

## BIOKLARIS Evo WINE

- New PES membrane with enhanced characteristics
- High effective filtration area with more retention capacity
- Easy integrity testable in situ
- Steamable in situ
- Sanitizable and cleanable
- Thermowelded construction
- EC- listed materials for Food contact
- FDA-listed materials per CFR21
- Increased service life to reduce filtration cost



BIOKLARIS Evo WINE filter element is designed to meet the needs of the wine industry; is more stout and has been created to provide more mechanical strength in critical conditions.

This filter element provides the microbiological stability of the wine and the removal of all undesired contaminants in the product, maintaining the flavors, the color and all the other organoleptic characteristics typical of the wine.

It can be easily tested with a minimum flushing volume before and after use directly in cellar and it has specifically designed to be used in automatic microfiltration equipment where washing and regeneration cycles with citric acid and soda are foreseen.

The construction is carried out in a controlled environment, with constant monitoring of all production parameters. The cartridges are 100% integrity tested and verified in production.

### MATERIALS OF CONSTRUCTION

<b>Membrane</b>	Polietersulfone (Highly asymmetric)
<b>Upstream supports</b>	polypropylene
<b>Downstream supports</b>	polypropylene
<b>Internal Core</b>	polypropylene
<b>External Cage</b>	polypropylene
<b>End caps / Adapters</b>	polypropylene

### FOOD-SAFETY

BIOKLARIS Evo WINE filter element materials meet (EU) regulation 10/2011 and its amendments, regulations (EC) 1935/2004 AND 1895/2005.

Construction materials are in compliance with FDA requirements according to CFR 21; par. 177-199.

### QUALITY STANDARDS

Produced under a ISO 9001 certified Quality System to guarantee traceability of manufacturing records and integrity testing results.

### RECOMMENDED OPERATING CONDITIONS

- max. continuous temperature	75 °C
- max. cumulative number of steam sterilization cycles	≥100 hours at 121 °C, ≥80 hours at 125 °C with max ΔP 0.3 bar (cycles of 60 minutes)
- sanitization with hot water	90 °C max
- sanitization with chemicals	can be sanitized by usual chemical agents
- regeneability	NaOH solution up to 3% at 85 °C
- max. differential pressure	5,0 bar at 25 °C and 1.0 bar at 90 °C
- recommended change out differential pressure	2,0 bar at 25 °C

### INTEGRITY TEST DATA

CODE	ABSOLUTE FILTRATION RATING IN LIQUIDS	PRESSURE HOLD VALUE *	TEST PRESSURE	MAX. DIFFUSION FLOW VALUE IN WATER FOR 10" CARTRIDGE (ml/min)
		8 cartridges of 30"		
<b>BD</b>	0,45 µm	≤ 0,12 bar	1,1 bar	≤20
<b>BG</b>	0,65 µm	≤ 0,12 bar	0,8 bar	≤20
<b>BN</b>	1,2 µm	Not available		

\*The values are related to a test time of 5 minutes and are indicative: they depend on the housing volume upstream the filter element.

**TYPICAL  
FLOW RATE  
FOR 10" CARTRIDGE**

CODE	WINE (lt/h)
<b>BD</b>	750
<b>BG</b>	850
<b>BN</b>	1000

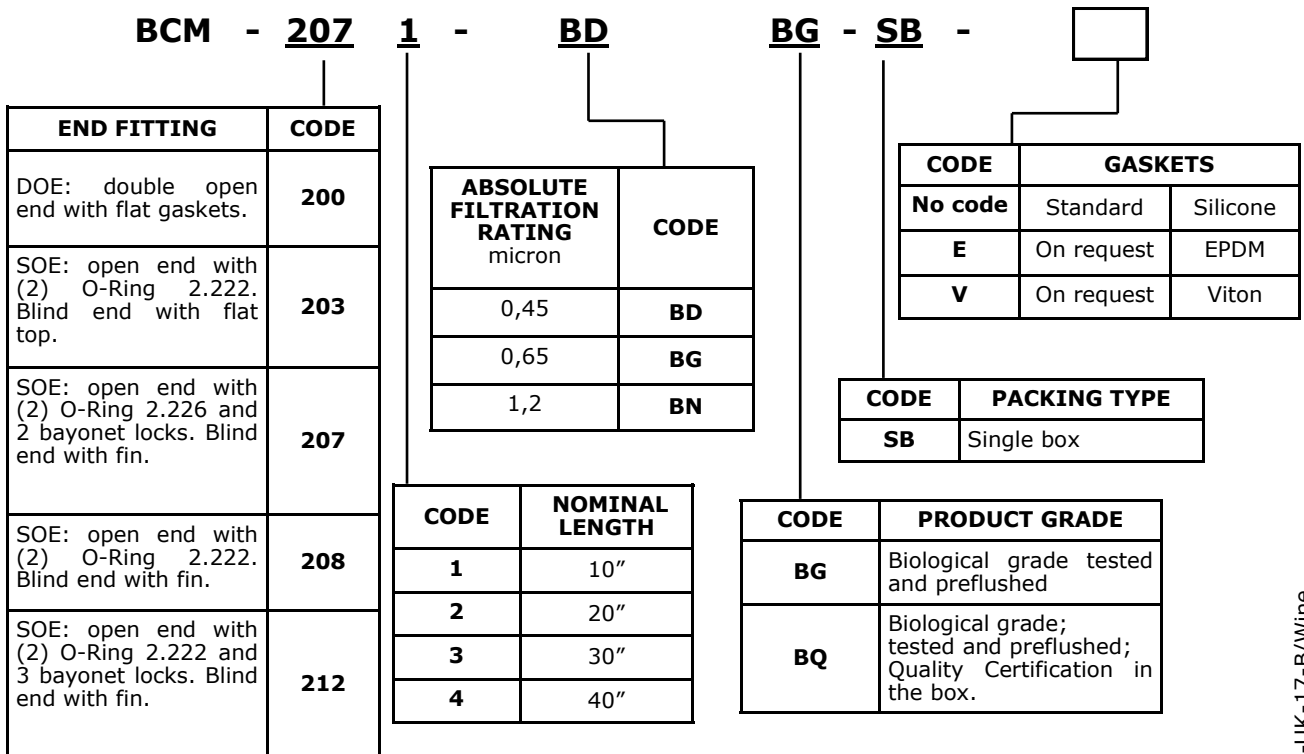
**Filtration area up to  
7500 cm<sup>2</sup> for 10" cartridge**

**BACTERIAL RETENTION**

CODE	FILTRATION RATING micron	* BACTERIAL RETENTION > 10 <sup>7</sup> per cm <sup>2</sup>
<b>BD</b>	0,45	Oenococcus oeni / Saccharomyces cerevisiae / Brettanomyces bruxellensis / Lactobacillus brevis
<b>BG</b>	0,65	Saccharomyces cerevisiae / Brettanomyces bruxellensis
<b>BN</b>	1,2	Saccharomyces cerevisiae

\* As per ASTM F838  
Filtration rating 0.65 micron is able to retain 10<sup>7</sup> UFC of Oenococcus oeni for 10" cartridge

**BIOKLARIS Evo WINE PART NUMBER ORDERING INFORMATION**



**TRACEABILITY**

In order to ensure the complete traceability, each filtering element is identified with Part Number, lot number, serial number and filtration rating.

**QUALITY**

Each filtering element is tested during the production and before the final packaging.

Data contained in this bulletin are informative and subject to change without notice. User is responsible for determining whether the product fits for particular purpose and is suitable for User's applications.



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