

SILICA FREE FILTER SHEETS FOR THE BEVERAGE AND FOOD INDUSTRY

► Introduction

ViniFilter is an innovative, highly gentle technology of depth filtration, where the product advantages are particularly notable in the production of wine. The product range of ViniFilter covers a complete range of filtration from coarse to sterile filtration. Even *alicyclobacillus terrestris* is securely removed with the appropriate filter.

With the ViniFilter product range, 2B FermControl presents a product line that distinguishes itself from all previous filter sheets: Standard filters contain cellulose, minerals and resins, and therefore they unfortunately often also remove a wide variety of positive ingredients such as e.g. long chain polysaccharides and anthocyanins.

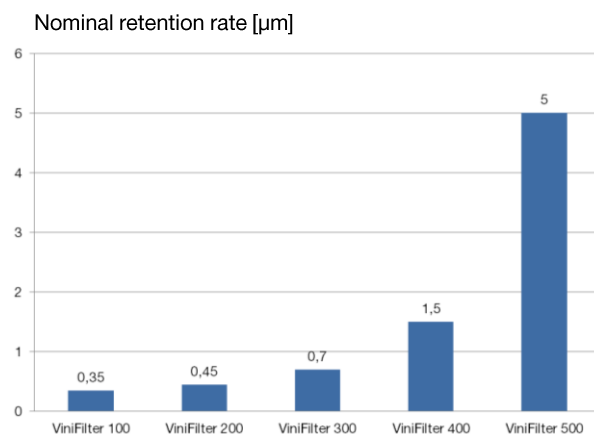
Pure cellulose filters lack these minerals and therefore important ingredients can pass the filter without almost any loss; this property also has disadvantages. The result is a problematic course of the pressure difference and tends to, under heavy particle load, having full impact at the end of filtration. If this occurs, the filtration process has been useless.

ViniFilter combines the advantages of both systems, while avoiding their disadvantages! This is because this depth filter sheet is free of crystalline silica!

► The Advantages of ViniFilter

- ▶ Crystalline Silica Free
- ▶ Made of finest cellulose pulps and specially calcined Kieselgur
- ▶ High permeability towards important naturally occurring ingredients in the wine
- ▶ Produces wines without notable "bottle shock"
- ▶ Displays optimal colour retention in red and rosé
- ▶ Outstanding particle hold capacity
- ▶ Excellent backwash (> 50% time and water savings)
- ▶ Has an almost linear pressure profile
- ▶ Withstands even high differential pressures
- ▶ Up to 90% reduction of drip loss
- ▶ Extended life cycle
- ▶ Practical range of filtration grades

► ViniFilter Product Range by:



► Application

ViniFilter requires careful handling during insertion in the sheet filters. Shock, bending or abrasion should be avoided.

ViniFilter does have a rough and a smooth side. To ensure correct use, the rough side has to face the liquid to be filtered (upstream). The smooth side must be placed against the filtration plate (downstream).

► Range of applications

ViniFilter is suitable for filtration of all liquid beverages and food. Depending on the medium to be filtered, the ViniFilter range offer you the most effective filter from coarse to sterile filtration.

For specific technical support, please contact the team at 2B.

▶ Which ViniFilter for which filtration step?

Depending on your preferred purity, a **ViniFilter** is at your choice:

- ▶ **ViniFilter 500**
 - ▶ For coarse filtration,
 - ▶ First filtration after fermentation (e.g. the first racking)
- ▶ **ViniFilter 400**
 - ▶ Clarification filtration
 - ▶ After fining
 - ▶ After the separator or Kieselgur filtration
- ▶ **ViniFilter 300**
 - ▶ For storage of low-germ young wines
 - ▶ For usage prior to end filtration before bottling
- ▶ **ViniFilter 200**
 - ▶ For cold sterile bottling due to safe retention of yeast and bacteria
 - ▶ As pre-filter in membrane filtration
- ▶ **ViniFilter 100**
 - ▶ For cold sterile bottling of wines with microbial contaminations

▶ Packaging and shelf life

ViniFilter is currently offered in the format 400 x 400 mm.

The minimum numbers of filter sheets in one carton is 4 x 25 pieces. The sheets are packed in units of 25 sheets, where each unit is individually sealed in foil.

ViniFilter contains highly absorbent materials. This should be considered during transportation and storage. ViniFilter should in any case be kept in an odor free, clean, dry and well-ventilated area and should not be exposed to direct sunlight for an extended period. ViniFilter is intended for immediate use and should be used within a period of three years after delivery.