

ViniFilter

NEW GENERATION OF DEPTH FILTER TECHNOLOGY
SPECIALLY SUITABLE FOR WINE FILTRATION APPLICATIONS
A GROUND-BREAKING ALTERNATIVE IN FILTRATION!



ViniFilter

Is available in five practical filtration grades:

ViniFilter 500

- ▶ For pre-filtration
- ▶ First filtration after fermentation (e.g. first decanting)

ViniFilter 400

- ▶ Clarification
- ▶ After fining
- ▶ After the separator or filtration with diatomaceous earth

ViniFilter 300

- ▶ For low-germ storage of young wines
- ▶ For pre-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

2B FermControl presents a range of new depth filters, which have been developed with special attention to the demands of high quality filtration of wines. ViniFilter ensure the high quality of your wines, without the disadvantages of traditional wine filters.

▶ The specific advantages of ViniFilter are:

- ▶ Crystalline Silica Free
- ▶ Made of finest cellulose pulps
- ▶ High permeability towards important positive 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 a nearly linear pressure profile
- ▶ Withstands even high pressure differences
- ▶ Up to 90% reduction of drip loss
- ▶ Extended life time



▶ What is the difference between ViniFilter and „traditional“ filter sheets?

- ▶ Standard filters contain cellulose, minerals and resins, and therefore they 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 almost without any loss. However, they often show problematic differential pressure profiles. This can lead to break through, especially at high particle loads and towards the end of filtration. If this occurs, the filtration process has been useless.

▶ Show your true COLOURS !

ViniFilter is not white - which is good, because of its contents of specially calcinated diatomaceous earth, which is known for its excellent properties in providing an excellent separation effect and safety.

Please contact us to learn more about the premium-alternative in wine filtration!

YOUR DISTRIBUTION PARTNER

DISCLAIMER & INFORMATION

© 2B FermControl GmbH. All rights reserved.
Author: Dipl. Ing. Oen. (FH) Carsten Heinemeyer

All above information is presented to the best of our knowledge at the date of its publication.

The information given is designed only as a guide and makes no claim to be complete. We accept no liability based on the information given here. It is the responsibility of the user to check that the products can be effectively used for the wanted application and to be familiar with the conditions of use for each product.