

Wine Filtration

Selection guide for products and applications

aerospace climate control electromechanical filtration fluid & gas handling hydraulics pneumatics process control sealing & shielding



ENGINEERING YOUR SUCCESS.

Contents

Introduction	
Schematic	
Application 1. Final stabilization	5
Application 2. Pre-stabilization	6
Application 3. Clarification	
Application 4. Sterilization of gases	
Application 5. Water utilities	
Application 6. Gas utilities	
Application 7. Chilling	
Product selection process	
Selecting the final filter	
Filter housings	
Products	

Parker domnick hunter has a continuous policy of product development and although the Company reserves the right to change specification, it attempts to keep customers informed of any alterations. This publication is for general information only and customers are requested to contact our Process Filtration Sales Department for detailed information and advice on a product's suitability for specific applications. All products are sold subject to the company's Standard conditions of sale.

Introduction Ensuring total process control for consistent quality

Old and new world producers of wine have partnered with Parker domnick hunter for over 30 years to ensure their process and quality needs are achieved.

A proven product range combined with knowledgeable specialists of the wine making process enables Parker domnick hunter to provide value added solutions that guarantee quality.

Parker domnick hunter aims to provide local application specialists focused on providing added value solutions to wine makers and contract packagers. The local team supported by innovative products, state-of-the-art manufacturing facilities and internationally specialised support teams are all aimed at providing solutions which match Parker domnick hunter's capabilities with the business needs of the producer. By providing added value solutions, Parker domnick hunter give producers greater control of their process, which lead to increased quality of their wines.

This is achieved through a structured pre and after sales program called Purecare. The Purecare approach by Parker domnick hunter looks at all aspects of the process, aimed at increasing overall process efficiency and product consistency whilst protecting the unique quality of the finished product. Using upfront detailed technical assessments and structured after-sales support packages, Purecare ensures Parker domnick hunter solutions meet agreed performance criteria and that they continue to operate at maximum efficiency.

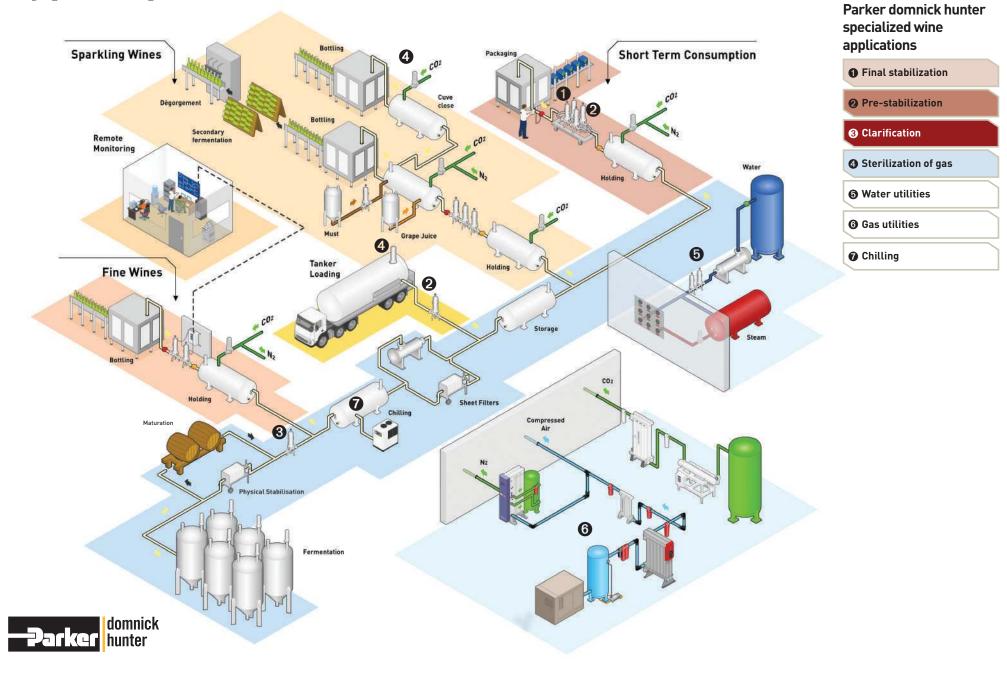
Parker domnick hunter products and solutions have been specifically developed to provide the required quality at every stage of the wine making process, whilst protecting the unique characteristics of wine, increasing process efficiency and giving producers and bottlers greater control throughout their process.





