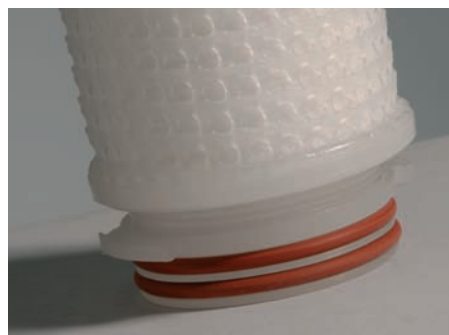
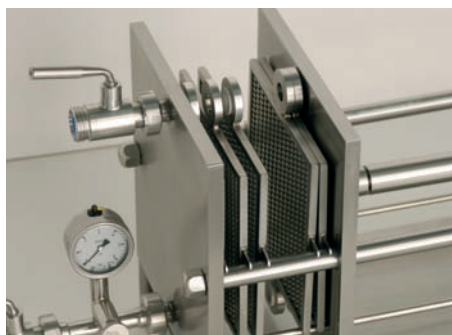


RELIABLE
FILTRATION



WINE FILTRATION

HOBRA ADVISES

HOBRA ŠKOLNÍK

FILTER MEDIA
FILTER EQUIPMENT AND TECHNOLOGY



HOW DOES ONE USE HOBRAFILT FILTERSHEETS FOR THE FILTRATION OF WINE PROPERLY?

HOBRAFILT depth filtersheets for use in the wine industry are manufactured from special types of high-quality cellulose fibers, diatomaceous earth and pearlite, which create a three-dimensional depth filter with a large inner surface. The presence of these adsorbents creates a manifold increase of the filtration surface and will increase the efficiency of the filtration process.

HOBRAFILT filtersheets for wine filtration cover all levels of filtration processes starting with cider filtration to cold sterile filtration prior to the filling line, enabling efficient application of the filtersheet for the required type of filtration.

By choosing the suitable type and dimension of the HOBRAFILT filtersheets you achieve efficient and reliable results while maintaining economic convenience. Use of the HOBRA filtration equipment enables you to increase the efficiency of the filtration – a HOBRACOL sheet filter in the entire wide spectrum of modifications and finishes. If you would like more information on the HOBRACOL sheet filter, call our sales specialists or visit www.hobra.cz.

Recommendations for particular phases of the filtration process in wine production:

Coarse/clarifying pre-filtration – types S 30 N, S 40 N, S 60 N, S 80 N

High level entrapment of sediment, mechanical impurities and first increase of transparency is given by the pore structure of the HOBRAFILT sheets with a large internal surface. These filtersheets are used:

- for coarse mechanical reduction of sediments
- for first filtration after fermentation of new wine
- after diatomaceous earth filtration

The recommended maximum pressure difference is 3 bar.

Fine/polishing filtration – types S 10 N, S 15 N, S 20 N

A high level of clearance, entrapment of fine sediment particles and partial reduction of microorganisms are given by the fine pore structure of the HOBRAFILT sheets in combination with electrostatic adsorption. These filtersheets are used:

- as a highly effective pre-filter before sterile sheets
- to achieve high clarity of the wine
- to preserve the wine during ageing
- before the filling line

The recommended maximum pressure difference is 2 bar.

Sterile/microbiological efficient filtration – types ST 3 N, ST 5 N, ST 7 N

A high level of entrapment of microorganisms, harmful yeasts and bacteria is given by the fine pore structure of the HOBRAFILT filtersheets in combination with electrokinetic adsorption – the Zeta potential. These filtersheets are used:

- as cold sterile filtration before the filling line
- as a highly effective pre-filter before membrane filtration (see CANDEFILT)
- as the last filtration before hot bottling

The recommended maximum pressure difference is 1.2 bar.

HOW DOES ONE USE THE CANDEFILT MEMBRANE FILTERCARTRIDGES FOR THE FILTRATION OF WINE PROPERLY?

CANDEFILT filtration membranes are designed as a supplemental “safety” filter before the filling line and after cold sterile filtration on HOBRAFILT filtersheets. We supply CANDEFILT membrane filtercartridges in all standard dimensions, porosities and with all standard adapters. With proper use of CANDEFILT cartridges you will achieve long term outstanding results in wine filtration and maximize your effort to achieve its stability. The wide spectrum of CANDEFILT membrane filtercartridges can be used in all known cartridge housings from various manufacturers. HOBRA naturally also offers CANDECOL cartridge housings in the entire wide spectrum of their modifications and designs. If you want more information on CANDECOL cartridge housing, call our sales specialists or visit www.hobra.cz.

Recommendations for particular phases of the filtration process in wine production:

Sterile/microbiological efficient filtration – CANDEFILT – HMV

CANDEFILT – HMV membrane cartridge with a pleated hydrophilic polyethersulphonic highly asymmetric membrane is designed for the final, microbiological effective filtration of wine. All the materials used are chemically and biologically inert in compliance with FDA, USP and EEC regulations. CANDEFILT – HMV are also characterized by:

- absolute retention – 0.45 µm for white wine and 0.65 µm for red wine
- possible regeneration with hot water at 80°C
- possible regeneration with 2% NaOH solution at room temperature
- sterilization possible either by using chemical agents or hot steam for a total duration of 40 hours at 121°C

Important warning!

To achieve the microbiological stability of wine in the bottle it is necessary to treat (sterilize) the rest of the technology, which comes into contact with the wine after sterile filtration using filtersheets and membrane cartridges. This refers particularly to tanks, hoses, filling line, bottles, corks etc. It is necessary to use sterile-filtered water for sterilization of the above mentioned technology. HOBRA recommends using CANDEFILT – HMS membrane filtercartridge with an absolute retention of 0.2 µm.

In the event of any uncertainty or questions, don't hesitate to contact us at HOBRA. We offer filtration media and equipment as well as the solution of specific requirements for filtration.