INSIGHTS

BY CHEMSTATION

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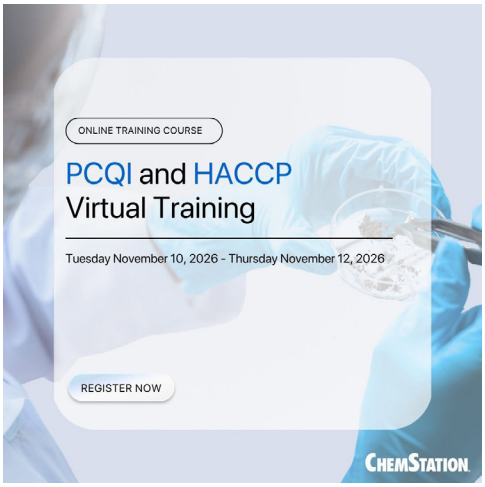
Micro Monthly: All Things Membrane

From dairy and beverage to juice and protein processing, membrane systems handle separation, concentration, and clarification in many food plants. In this month's Micro Monthly, Kara Mikkelson, Director of Food Safety at ChemStation, talks with Felicity Plansky about the fundamentals of membrane technology and what food processors need to know to run these systems safely and efficiently.

They will cover:

- How membranes work, and the differences between microfiltration, ultrafiltration, nanofiltration, and reverse osmosis
- Where membranes are used across the food and beverage industry
- Common membrane materials and configurations, and why they matter
- The basics of membrane cleaning and sanitation programs

When: Friday, November 13, 2026 at 10:00 am CT/ 11:00 am ET
Register here: Micro Monthly: All Things Membrane



PCQI + HACCP Virtual Training: Nov 10 –12

Join us for PCQI + HACCP Virtual Training, a live, three-day course covering Preventive Controls for Human Food regulations, HACCP principles, GMPs, hazard analysis, sanitation controls, supply chain controls, recall planning, and more.

This training uses the FSPCA standardized cirriculum recognized by the FDA and is designed for food safety professionals in manufacturing, processing, packing, and holding environments.

Full attendance with cameras on is required. Those who complete this live, web-based course will receive PCQI and HACCP certificates. Click here for all the details and to register!



Keeping Thanksgiving Safe

As families gather around the table this Thanksgiving, we're thankful for the food safety professionals and industry partners who help keep our food supply safe every day. From processing plants to packaging lines, dedicated teams follow careful sanitation practices so families can enjoy the holiday with confidence.

At ChemStation, we're proud to stand alongside those teams. We partner with food and beverage processors across North America to build cleaning and sanitation programs around each facility's needs, with local teams handling on-site service and delivery.

To everyone who helps bring safe food to tables this season, thank you. From all of us at ChemStation, we hope everyone has a wonderful and safe Thanksgiving.

A problem well stated is a problem half-solved.
– Charles Kettering

Well done is better than well said.
– Benjamin Franklin

Perfection is not attainable, but if we chase perfection we can catch excellence.
– Vince Lombardi

Upcoming Events

Nov 10-12: PCQI and HACCP Training – Virtual (Live)

Nov 13: Micro Monthly: All Things Membrane – Free Webinar