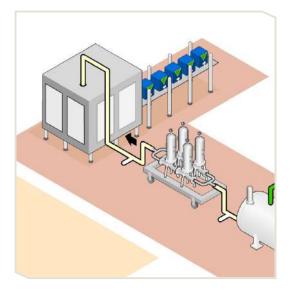
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Typical processes



Application 1. Final stabilization

Understanding the application

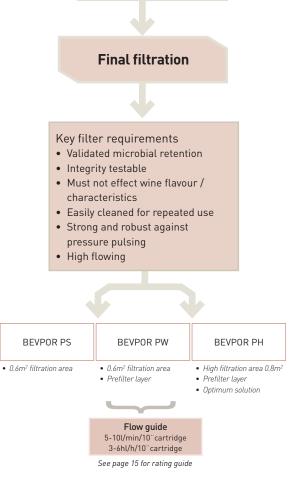


A number of factors influence the character and appeal of wine during its journey from the fermentation tank to the bottle, but in order to produce stable wine which protects and develops flavour once packaged, the presence of spoilage organisms has to be reduced or eliminated completely.

Typical spoilage organisms in bottled wine are species capable of growing in low pH and anaerobic conditions for example lactic acid bacteria and fermenting yeasts such as *Brettanomyces bruxellensis*. Spoilage organisms can ruin wine by causing off flavours and haze or cloudiness, with contamination from strongly fermenting yeasts causing bottle explosions.

Depending upon the type of the wine and the processes used during its production, the threat of microbial spoilage will vary. For example, relatively young wine with low tannin levels and high residual sugar may be subject to spoilage from low numbers of yeast / bacteria. Mature wines with high alcohol, tannin and low nutrients may be slightly more resistant, however, threats from microbial contamination still exist. For red wines, membrane filtration down to 0.65µm is typically adequate to eliminate spoilage organisms, however, for white wines, 0.45µm is typically used. Filtration with a tighter membrane than is necessary will cause the filter to block quicker, resulting in an uneconomical process so care must be taken to use the correct grade for the conditions.

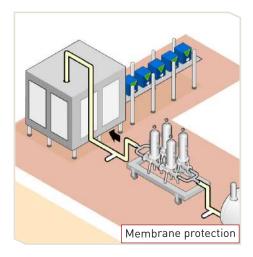
BEVPOR wine filters utilize an inert PES membrane which has been designed to protect the flavour and character of wine by providing validated retention to typical spoilage organisms, without impacting upon taste or colour profiles.

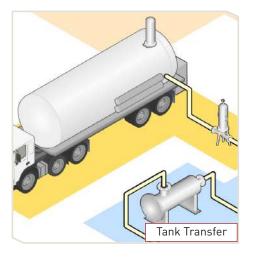


Final stabilization

Application 2. Pre-stablization

Understanding the application





Membrane Protection

In order to return long service life and efficient use of the final filtration system, the suspended particle and microbial loading of the wine should be reduced with adequate prefiltration. Final membrane filtration is normally the most expensive filter stage in the line and therefore, should only be used to remove microbes.

Fine Wine Polish

Mature or fortified wine is already physically, chemically and microbiologically stable and only requires a final polish to improve clarity and to remove any yeast and bacteria which may be present.

Standardization: Tank Transfer and Cellar Management

In order to protect wine quality during storage or transportation, yeast and other microbial loadings should be reduced. The PREPOR range of filters have been developed to excel in the prevoius applications, with the new PREPOR NG filter designed to offer the optimum choice for increased microbial security, fine particle retention and the strength necessary to withstand repeated cleaning and backwash regeneration.

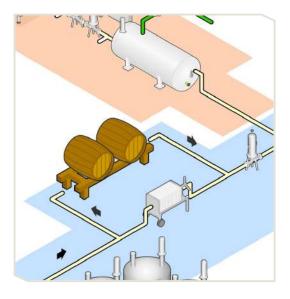
standardization **Pre-stabiliztion** • Stable construction for reliable NEW PREPOR PP PREPOR NG Yeast reduction · More retentive, advanced depth construction Yeast removal Bacterial reduction CIP regenerable Optimum choice for retention / lifetime Size quide 10 l/min/10"cartridge

Membrane protection fine wine polish

6hl/h/10" cartridge See page 15 for rating guide

Application 3. Clarification

Understanding the application



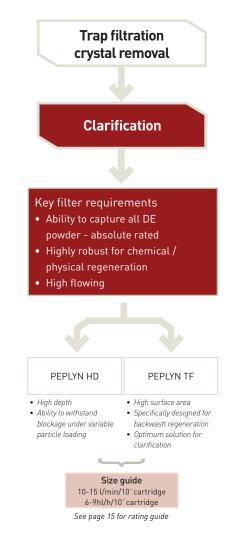
Trap filtration

The trap filter system is designed to capture any solid particulate such as filter aids which may remain in the wine following primary clarification. The objective of this stage is to provide a consistent level of particulate filtration to help reduce filterability index and provide clear wine to intermediate storage.

