



CREATOR OF
THE HIGH BRIX
TECHNOLOGY

PATENTED TECHNOLOGY

REVERSE OSMOSIS AND HIGH BRIX

All the filtration systems by reverse osmosis offered by H2O Innovation are lead free

Let's develop the flavors!

This exclusive process developed by H2O Innovation is based on his know-how in membrane filtration. This concentration process allows to concentrate up to 45° Brix in one or two passes. This is made possible by the addition of membranes and the use of more performant complementary pumps. Since your concentrate comes out of the concentration phase at a higher level of brix, the evaporation process with flue pans is not necessary anymore. The concentration phase is then followed by the cooking process which happen in the exclusively built for this finishing rig. The syrup is then cooked slowly at even temperature in flat pans to give it a maximum of flavor.





REVERSE OSMOSIS AND HIGH BRIX

Take advantage of the High Brix technology exclusive to H2O Innovation and augment your concentration capacity.

This cutting-edge technology is simple to use and allow you to plan your production. The equipments using High Brix technology are able to concentrate an important quantity of sap water while making you save time and energy. Go ahead and change to High Brix. It's worth it! The use of a high concentration equipment will also allow you to save on your oil consumption. You will only use half of the oil that you would normally use with an evaporator if you use The Finishing rig (see page 70 for more details). The High Brix equipments are all admissible to a financing program.

The kits include a overpressure pump as well as a horizontal vessel support on wheels and the necessary instruments to its optimal functioning (valve, flow meter, etc.).