

Utilization of Filter sheets for the clarification of wine...

(DE and DE Free Filter sheets)

Kentucky Wine Conference January 5, 2012

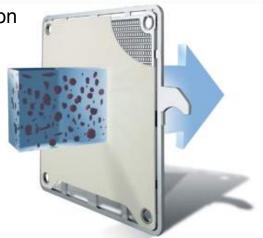
> Bob Spadafora AFTEK INC. ROCHESTER, NY

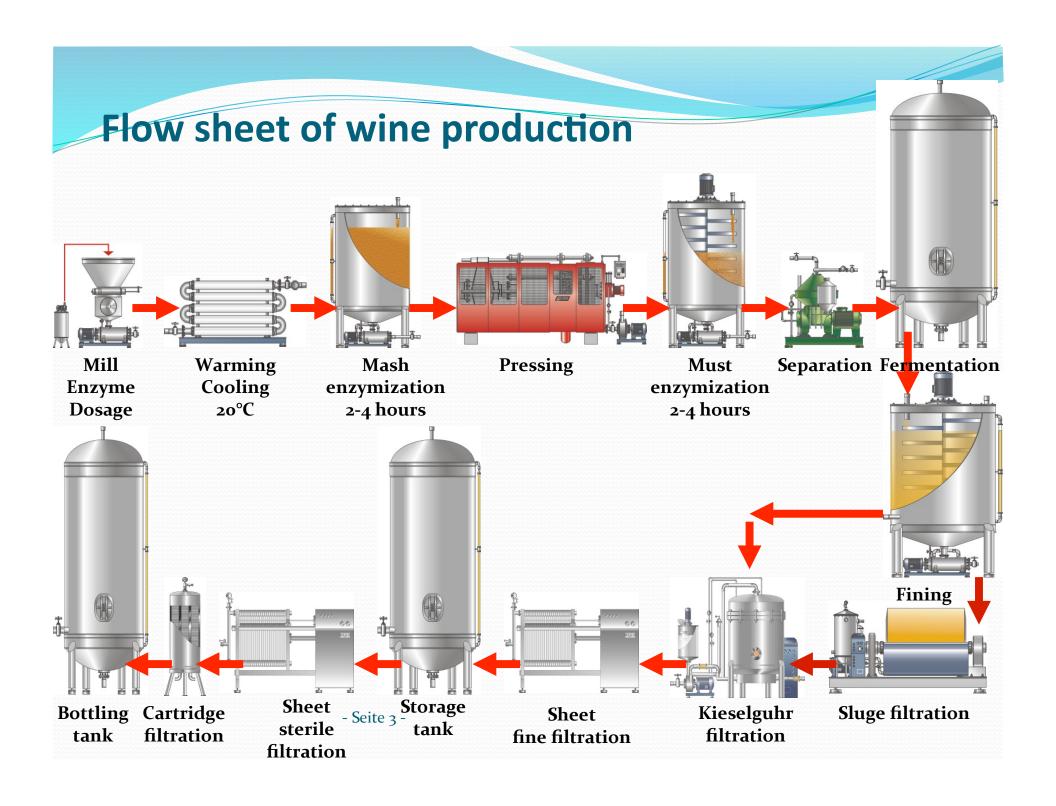
Filter Sheet History, "101"

- ▶ 1947: Production of depth filter sheets from asbestos and cellulose
- Since 1974: Production of sterile depth filter sheets from cellulose and kieselguhr/perlite (minerals)

▶ 1988: Complete change to DE/ PERLITE production

▶ 2008 – Time to go "green"- DE FREE!





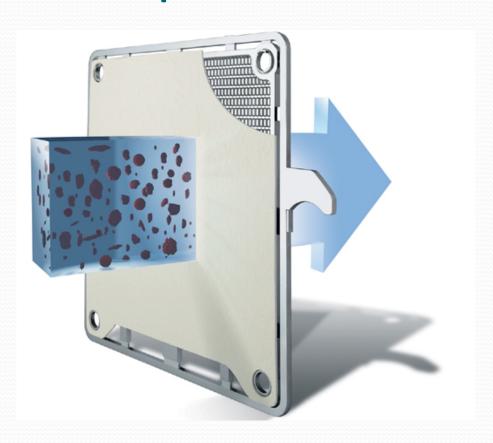
Importance of Filtration with Filter sheets

