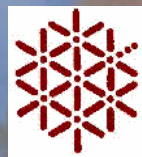




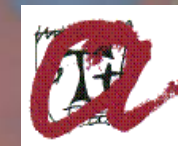
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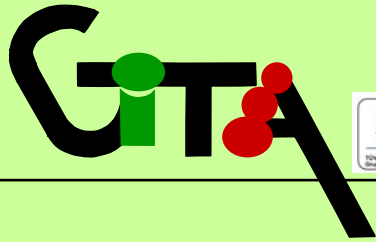


Unitat d'Enologia, XaRTA

Departament d'Enginyeria Química

Facultat d'Enologia, URV





Research Group in Food Technology.

- **Permanent staff:**

Prof. Francisco López (francisco.lopez@urv.cat)

- **Ph.D. students:**

Eugenio Lira

Yanine Arrieta

- **Master students:**

Albert Barceló

Food treatments

Adsorption Processes
Redesign of traditional separation processes to reduce environmental impact and enhance efficiency



Vinegar decolorization
White wine protein stabilization

Membrane Processes
Basic studies on membrane-solute interactions and novel applications of membrane processes in the food industry



Wine dealcoholization
Wine clarification
Membrane fouling characterization

Distilled beverages

Production of spirits from fermented fruit juices to increase the added value of selected Catalan crops.

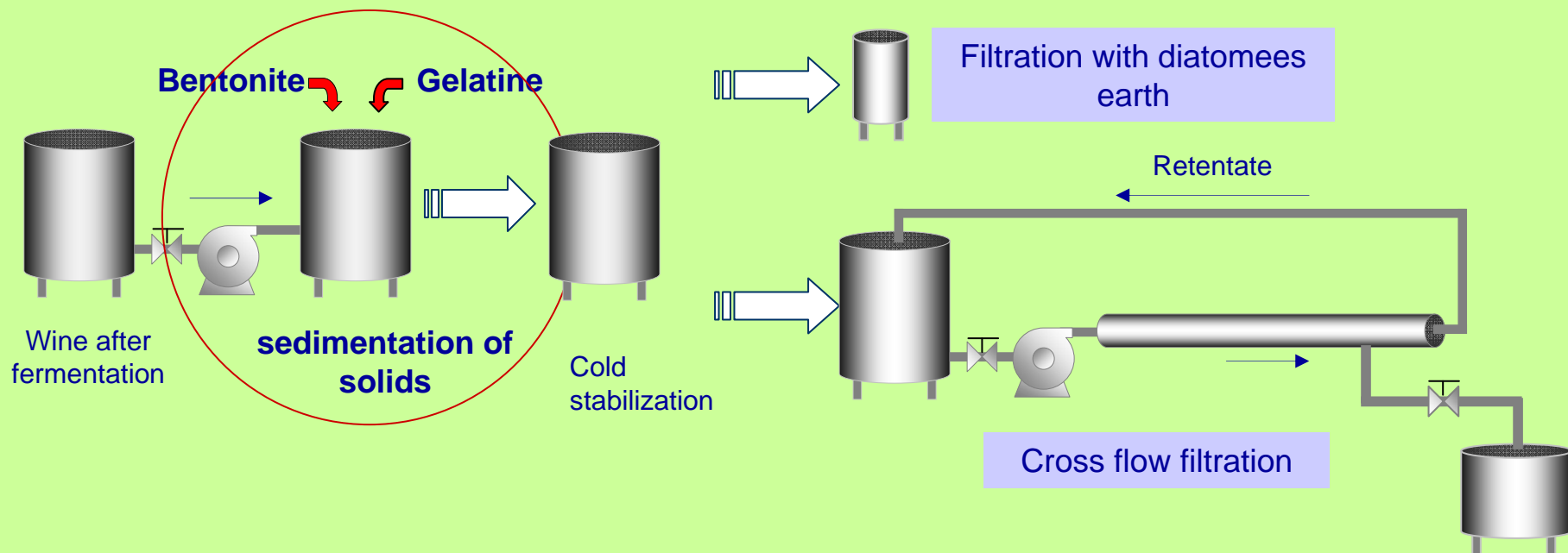


Pear juice distillates
Kiwi distillates
Grape spirits “Orujos”

White wines protein stabilization.