Crystal Removal

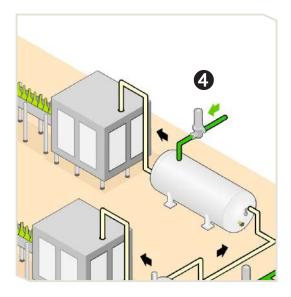
Potassium bitartrate and calcium tartrate crystals are naturally occurring precipitates in wine which form non-hazardous, glass-like crystals as the alcohol concentration increases during must fermentation. These crystals are undesirable as they are sometimes large enough to be visible to the naked eye (>40µm) and need to be removed during production. To remove the crystals, the wine is chilled to just above freezing point, facilitating crystallization and precipitation, and the crystals can then be removed by filtration. Parker domnick hunter has designed the PEPLYN TF as the optimum solution for maximum efficiency in crystal removal and trap filtration applications. The filters have been specially designed to capture particles on the surface of the media so that they can be easily removed through backwash, therefore allowing easy regeneration and long service lifetimes. The high area filter media will return high wine flow, whilst providing an absolute retention to solid particulate.

PEPLYN HD filters provide an optional solution to trap filtration and crystal removal applications where backwash regeneration is not feasible.

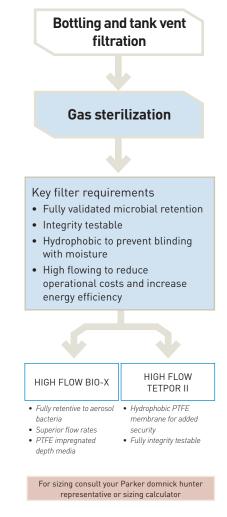


Application 4. Sterilization of gases

Understanding the application

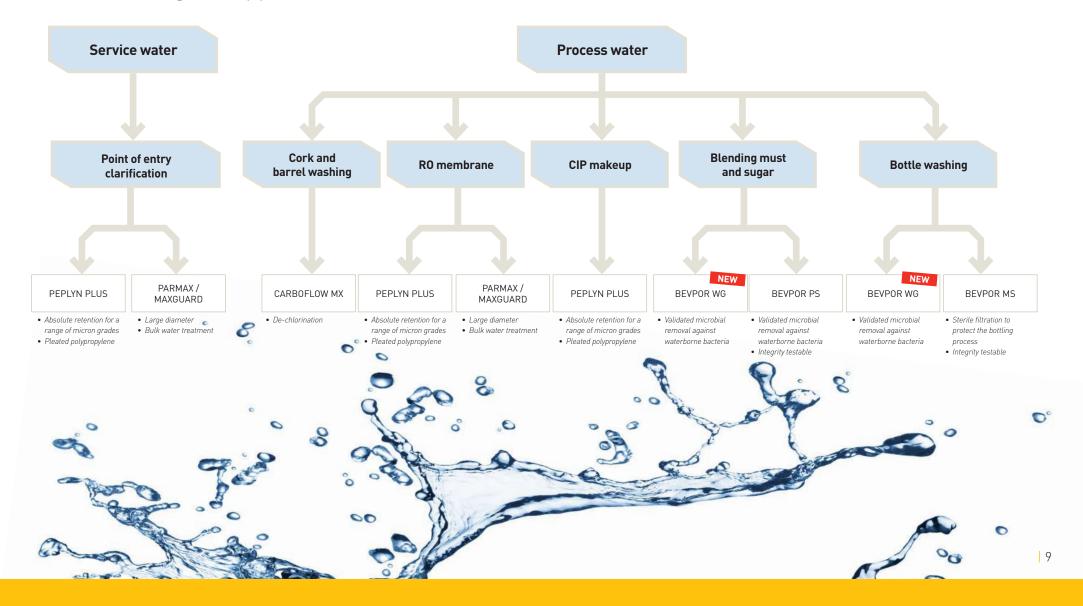


Compressed gases which come into direct contact with; ingredients, the finished product, packaging materials, storage vessels or the manufacturing machinery, are termed critical and require sterile filtration to safeguard against a potential contamination of the wine. For aseptic filling operations, maintenance of machine sterility and the associated packaging such as bottles and caps becomes critically important. The filling machine will typically require at least one sterile gas filter to remove microorganisms from the nitrogen, CO₂ or compressed air used in the filling operation.