- Gentle wine preparation for bottling
- Low cost of filtration
- Wine filtered through depth fiter sheets, has a special brilliance
- ▶ Effective and economical protection of membranes at the final filtration step

Advantages of using Filter Sheets

- ▶ High contaminat removal capacity
- Low tendency to blockage
- ▶ High flexibility by a wide spread program of filtersheets
- Size and throughput of the filter can be changed by increasing or decreasing the number of filter plates
- ▶ A multi step filtration is possible by the installation of a change-over plate

Filter Sheet Filtration Principles

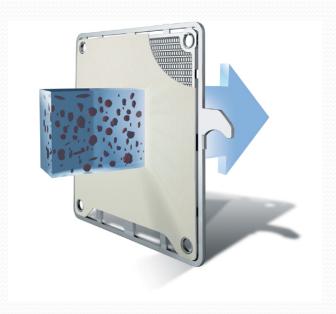


Filtration

Separation of particles from liquids



Different filtration mechanisms



How Depth Filter sheets

work:

DE filled and 100% Cellulose

Depth Filtration

Separation of particles and microoganisms inside the matrix of the sheet

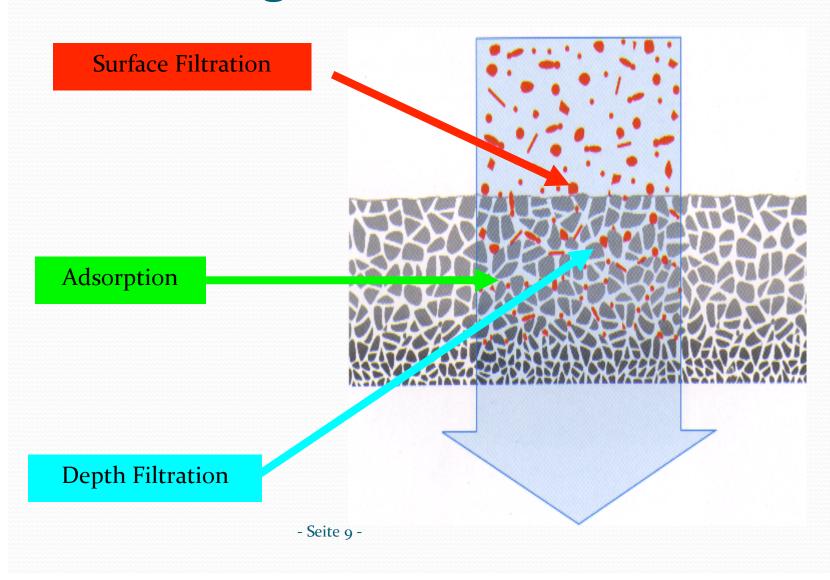
Adsorption

Separation of particles and microoganisms due to different elektrocinetical charges of the sheet material and the particles and microorganisms of the wine to be filtered out

