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Recovery of brines from cheese making using membrane distillation at lab and pilot scale

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**Highlights**

- The feasibility of brine treatment from cheese making was investigated using membrane distillation
- Microfiltration was successfully used as a pretreatment for the brines.
- Fouling occurred due to the deposition of proteins and calcium phosphates.
- Both at lab and pilot scale the technical feasibility of MD was shown.
- The treatment of cheese brines with MD was found to be economically viable

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