

Article

A Novel Hybrid Membrane Process Coupled with Freeze Concentration for Phosphorus Recovery from Cheese Whey

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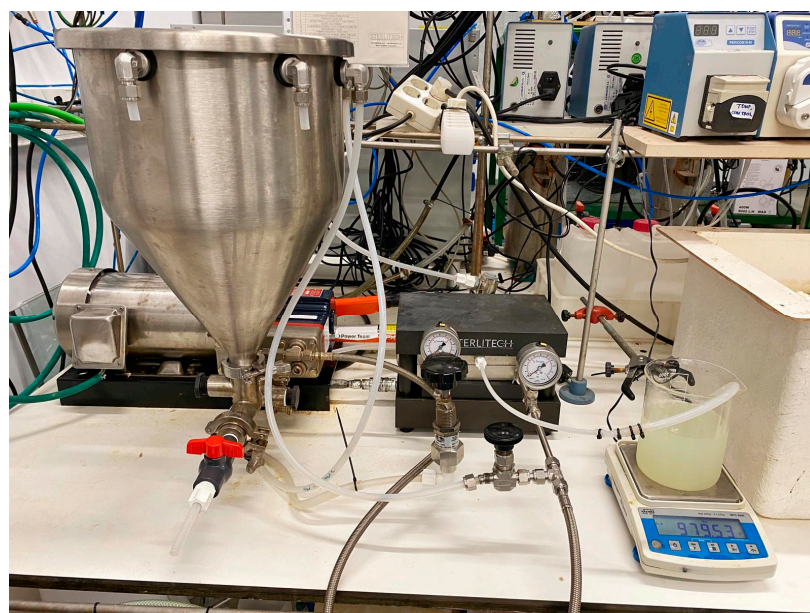


Figure S1. The real picture of apparatus used of membrane system.

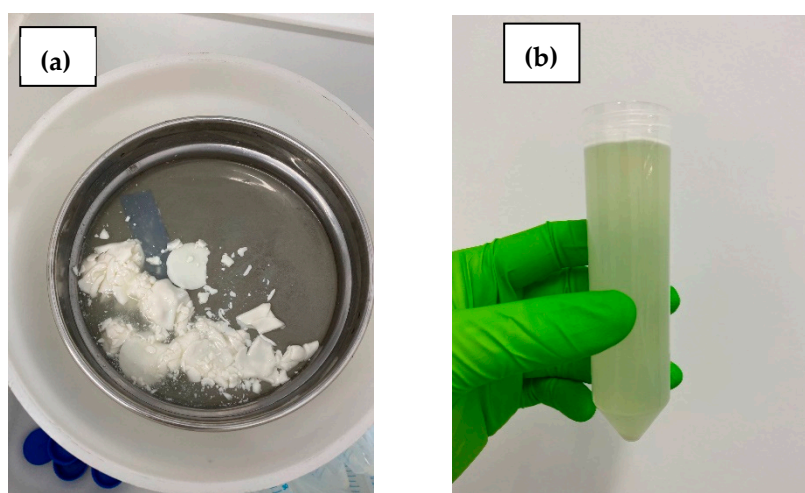


Figure S2. Precipitation following lactic acid acidification (a) and supernatant of the centrifugation process (b).



Figure S3. The real picture of apparatus used of progressive freeze concentration.

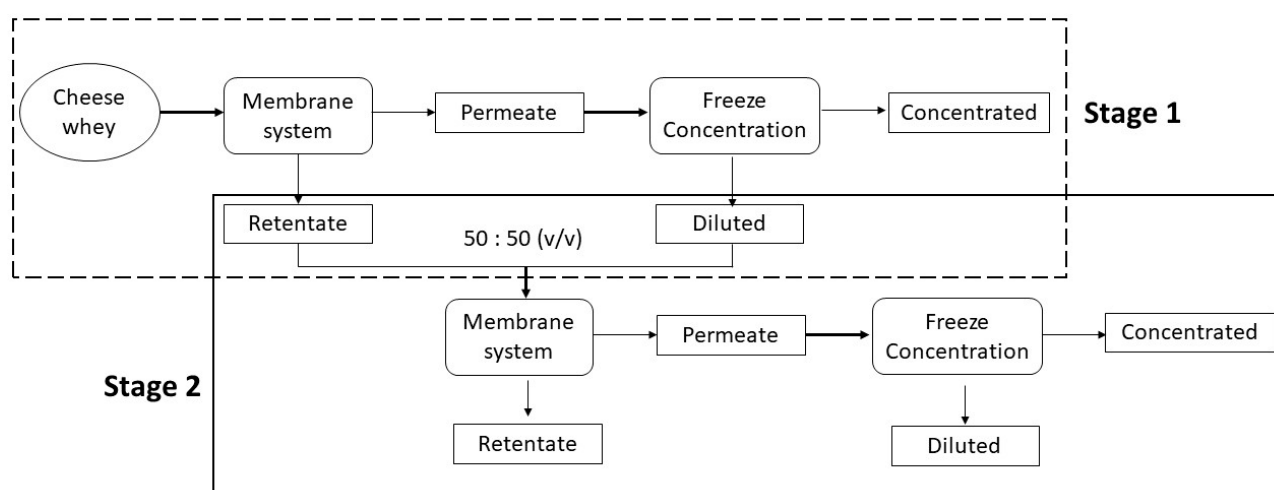


Figure S4. Flowchart of the two-stages of cheese whey valorisation using coupled technology of membrane system and freeze concentration.