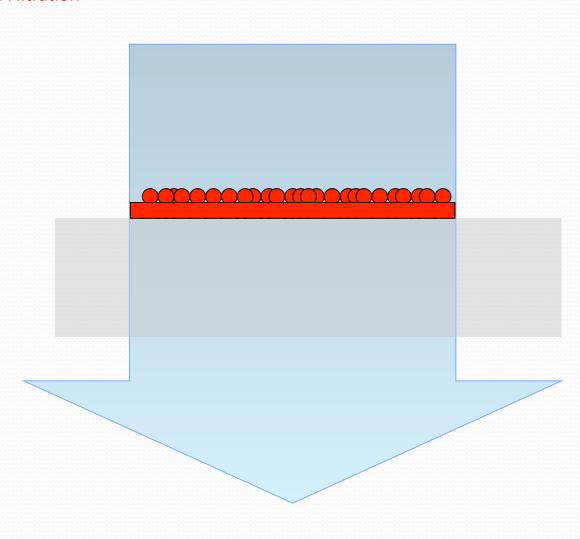
Surface Filtration

Separation of particles on the surface because of size

Three degrees of sheet filtration



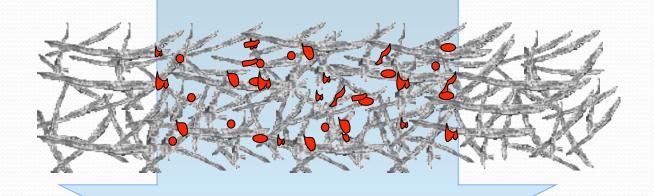
Surface Filtration

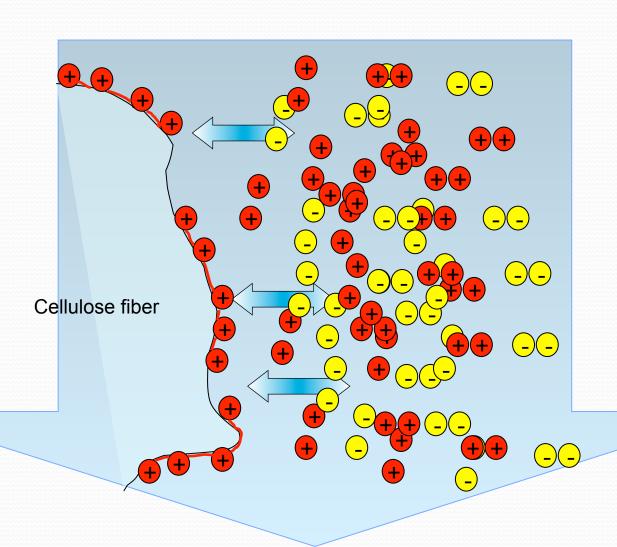


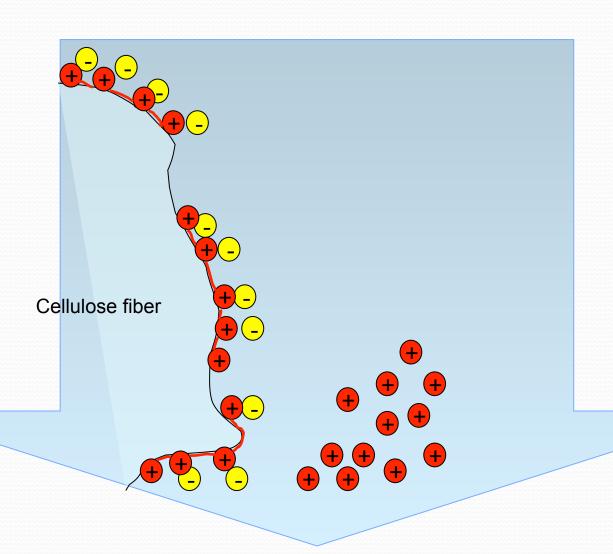
Mechanical (depth)Separation

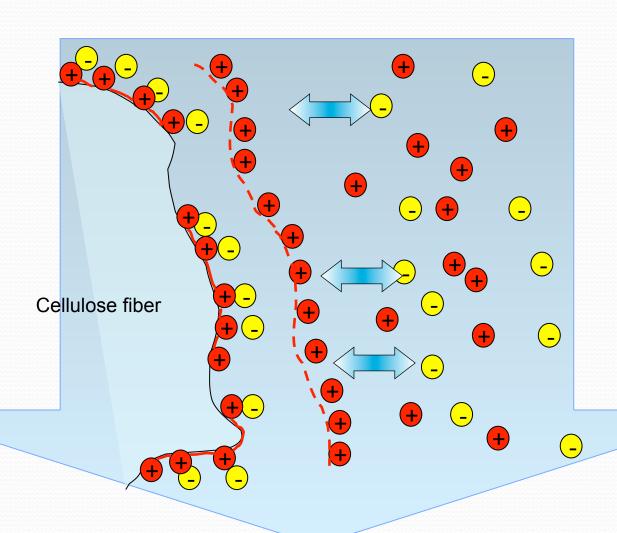


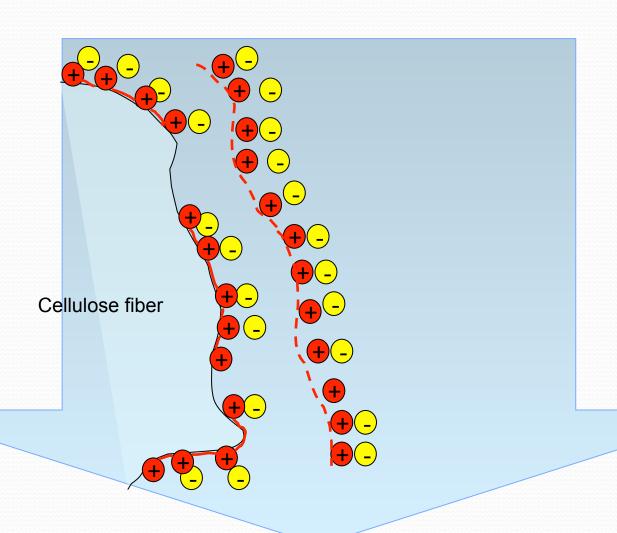
"size of mesh" of the sieve



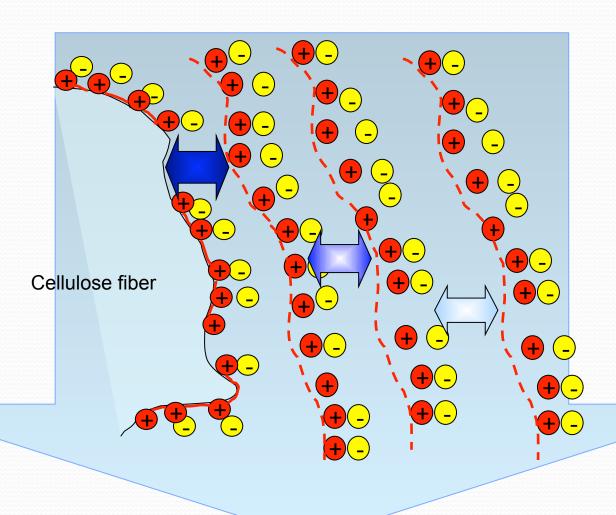








Adsorbtive Separation



ZETA POTENTIAL

Filtration

Particles to be removed

Inorganic salts

Bacteria

Colloidal substances

Yeasts

Fatty esters

Mould spores

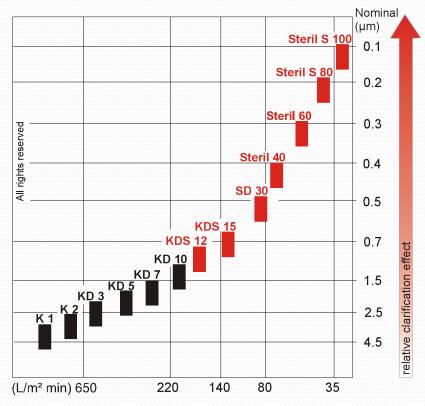
Proteins

Colorants

More reasons to use Filter sheets:

- Aroma and colour protective filtration of white and red wine
- High contaminant removal capacity of colloidal substances
- Maximum biological security
- Protection of membrane cartridges
- Reliable removal of yeast and bacteria

Depth Filter sheets- Typical micron range and purpose



Conditions: $\triangle p$ = 100 kPa (1 bar), medium: water at 20 °C



Sterile Filtration Removal of Yeast and Bacteria

Sterile Filtration Removal of Yeast

Fine Filtration

Pre Filtration

Maximum Differential Presssure and... speed kills!

