

MYTH vs FACT

Food & Beverage Filtration: Smaller Micron Doesn't Always Mean Better



MYTH

“ If I use a finer filter, my finished product will automatically be better.



FACT

A finer filter can remove smaller particles, but that doesn't necessarily mean it is the right choice for the product.



In food and beverage processing, filtration needs to balance **clarity, product quality, flow rate, filter life** and the **characteristics of the product itself**. Going unnecessarily fine can increase differential pressure and reduce throughput, while potentially removing components that contribute to the desired appearance, flavour or mouthfeel of a product.



Consider beer filtration. A **bright lager** may require a different filtration approach from a **hazy IPA**, where some suspended material is intentionally retained as part of the finished product. Similarly, fruit beverages, dairy products, syrups and plant-based drinks can contain different levels and types of suspended solids, meaning there is no universal “best” micron rating.



A better approach is to understand **what you actually need to remove** and where that removal should take place. Coarser pre-filtration can remove larger particles and protect downstream filters, while finer cartridges or membranes can then provide the final level of clarification or microbial control required.



The result can be a filtration system that achieves the required product quality **without unnecessarily restricting flow or consuming filters faster** than necessary.



The best filter isn't the finest one.
It's the filter that achieves the required result efficiently.

A SMARTER, STAGED FILTRATION APPROACH

1. PRE-FILTRATION (Protect Equipment)

Remove larger particles and extend life of downstream filters.

Example: 25–10 μm



Removes sand, sediment, rust, scale, etc.

2. CLARIFICATION (Optimize Process)

Balance clarity and flow for the best process

Example: 5–1 μm



Removes finer particles, haze forming material.

3. POLISHING / FINAL FILTRATION (Product Quality)

Provide final clarity or microbial control as required.

Example: 1–0.2 μm



Removes very fine particles and microorganisms.



Right micron. Right stage. Right result.

THE BENEFITS



Optimised flow rates
Lower differential pressure and higher throughput.



Lower operating costs
Fewer changeouts and less downtime.



Consistent product quality
Achieve the right balance of clarity and product character.



Extended filter life
Protect downstream filters and membranes.



Learn more about selecting the right micron for your application.
→ Read More: [Micron Rating Selection Guide](#)

PORE FILTRATION