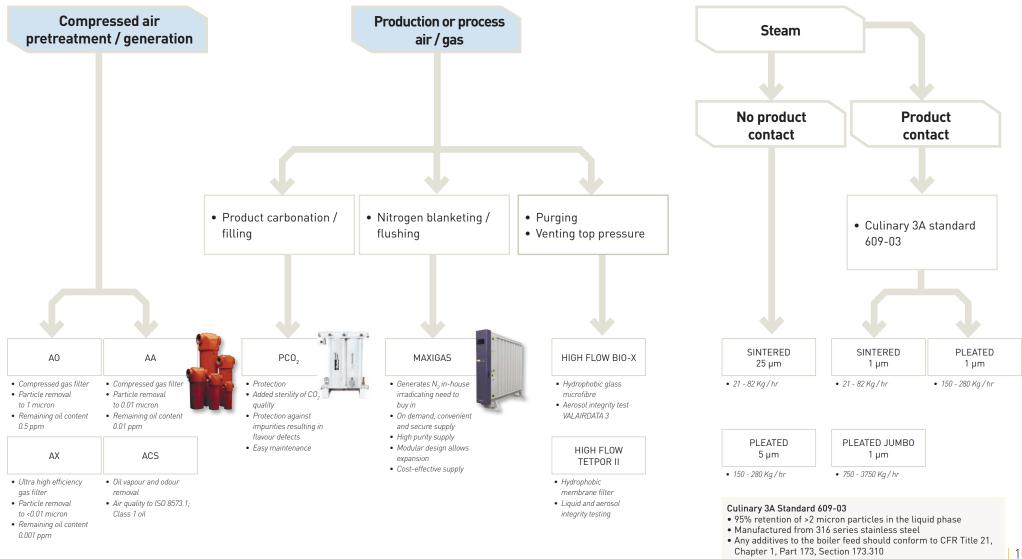


Application 5. Water utilities

Understanding the application



Application 6. Gas utilities



Application 7. Chilling

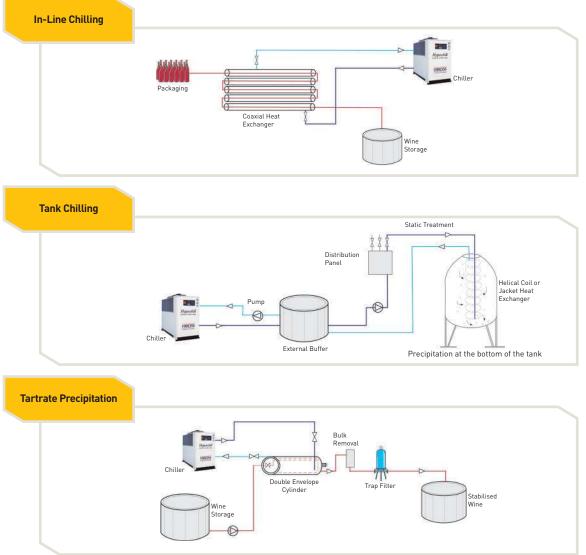
Creating the right environment

Process cooling is regularly used in the processing of wine:

- To regulate temperature during fermentation.
- During accelerated precipitation of tartrate crystals.
- To stabilize the wine during storage.

Parker domnick hunter Hiross has more than 30 years experience in the manufacture of industrial cooling systems. In recent years a wide range of chillers for the production of chilled water has been introduced. Coupled with a sales and engineering team capable of providing customized solutions to meet individual needs, this provides a dedicated approach to the requirements of winery applications. The technology is characterized by a high refrigeration yield for low electrical consumption. Combined with a small footprint this leads to a compact, space-saving and energy efficient solution.

Chillers are available for internal and external installation and are equipped with microprocessor intelligence providing precise control and automatic function.



