

BEVPOR PH WINE

Filter Cartridges



BEVPOR PH wine filters protect the unique characteristics of wine by removing yeast and other spoilage organisms to ensure microbial stabilization prior to packaging.

The inert and highly asymmetric PES membrane provides validated microbial retention to typical spoilage organisms whilst preserving the wine's unique properties to ensure it reaches the consumer as the winemaker intended. Combined with hydrophilic properties for easy integrity testing, BEVPOR PH filters provide assured performance throughout their service life.

The incorporation of an integral pre-filter layer, combined with an increased filtration area provides high wine flow rates, greater resistance to blockage and maximized service lifetime.

BEVPOR PH filters have been designed to provide the optimum solution to the microbial stabilization of wine by providing increased process control with maximized operational efficiency.

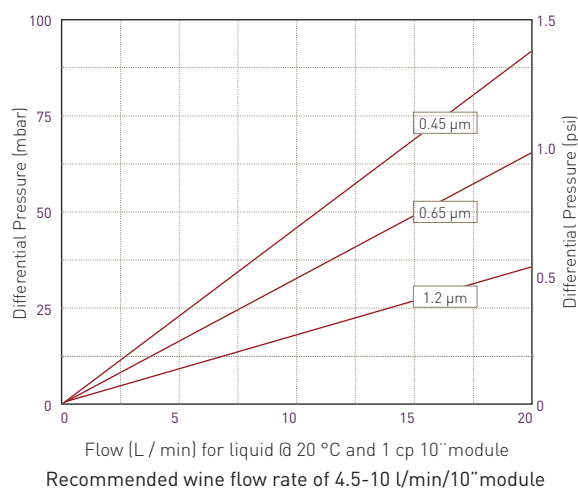
Features

- Validated retention to wine spoilage organisms
- Inert materials of construction
- Easily integrity tested in situ
- Integral depth pre-filtration layer
- High filtration area

Benefits

- Ensures effective microbial stabilization of wine
- Protects the desirable characteristics of the wine
- Assures performance of the filtration
- Increased throughput to blockage
- High wine flow and maximized operational efficiency

Performance Characteristics



Filtration Stage

