

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

Membrane	Polietersulfone (Highly asymmetric)
Upstream supports	polypropylene
Downstream supports	polypropylene
Internal Core	polypropylene
External Cage	polypropylene
End caps / Adapters	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
* maximum in-line sterilization temperature	

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"		
BD	0,45 µm	≤ 0,12 bar	1,1 bar	≤20
BG	0,65 µm	≤ 0,12 bar	0,8 bar	≤20
BJ	1,0 µm	≤ 0,13 bar	0,7 bar	≤28
BN	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)
BD	750
BG	850
BJ	950
BN	1000

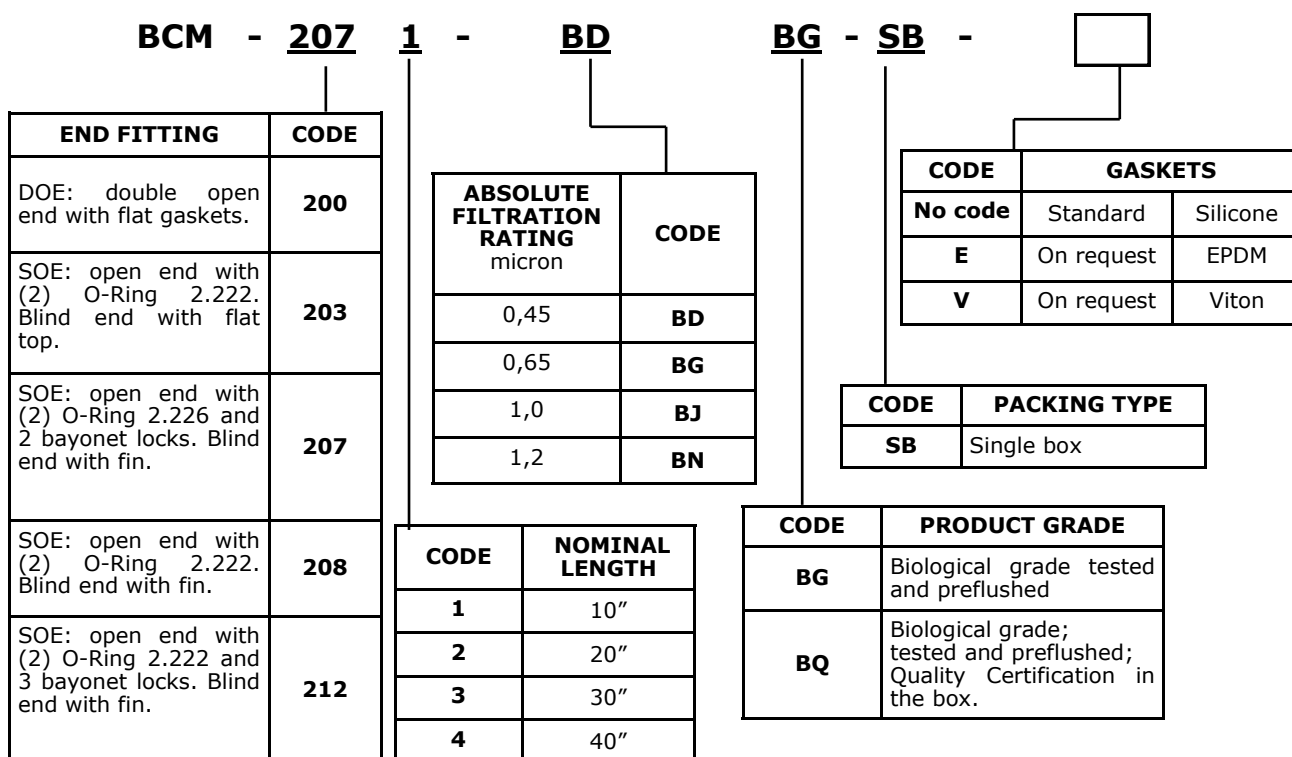
Filtration area up to **7500 cm²** for 10" cartridge

BACTERIAL RETENTION

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

* As per ASTM F838
Filtration rating 0.65 micron is able to retain 10⁷ 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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