-56.

Subramanian, R. ; Nakajima, M. ; Kimura, T. ; Maekawa, T. 1998b.

Membrane process for premium quality expeller-pressed vegetables oils. *Food Research International*, **31** :587-593.

Sunier, J. 2006.

La fabrication de la bière : les principes de base et les connaissances pratiques pour élaborer de la bonne bière. Alliage éditeur, Mont-Royal, Canada, 238 pages.

- Tanny, G. B. ; Hauk, D. ; Merin, U. 1982.
Biotechnical applications of a pleated crossflow microfiltration module.
Desalination, **41** : 299-312.
- Toribio, J.F. ; Lozano, J.E. 1986.
Heat induced browning of clarified apple juice at high temperatures.
Journal of Food Sciences, **51** : 172-175.
- Trouvé, E. ; Maubois, J.-L. ; Piot, M. ; Madec, M.N. ; Fauquant, J. ; Rouault, A. ;
Tabard, J. ; Brinkman, G. 1991.
Rétention de différentes espèces microbiennes lors de l'épuration du lait par
microfiltration en flux tangentiel. *Le Lait*, **71** : 1-13.
- Turkulov, J. ; Dimic, E. ; Karlovic, D. ; Vuska, V. 1986.
The effect of temperature and wax content on the appearance of turbidity in
sunflower seed oil. *Journal of American Oil Chemists' Society*, **63** : 1360-
1363.
- Urkiaga, A. ; De Las Fuentes, L. ; Acilu, M. ; Uriarte, J. 2002.
Membrane comparison for wine clarification by microfiltration.
Desalination, **148** : 115-120.
- Vaillant, F. ; Cisse, M. ; Chaverri, M. ; Perez, A. ; Dornier, M. ; Viquez, F. ; Mayer,
C.D. 2005.
Clarification and concentration of melon juice using membrane processes.
Innovative Food Science and Emerging Technologies, **6** ; 213–220.
- Vaillant, F. ; Millan, P. ; O'Brien, G. ; Dornier, M. ; Decloux, M. ; Reynes, M. 1999.
Crossflow microfiltration of passion fruit juice after partial enzymatic
liquefaction. *Journal of Food Engineering*, **42** : 215-224.
- Van Buren, J. P. 1989.
Causes and prevention of turbidity in apple juice. *In Processed Apple
Products*, Downing, D. L., Ed., Van Nostrand Reinhold, New York (NY),
Chap. 5, p. 97-105.
- Vera, E. ; Dornier, M. ; Ruales, J. ; Reynes, M. ; Vaillant, F. 2003b.
Comparison between different ion exchange resins for the deacidification of
passion fruit juice. *Journal of Food Engineering*, **57** : 199–207.

- Vera, E., Ruales, J., Dornier, M., Sandeaux, J., Persin, F., Pourcelly, G. 2003a.
Comparison of different methods for deacidification of clarified passion fruit juice. *Journal of Food Engineering*, **59** :361–367.
- Vourch, M. ; Balanec, B. ; Chaufer, B. ; Dorange, G. 2008.
Treatment of dairy industry wastewater by reverse osmosis for water reuse. *Desalination*, **219** : 190-202.
- Walstra, P. ; Wouters, J.T.M. ; Geurts, T. J. 2005.
in *Dairy Science and Technology*, Second Edition, CRC Press, 2005, pp. 297-336.
- Warczok, J. ; Ferrando, M. ; López, F. ; Güell, C. 2004.
Concentration of apple and pear juices by nanofiltration at low pressures. *Journal of Food Engineering*, **63** :63-70.
- Zoon, P. ; Hup., G. 1991.
Process for the preparation of raw milk cheese. Brevet Européen n° 0 546 641A1.