





BEVPOR PS wine filters protect the unique characteristics of wine by removing yeast and other spoilage organisms to ensure microbial stabilization prior to packaging.

The inert and highly asymmetric PES membrane provides validated microbial retention to typical spoilage organisms whilst preserving the wine's unique properties to ensure it reaches the consumer as the winemaker intended. Combined with hydrophilic properties for easy integrity testing, BEVPOR PS filters provide assured performance throughout their service life.

BEVPOR PS filters have been designed to provide a cost-effective solution to wine microbial stabilization by providing increased process control with increased operational efficiency.

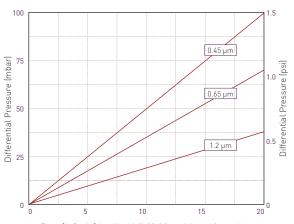
Features

- Validated retention to spoilage organisms
- Inert material of construction
- Easily integrity tested in situ

Benefits

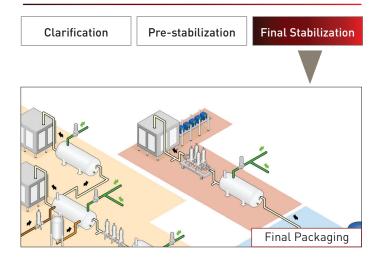
- Provides choices for the stabilization of white and red wines and removal of yeasts from the wines
- Protects the desirable characteristics of the wine
- Assures performance of the filtration

Performance Characteristics



Flow (L / min) for liquid @ 20 °C and 1 cp 10"module Recommended wine flow rate of 4.5-10 l/min/10"module

Filtration Stage



BEVPOR PS WINE



Specifications

Materials of Construction

■ Filtration Membrane: Polyethersulphone
■ Upstream Support: Polyester
■ Downstream Support: Polyester
■ Inner Support Core: Polypropylene
■ Outer Protection Cage: Polypropylene
■ End Caps: Nylon

■ End Cap Insert: 316L Stainless Steel
■ Standard o-rings: Silicone

Food Contact Compliance

Materials conform to the relevant requirements of 21CFR Part 177, current EC1935 / 2004 and current USP Plastics Class VI - 121 °C and ISO10993 equivalents.

Recommended Operating Conditions

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

Temperatur	e Max Forwa		rward 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 0.6 m² (6.45 ft²)

Cleaning and Sterilization

BEVPOR PS cartridges can be repeatedly steam sterilized in-situ or autoclaved at up to 130 °C (266 °F). They can be sanitized with hot water at up to 90 °C (194 °F) and are compatible with a wide range of chemicals. Please refer to our Clean in Place support guide or contact your local Parker representative for more information.

Retention Characteristics

The retention characteristics of BEVPOR PS filters have been validated by challenges performed with the following organisms.

Organism	LRV wl minim	hen challenged with a um of 10 ⁷ cfu per cm²			
		0.45	0.65	1.2	
Saccharomyces cere	visiae	FR	FR	FR	
Brettanomyces bruxe	ellensis	FR	FR	FR	
Lactobacillus brevis		FR	FR	2.0	
Acetobacter oeni		FR	FR	7.6	
Pseudomonas aerug	inosa	9.1	8.9	4.8	
Serratia marcescens		FR	FR	2.4	

Integrity Test Data

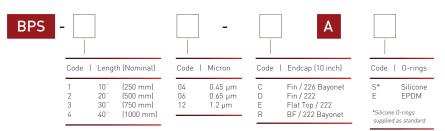
All filters are flushed with pharmaceutical grade purified water prior to despatch. They are integrity tested to the following limits:

Diffusional Flow	Micro	Micron Rating	
Test Parameters	0.45	0.65	1.2
Test Pressure (barg) Test Pressure (psig)	1.4 20.0	1.0 15.0	0.6 9.0
Max Diffusional Flow per 10" (ml /min)	16.0	16.0	16.0

Manufacturing Traceability

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

Ordering Information



VSH & HSL range of Sanitary Beverage Housings



- Multi and single elements
- Designed specifically for the food and beverage industry
- 0.4µM Ra internal, 0.25µM Ra external
- High quality crevice free construction
- Available for up to 30 round filters
- Sanitary vent, tri-clamp connections as standard
- Sanitary body closure as standard