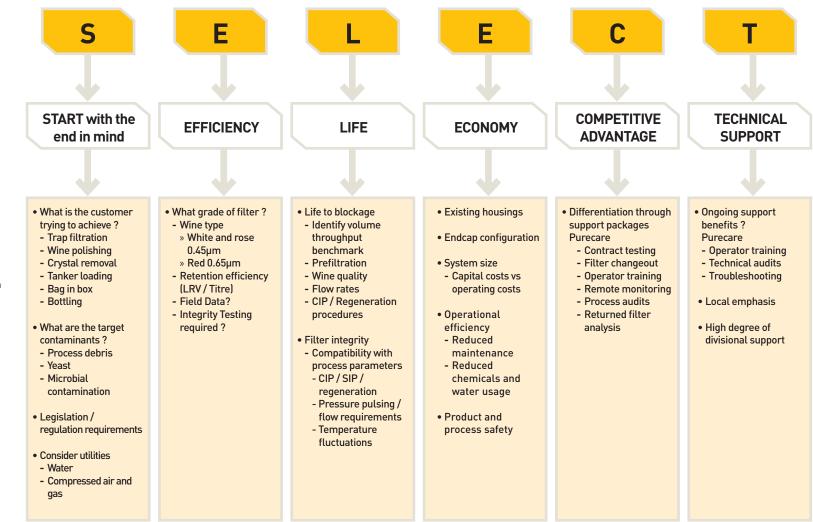


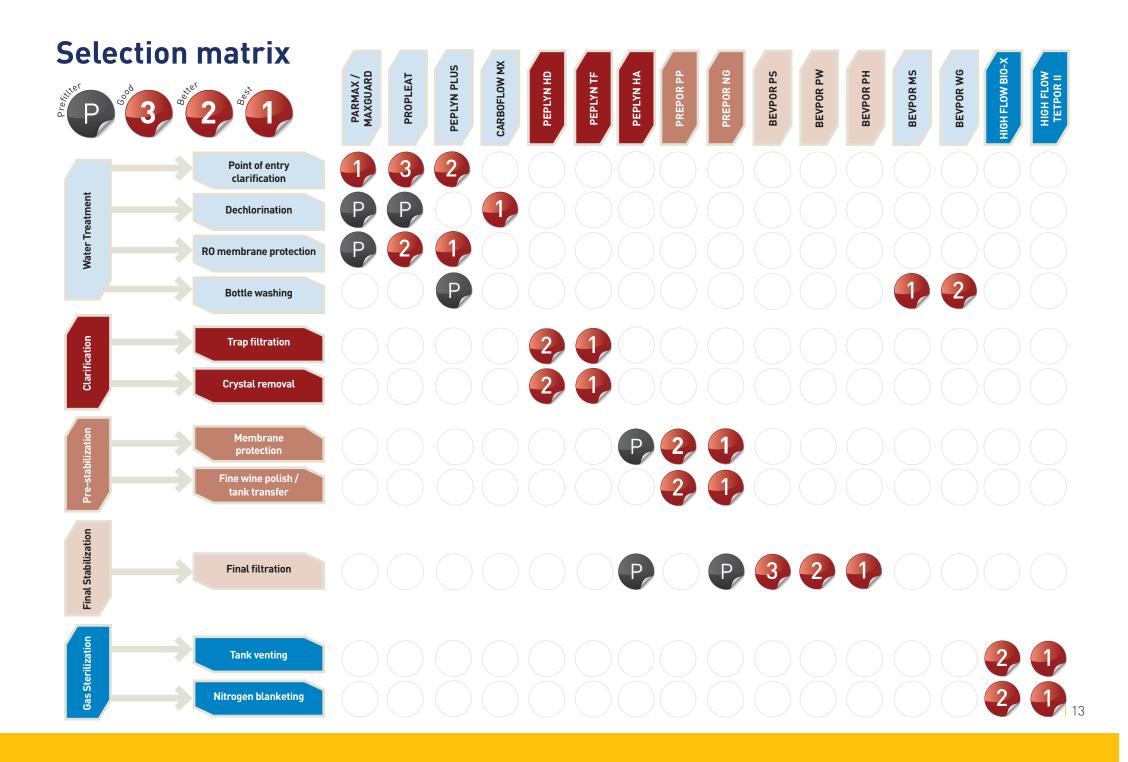
Product selection process wine

There is no one single solution to an oenolgist's filtration requirements. Depending on the region and international location, production methods vary significantly. It is therefore essential that a structured process for identifying efficient process filtration solutions is followed. The Purecare program outlines the required information prior to establishing a filtration solution and the assessment methods used to identify the suitability of any Parker domnick hunter solution.

