

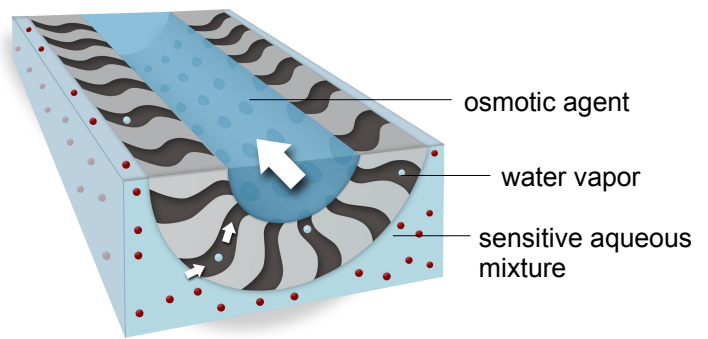
Current evaporating techniques require too much time to evaporate water. Moreover, they damage thermosensitive molecules because of high operating temperatures. They strongly reduce your productivity and in some cases make the concentration of a molecule even not possible!

In 2009, ederna has patented evapeos[®], the world first hollow fiber osmotic evaporator. evapeos[®], which is expected to become a must-have in lab-equipment in coming years, is able to process up to 2 liters of an aqueous mixture with no damage to sensitive products and with high speed!

How does it work?

evapeos[®] takes advantage of the osmotic distillation phenomenon: a porous hydrophobic hollow fiber separates the solution to be concentrated from an osmotic agent. The difference in the activities of the two compartments leads to a water vapor flux, at room temperature and atmospheric pressure.

evapeos[®] uses cartridges containing several thousands hollow fibers, thus leading to very high water fluxes.



Applications

- **Pharmaceuticals and biotechnologies:**
Active pharmaceutical ingredients concentration
(e.g. proteins, peptides, amino-acids)
- **Nutraceuticals, cosmetics and foods:**
Natural products concentration
(e.g. antioxidants, dyes, vitamins)

Products

- **evapeos[®] osmotic evaporators**
- **Consumables** (osmotic agents, cleaning solutions, tubing)
- **Accessories** (hollow fiber modules, osmotic agents recyclers)



Main features

- **Removes water with high speed** (up to 1 liter per hr)
- **Does not damage sensitive compounds** (operation at room temperature)
- **Flexible** (the size of the cartridge can be chosen according to the volume of sample)
- **Easy to operate** (user-friendly interface)
- **Avoids cross-contamination** (the cartridge can be dedicated to a product and tubing can be easily changed)