Step of Filtration	Maximum Differential Pressure
1 st filtration and fine filtration	3 bar
Sterile filtration	1,5 bar

20cm X 20cm sheet filter



40cm X 40cm sheet filter



Recommendations for packing of filter

- Prior to packing, check filter sheets for any damage
- Downstream side of filter sheet (BECO mark) must always face the filtrate plate
- Remove any loose fibres
- ▶ Thighten filter slightely and rinse from the outside
- Increase pressure of filter to max. 4 bars to test for any leakage
- Rinse filter with cold water until neutral taste is obtained -Seite 23-

Technical Information Sterilization with Steam

- In reverse direction of product flow (longer steriliztion time)
- Requirement: Particle free steam
- ▶ <u>Temperature of Sterilization:</u> Max. 105 °C (0,5 bar)
- ▶ <u>Time of Sterilization:</u> At least 20 min. after steam escape from all filter outlets
- ▶ <u>Counter Pressure:</u> Approx. 0,5 bar (adjust via outlet valve)
- ▶ To avoid damage by steam pressure shocks, open all condensation valves

Technical Information Regeneration

- ▶ Replace product by water or CO₂
- ▶ Forward flush with cold water, for approx. 5 min.
- Reverse flush with hot water

Temperature: 75 - 80 °C

Time: approx. 20 min.

