

Ensure the Quality of Your Wines by Using Filter Cartridges

Your benefits:

- Preservation of the organoleptic character of your wines
- Reproducibility and control of your processes
- Microbiological safety and stability of your wines
- Ease and flexibility of use



Why Choose Cartridge Filtration?



To clarify and filter all types of wine

From clarification to fine filtration up to the total retention of micro-organisms if necessary (yeasts, mold, bacteria).

You can safely filter all colors on the same cartridges. This filtration works with red, rosé, and white wines as well as still, sparkling, and aromatic wines.

For ease of use

Filter cartridges are very easy to install and use. You can tailor a specific filtration sequence to your wines and your microbiological objectives. The option to use up to three filtration steps gives you great flexibility of use.

To control your filtration costs

The filter cartridges can be cleaned, sterilized, and reused several times, keeping down your filtration costs. Pushing through cartridges means that filtered wine losses are kept to a minimum.

To better preserve the organoleptic character of your wine

Cartridge filtration takes place inside a sealed system which protects your wine from any contact with oxygen.

Cartridge materials and design ensure that the filtration does not alter the structure of the wine and preserves its olfactory and gustatory properties during the filtration steps.

To safeguard the process and comply with standards, regulations, and certifications

Consumables such as filtration equipment on filter cartridges comply with all your customers' rules, certifications and standards. The Sartorius Group's quality policy gives you reliable updates and monitoring.

For the wide choice of filter cartridge types and pore sizes

- Prefilters: Sartopure® IND | PP3 | GF from 0.45 µm to 50 µm
- Final filters with testable absolute membrane: Vinosart®; Sartobev®; Sartocool® 0.45 µ; 0.65 µ; 1 µm

To suit all your requirements.



Equipment for effective filtration

Sartorius equipment meets current regulations and certifications, so you can meet your customers' standards.

Filtration skids

Filtration skids in the Essential Range come with either two or three filtration steps that can deliver a filtration sequence tailored to your needs. The housings fitted with up to three cartridges permit output of 2,000 to 5,000 btl/hr depending on the version chosen.

Utilization is very simple, with highly intuitive pipework and manual valves. You can opt to use one, two, or three steps depending on the version chosen and the type of wines to filter.

The skids are manual and standard, and can be upgraded with options to, among other things, automatically manage overnight sterilizations and final membrane integrity tests, and reuse the sterilization water.

These skids can be connected to a CIP system.

Clean-In-Place (CIP) systems

A CIP system is a standalone, independent hot water production system. It cleans and sterilizes filtration skids in two or three filtration steps, and also sterilizes the pumping | filling assembly.

The customer need only supply cold water. The CIP system heats it, stores it, and keeps it at the right temperature for regeneration or sterilization.

CIP systems are available in 1000 L, 1500 L and 2000 L and will clean and sterilize complete lines (filtration and pumping | filling) up to 5 000 btl/hr. The hot water produced can be utilized for other purposes.



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