Goal:

- Analyze and modify wine postfermentative processes (reengineering) to increase efficiency and reduce environmental impact.

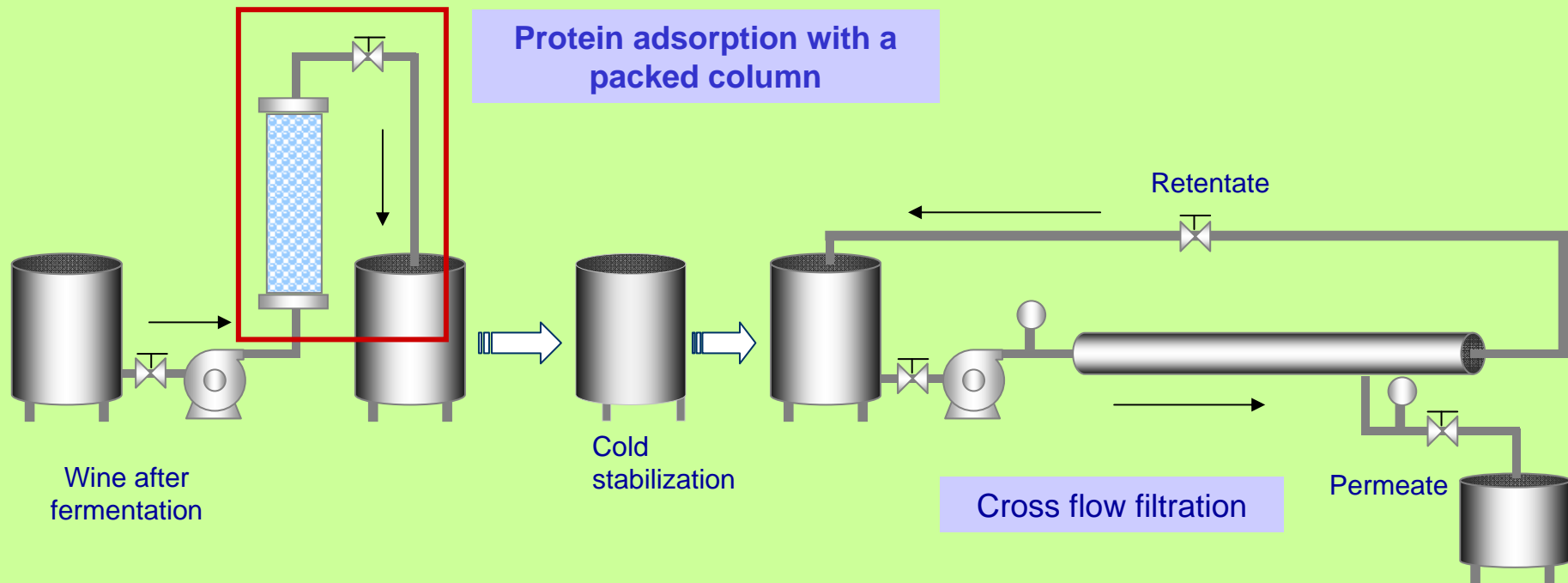


Traditional process of clarifying and stabilizing wine

White wines protein stabilization.

Present research:

- Development of a membrane hybrid process at laboratory and semi-industrial scale to protein stabilization of white wines in continuous.



Stabilization and clarification of white wine by a hybrid process

Wine dealcoholization.