<u>Counter Pressure:</u> 0,1 - 1 bar (adjust at outlet valve)

<u>Flowrate</u>: at least flowrate of product, better double flowrate

If possible - diagonal flushing

Do not flush via buffer tank (germs will be set free - danger of infection



The evolution of filter sheets..

Time to go green!!

Presenting the world's only DE free and all natural filter sheet ...

Pure. Nothing else.



bepure



Components

- Only certified celluloses
- No synthetic fibres
- Targeted application of a special cellulose based on the special bepure processing method



No inorganic components



White depth filter sheet with outstanding purity

Results

- Unlimited availability of raw materials
- Regenerative raw materials
- Improved purity
- ▶ 100% Bio-degradable









- Why a DE free Filter Sheet is important to the Winemaker:
 - Product quality
 - High microbiological safety (even at higher differential pressures)
 - Value-preserving filtration
 - Drip losses reduced to a minimum
 - → mold growth reduced by 99%
 - Hygiene
 - Process optimization
 - Significantly improved handling during packing and unpacking
 - Reduction of rinsing volume (50% less water needed)
 - Reduction of backwashing volume (30% less water needed
 - 100% biodegradable and compostable a Green product

Results

- **Economic efficiency**
 - Enhanced economic efficiency through
 - Reduction of energy costs (electricity/water)



- ▶ Reduction of personnel costs
 - faster loading/unloading of filter
 - longer filtration runs → less changing of filters ✓

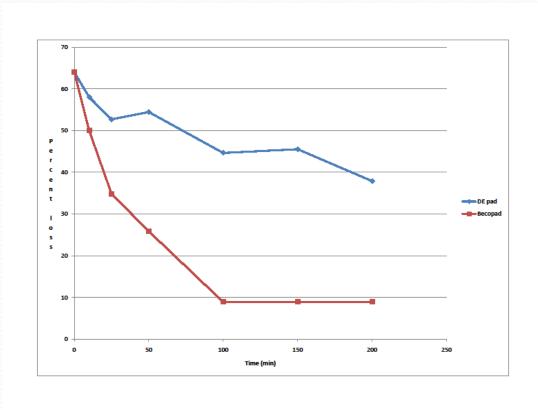


- Longer filter service life
- Reduction of disposal costs BECOPAD is compostable (DIN EN 13432 and ISO 14855)
 - → "greenomic" filtration



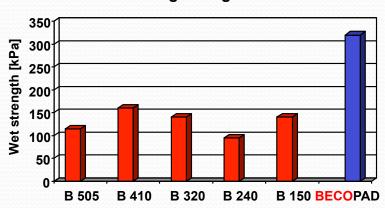


Flavor savings: DE filter sheet vs 100% Cellulose

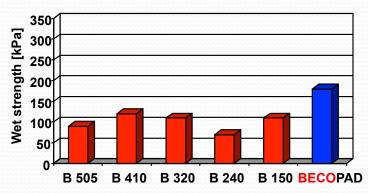


Results

Wet bursting strength



Wet bursting strength after steaming for 3 hours at 121 °C



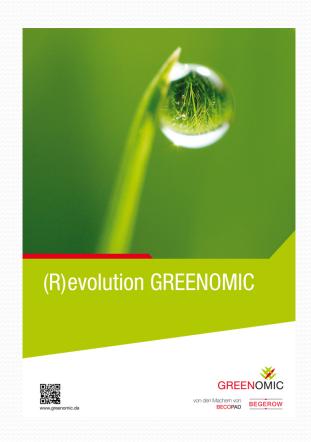
Hygienic risks (mold) eliminated



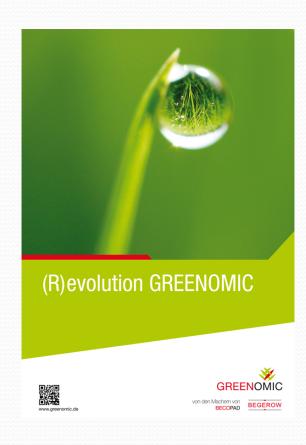




GREENOMIC The advantage of a DE free Filter Sheet







Thank you for Your **ATTENTION!**