

VINOFLUS VSP

- Double membrane testable in situ
- Repeatedly steamable in situ
- Sanitizable and regenerable
- Thermowelded construction
- EC-listed materials for Food contact
- FDA-listed materials per CFR21



VINOFLUS VSP membrane cartridge is designed as final filter for cold microbiological stabilization of wines and alcoholic solutions.

The media with double layer of PES membrane (Hydrophilic Polyethersulfone) pleated with upstream and downstream polypropylene supports, steamable and sanitizer resistant, is hydrolysis-free and withstand to regeneration cycles in hot water.

Manufacturing is performed in a controlled environment; each cartridge is integrity tested.

MATERIALS OF CONSTRUCTION

Filter media	Asymmetric PES membrane
Upstream supports	polypropylene
Downstream supports	polypropylene
Internal Core	polypropylene
External Cage	polypropylene
End caps / Adapters	polypropylene

FOOD-SAFETY

VINOFLUS VSP filter elements materials meet (EU) regulation 10/2011 and its amendments, regulations (EC) 1935/2004 and 1895/2005.

QUALITY STANDARDS

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

OPERATING CONDITIONS

- max. continuous temperature	65 °C
- max. cumulative time of steam sterilization	40 hours at 121 °C with cycles of 30 minutes
- sanitization with hot water	80 °C max
- sanitization with chemicals	can be sanitized by standard chemical agents
- regeneability	2% NaOH solution at room temperature
- max. differential pressure	5,0 bar at 25 °C
- recommended change out differential pressure	2,0 bar at 25 °C

	ABSOLUTE FILTRATION RATING IN LIQUIDS	BACTERIAL RETENTION FOR 10" CARTRIDGE	ACCEPTABLE LIMIT FOR PRESSURE HOLD TEST		TEST PRESSURE
			Nr. 1 30" cartridge	Nr. 8 30" cartridges	
AH	0,45 µm double membrane	$\geq 10^{10}$ Leuconostoc oenos	$\leq 0,10$ bar	0,10 bar	1,1 bar
AG	0,65 µm double membrane	$\geq 10^{12}$ Saccharomyces cerevisiae	$\leq 0,15$ bar	0,12 bar	0,9 bar

BRIEF DESCRIPTION OF THE "PRESSURE HOLD TEST"

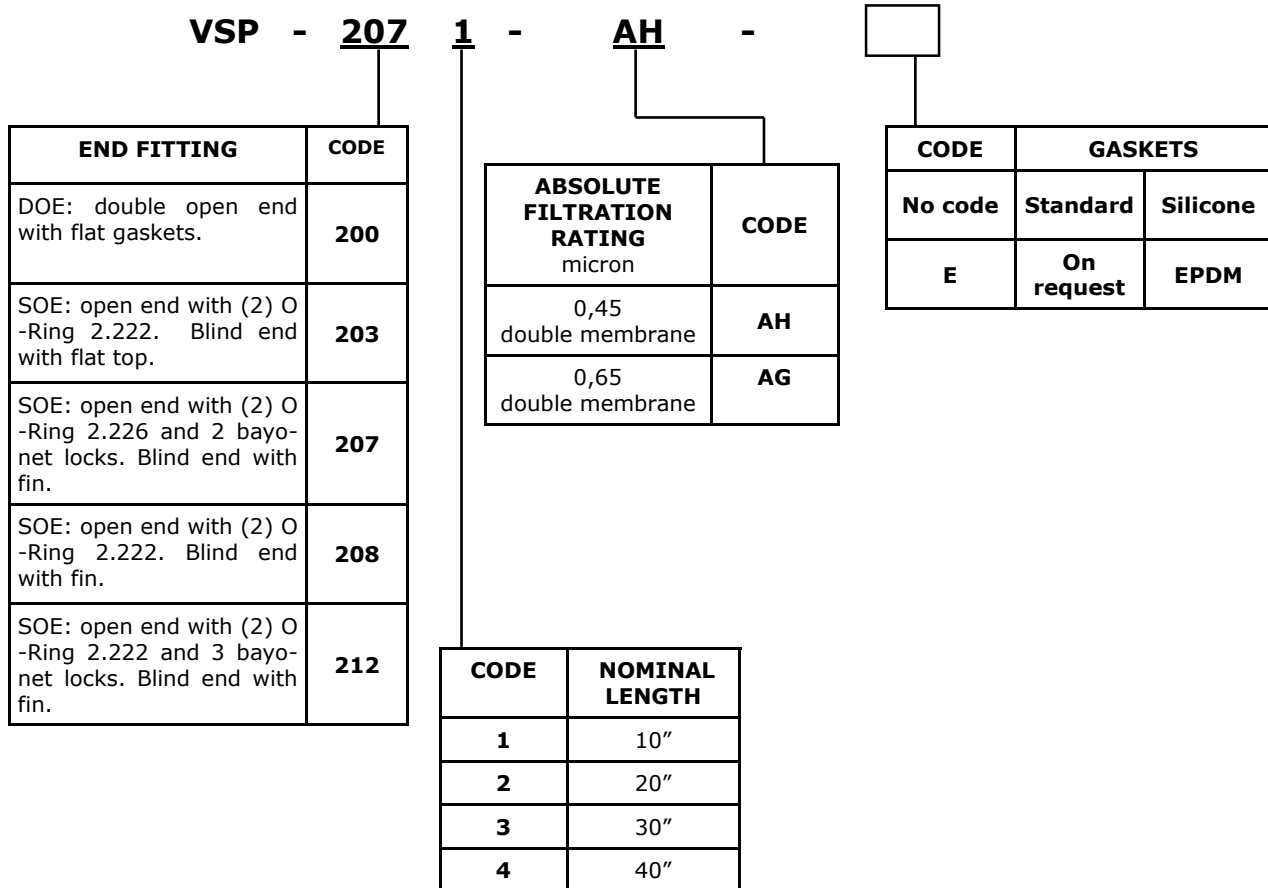
The Pressure Hold Test, a variation of the Diffusion Test, is used to non-destructively check the integrity of the filter cartridge. It is also known as Pressure Decay Test. In this test, a gauge is used to monitor upstream pressure changes due to gas diffusion through the filter cartridge. Since there is no need to measure gas flow downstream of the filter cartridge, any risk to downstream sterility is eliminated. The pressure hold value is determined using an equation and is dependent on the diffusion flow and upstream volume. Usually the test lasts 5 minutes with up valve closed and downstream valve open.

RECOMMENDED WINE FLOW RATE FOR 10" CARTRIDGE

Flow rates are indicative as they depend on type of wine, sugar grade and pre-filtration treatment used.

FILTRATION CODE	FLOW RATE l/h
AH	300
AG	400

VINOFLUS VSP ORDERING INFORMATION



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

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