





Parker's continued focus on process optimization and control has led to the development of a new range of prefilters for the clarification and pre-stabilization stages of wine processing and packaging.

The control of particulate and microbial loading is important to provide stability to wine during storage and transport and to ensure that the finished product maintains and develops its desirable characteristics after packaging.

Parker's next generation of PREPOR NG filters have been developed to remove yeast and reduce bacterial loading to improve short-term stability and to increase the service life of downstream membrane filters. The robust componentry allows for caustic and backwash regeneration, making the filter stage a reliable and cost-effective solution to intermediate stabilization.

## Features

Fully validated yeast removal and bacterial reduction

Truly optimized graded density using unique Optimized Depth Construction (ODC) Technology

Mechanically strong and chemically resistant polypropylene construction designed for chemical CIP and backwash

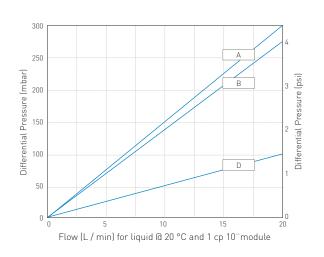
## Benefits

Effective control of clarity and microbial stability

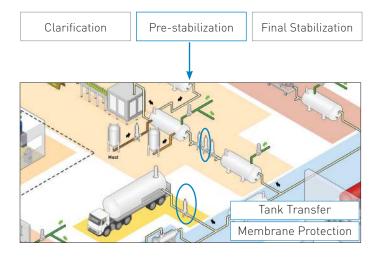
Increased filtration capacity

Increased service life when combined with regular CIP regeneration

## Performance Characteristics



## Filtration Stage



# PREPOR NG Wine

## **Specifications**

#### Materials of Construction Polypropylene

- Filtration Media:
- Upstream Support:
- Downstream Support:
- Inner Support Core:
- Outer Protection Cage:
- End Caps:
- End Cap Insert:
- O-rings:

#### Polypropylene Polypropylene 316L Stainless Steel

Polypropylene

Polypropylene

Polypropylene

Silicone / EPDM

#### Food Contact Compliance Materials conform to the relevant



requirements of FDA 21 CFR Part 177, current EC1935 / 2004 and current USP Plastics Class VI - 121 °C.

### **Recommended Operating Conditions**

Up to 70 °C (158 °F) continuous operating temperature and higher short-term temperatures during CIP to the following limits:

Temperature		Max Forward dP		
°C	°F	(bar)	(psi)	
20	68	5.0	72.5	
40	104	4.0	58.0	
60	140	3.0	43.5	
80	176	2.0	29.0	
90	194	1.0	14.5	
>100 (steam)	>212 (steam)	0.3	4.0	

#### Effective Filtration Area (EFA)

10" (250 mm) Up to 0.5 m<sup>2</sup> (5.38 ft<sup>2</sup>)

#### Cleaning and Sterilization

PREPOR NG cartridges can be repeatedly steam sterilized in-situ or autoclaved up to 135 °C (275 °F). They can be sanitized with hot water up to 90 °C (194 °F), are compatible with a wide range of chemicals and can be backwashed. Please refer to our Clean-in-Place Support Guide or contact your local Parker representative for more information.

#### **Retention Characteristics**

The absolute retention characteristics of PREPOR NG filters have been validated by challenges performed with the following organisms.

Organism	LRV whe	LRV when challenged with a minimum of 10 <sup>7</sup> cfu per cm <sup>2</sup>				
		А	В	D		
Saccharomyces cerevisiae		FR	FR	FR		
Brettanomyces bruxellensis		FR	FR	FR		
Oenococcus oenos		4.0	3.0	1.0		
Acetobacter oeni		2.0	2.0	1.7		
Serratia marcescens		3.9	3.4	1.9		

\*FR - Fully retentive during challenge

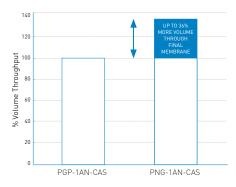
When expressed as titre reduction "FR" equates to >10" per 10" module.



#### Manufacturing Traceability

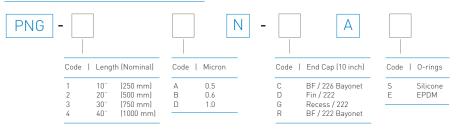
Each filter cartridge displays the product name, product code and lot number. Additionally, each module displays a unique serial number providing full manufacturing traceability.

#### Performance Benefits



ODC technology combines fine particle retention with increased strength and stability to enhance the performance offered by the PREPOR range.

## Ordering information





Parker has a continuous policy of product development and although the Company reserves the right to change specifications, it attempts to keep customers informed of any alterations. This publication is for general information only and customers are requested to contact our Sales Department for detailed information and advice on a products suitability for specific applications. All products are sold subject to the company's standard conditions of sale.