

THE EFFECT OF PRETREATMENT PROTOCOLS UPON THE FOULING AND CLEANING CHARACTERISTICS OF UF AND MF MEMBRANES

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ABSTRACT

In addition to system thermo-hydraulics and the relative sizes of feed species and membrane pores, the hydrophobicity, roughness and charge of a membrane can all affect fouling and cleaning characteristics.

In certain systems it may therefore be possible to selectively adsorb key foulants to the membrane surface, leading to the generation of a beneficial fouling layer. Such a layer can lead to improvements in permeate flux and selectivity for the system concerned [1, 2]. Similarly, cleaning the membrane before filtration can also alter the separation process and the types of foulants subsequently attaching to the surface [3]. This can be extended beyond simple conditioning (which is needed to remove a preservative layer of glycerine which new polymeric membranes are typically coated with during manufacture) to form an anti-fouling pretreatment strategy.

In this paper we compare the effect of two pretreatment methods for the filtration of (i) a spent sulphite liquor (17.8 wt% dry solids) using a 20 kDa molar mass cut off (MMCO) fluoropolymer membrane and (ii) a molasses solution (45° Brix) using a polysulphone (Psf) membrane (1.5 µm pore size). Both feeds are industrially relevant, and subject to severe fouling issues when membranes are used in their subsequent processing. The pretreatment methods used involved: (i) conditioning with water at 60°C only, and (ii) conditioning with water at 60°C followed by cleaning with 0.5 wt% NaOH.

Fouled membrane surfaces were subsequently characterised using (i) Fourier Transform Infra Red (FTIR) spectral peak height analysis, (ii) streaming potential measurements, and (iii) contact angle measurements.

Results are presented showing that pretreatment affects both the composition of the subsequent fouling, and the resulting permeate flux.

References

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