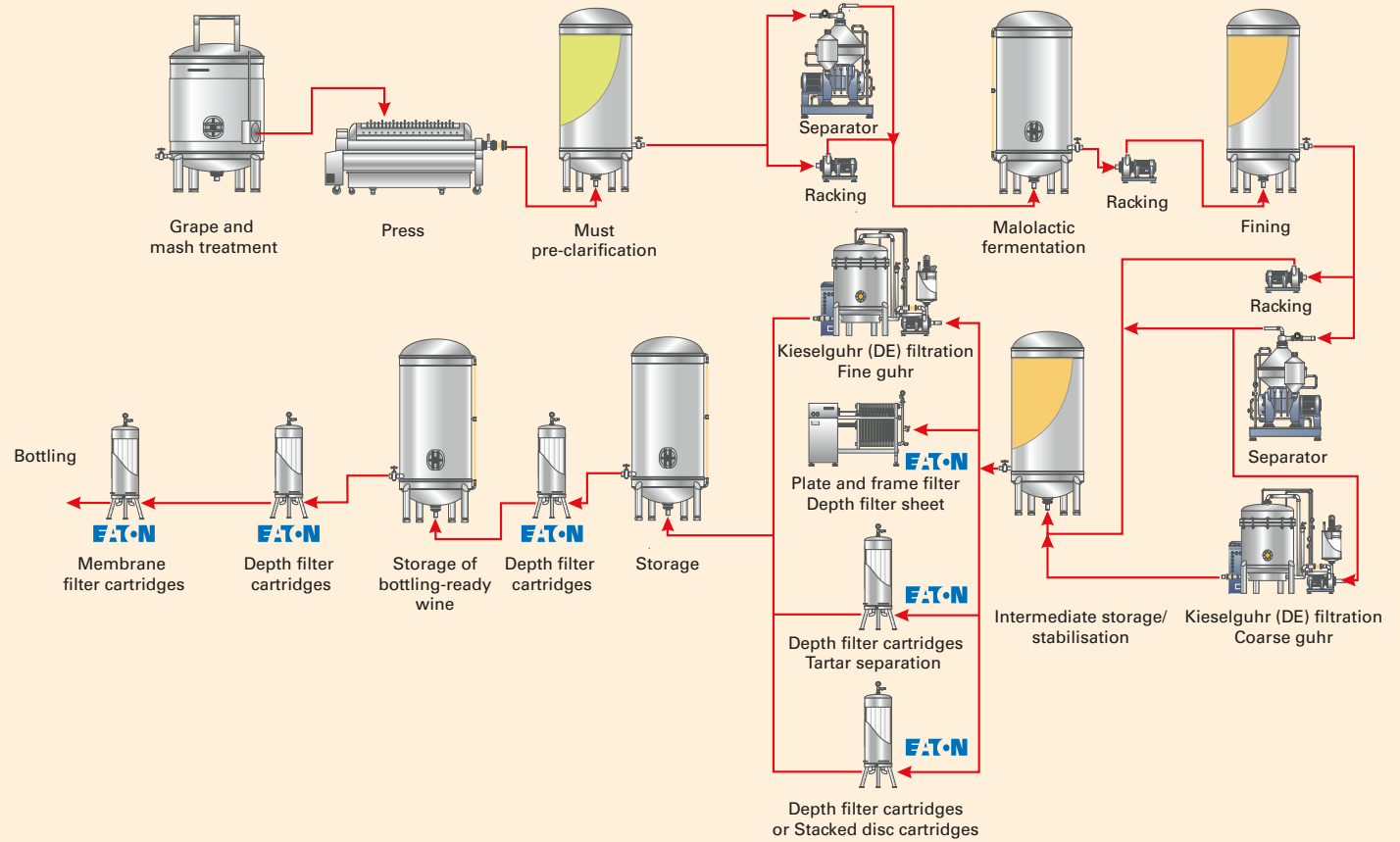


Flow chart Filtration steps in winemaking



Final filtration

Pre-filtration

Polishing /
Fine filtration

Clarifying
filtration



Powering Business Worldwide

Clarifying filter



BECODISC® BS Range **Stacked disc cartridges**

Nominal depth filters

0.1 to 4 µm nominal

Clarifying filtration with depth filters removes coarse finings and haze particles.

- The BECODISC BS stacked disc cartridges have excellent clarification performance for reliable removal from particles to microorganisms due to optimal pore structure and adsorption.
- The product range seamlessly covers retention grades between 0.1 to 4 µm, so that exact adaptation to the requirements can be ensured within this separation range.

Polishing filter



BECO PROTECT® FS **FineStream**

Absolute depth filter cartridges

0.2 to 20 µm @ 99.98 % efficiency

Polish filtration removes yeasts and haze particles from the wine. Due to its exceptional mechanical, chemical, and thermal stability, these filter cartridges can be regenerated through reverse backwashing and CIP.

- The innovative and unique special pleating increases filter area and achieves high efficiency with high particle capacity
- Another unique feature is the variable flow direction which can be from outside to inside or from inside to outside. The filtering effect remains the same
- Larger filter area gives a longer filter life and increased throughput

Pre-filter



BECO PROTECT® FS **FineStream**

Absolute depth filter cartridges

0.2 to 20 µm @ 99.98 efficiency

These filter cartridges provide optimal protection of downstream membrane filtration due to ultra-fine PP fleece.

- Excellent protection for downstream membrane filtration due to ultra-fine PP fleece
- Excellent service life due to depth effect
- Unique hourglass design for variable flow
- Optional flow from inside to the outside results in minimum product loss during draining
- Backwashable up to 29 psi at 176 °F

Final filter



BECO MEMBRAN® **PS Wine**

Membrane filter cartridges

0.45 to 0.65 µm, LRV > 7

These membrane filter cartridges are designed for reliable removal of spoilage microorganisms and combine long service life with full maintenance of valuable flavor and color.

- The asymmetric polyethersulfone membrane provides high microbiological retention (LRV >7) and can be integrity tested
- The high filter area offers exceptionally high flow rates and outstanding service life
- High thermal stability and chemical resistance allows CIP and both hot water and steam sterilization
- Minimal removal of valuable fine colloids due to special membrane pore structure, which enhances wine color and taste