The SELECT process builds on the principles used to select the optimum filtration solution for the end user. Starting with the end in mind following the outlined procedure will help to identify a suitable filtration solution.



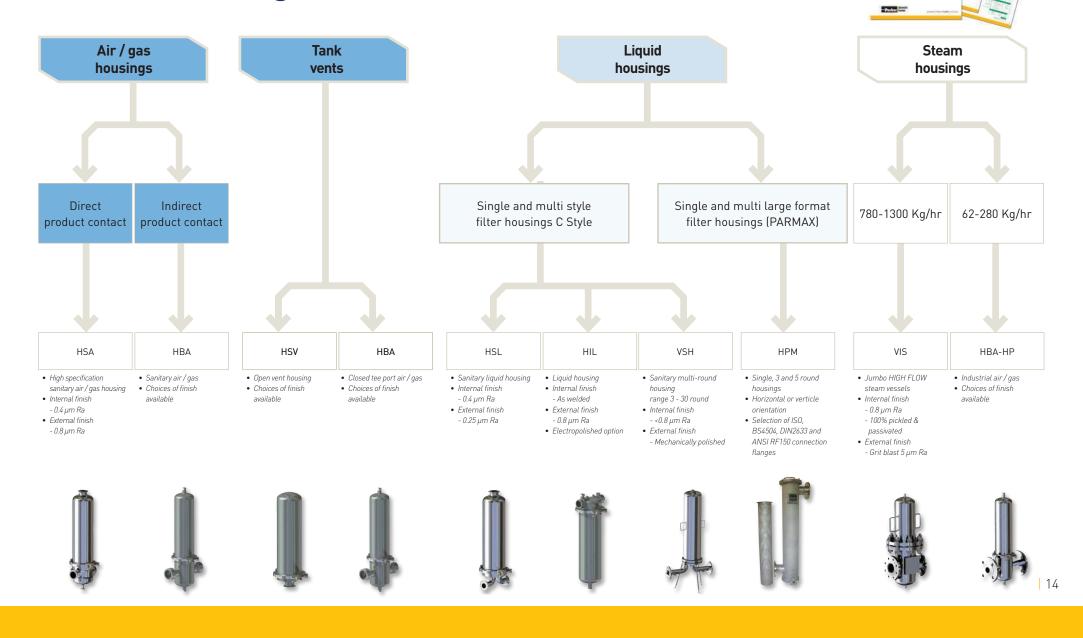




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1

Filter housings



Liquid filtration - Trap filtration and crystal removal

PEPLYN HD

5, 10, 15 micron



PEPLYN TF





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Polypropylene
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Polypropylene

- · Graded density and increased depth resulting in high dirt holding capacity
- Ideally suited to high volume, forward flow processes

PEPLYN HD has been developed using graded pore density depth polypropylene media for clarification of wine. The PEPLYN HD has outstanding particulate holding capacity through its multi-layer depth construction providing optimized filtration for wine with high particulate loading and size distribution.



Pre-stabilization - Tank transfer, fine wines, membrane protection and cellar management

· Graded density results in high dirt holding capacity

Optimized pleat configuration maximizes backwash efficiency

flow, whilst providing an absolute retention to solid particulate.

PRFPOR NG

Polypropylene

0.5 - 1.0

- Validated yeast removal and bacterial reduction
- Graded density construction for increased retention and throughput
- · Strong, pleated polypropylene construction for backwash and chemical CIP

Combining a superior level of microbial retention with a strong and robust construction to withstand frequent CIP and backwash, PREPOR NG filters represent the optimum choice for pre-stabilization applications such as membrane protection and tank transfer operations.





- Yeast and bacterial reduction
- · Strong, pleated polypropylene construction for backwash and chemical CIP

PREPOR PP filter cartridges will significantly reduce the numbers of yeast and spoilage organisms from beverage products, to provide extremely cost effective microbial stabilization

PEPLYN HA





1.0 - 20 micron

- Polypropylene
- Absolute particle retention at a range of micron grades
- · Strong, pleated polypropylene construction designed for chemical CIP

PEPLYN PLUS filters are utilized for the clarification and pre-stabilization of a wide range of liquids for the food and beverage industry.