Effect on the chemical characteristics of the wine

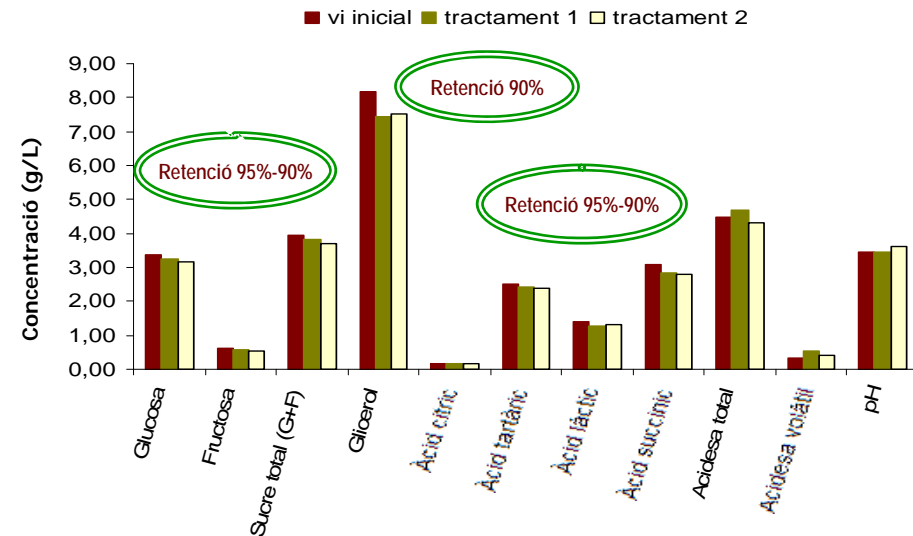
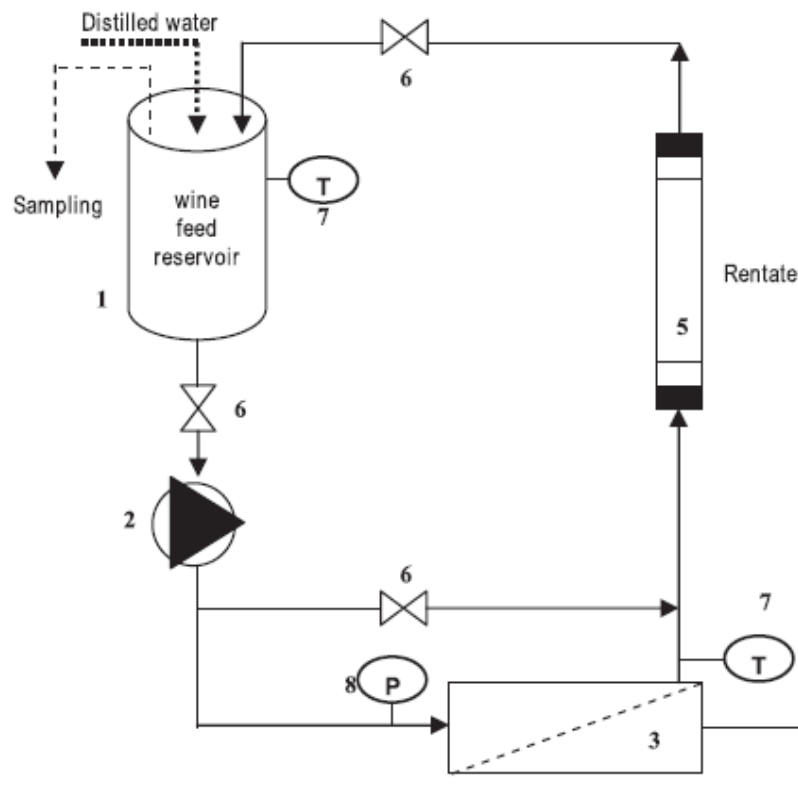


Fig. 1. Scheme of the reverse osmosis unit used for removing alcohol from wine (1 - feed tank, 2 - piston pump, 3 - membrane module, 4 - permeate reservoir, 5 - rotameters, 6 - on/off valves, 7 - temperature sensors, 8 - manometer).



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