Liquid filtration - Final stabilization

BEVPOR PS

0.45, 0.65 and 1.2 micron



Validated microbial retention for effective stabilization

0.6m² filtration area

BEVPOR PS filters have been validated against typical wine spoilage organisms. Combined with easy integrity testing, the filters ensure the effective microbial stabilization of wine. The advanced polyethersulphone membrane has been configured to provide high flow and cost effective performance throughout the range of grades.

BEVPOR PW

0.45, 0.65 and 1.2 micron

- · Validated microbial retention for effective stabilization
- 0.6m² filtration area
- Integral prefilter layer

BEVPOR PW filters have been validated against typical wine spoilage organisms. Combined with easy integrity testing, the filters ensure the effective microbial stabilization of wine. The advanced polyethersulphone membrane in conjunction with the integral prefilter layer provides extended service life to blockage and improved filtration economics.

BEVPOR PH

0.45, 0.65 and 1.2 micron

- Polyethersulphone
- · Validated microbial retention for effective stabilization
- High filtration area 0.8m²
- Integral prefilter layer

BEVPOR PH filters have been validated against typical wine spoilage organisms. Combined with easy integrity testing the filters ensure the effective microbial stabilization of wine. The advanced high area polyethersulphone membrane in conjunction with the integral prefilter layer will provide maximum service life to blockage and the optimum solution for wine stabilization.

15

Polyethersulphone



Air / Gas filtration

HIGH FLOW BIO-X



0.01 micron sterilising

- 94% voids volume PTFE impregnated glass fibre
- Exceptional flow rates with low pressure drops
 Integrity testable by aerosol challenge
- Integrity testable by aerosol challenge

HIGH FLOW BIO-X combines proven depth filter technology and a pleated construction to provide retention down to 0.01 micron in gas. Flow rates typically 2-3 times that of membrane filters make HIGH FLOW BIO-X the filter that can dramatically reduce cartridge usage and installation size within the fermentation, food and beverage industries.

HIGH FLOW TETPOR II

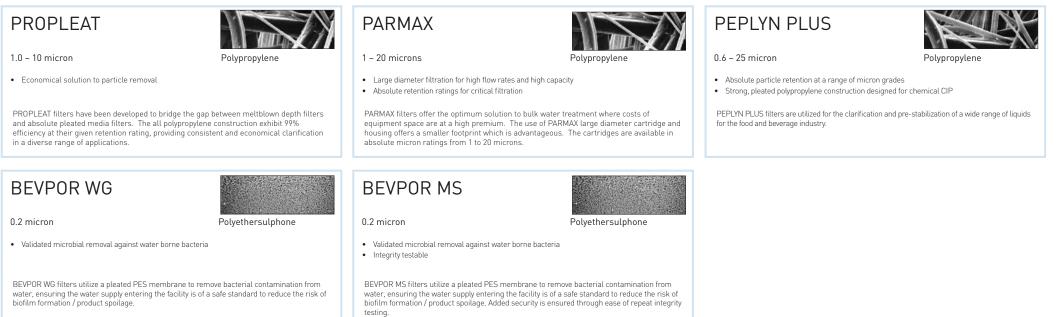


0.01 - 0.2 micron

- Assured biosecurity with absolute rated filtration
- High flow rates with low pressure drops
- High voids volume PTFE membrane

HIGH FLOW TETPOR II sterilisation filter cartridges offer exceptional filtration performance whilst providing the highest levels of biosecurity throughout the process industry. Operating at ambient temperature conditions, HIGH FLOW TETPOR II filter cartridges provide a cost effective filtration solution.

Water treatment



Housings



Integrity testing equipment



Aerosol challenge testing

• Integrity testing of gas filters

High quality IS08573.1:2001 compressed air

· Running costs that start low and stay low



BEVCHECK

- Pressure decay and diffusional flow testing
- Hand held portability with rechargeable battery option
- Flexible: suitable for use with compressed air or nitrogen



BEVCHECK PLUS

Pressure decay and diffusional flow testing

- Convenient built-in printer provides printed test report
- Flexible: suitable for use with compressed air or nitrogen



Compressed air pre-treatment





PC0₂

vapour impurities

 Ensures compliance with quality guidelines published by the International Society for Beverage Technologies (ISBT)
 Protects drinks manufacturing processes from



MAXIGAS

• Low life-cycle ownership cost and elimination of costs

- associated with a cylinder supply
- On-demand functionality limits waste
- Energy efficient: operates from a small compressor



17

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