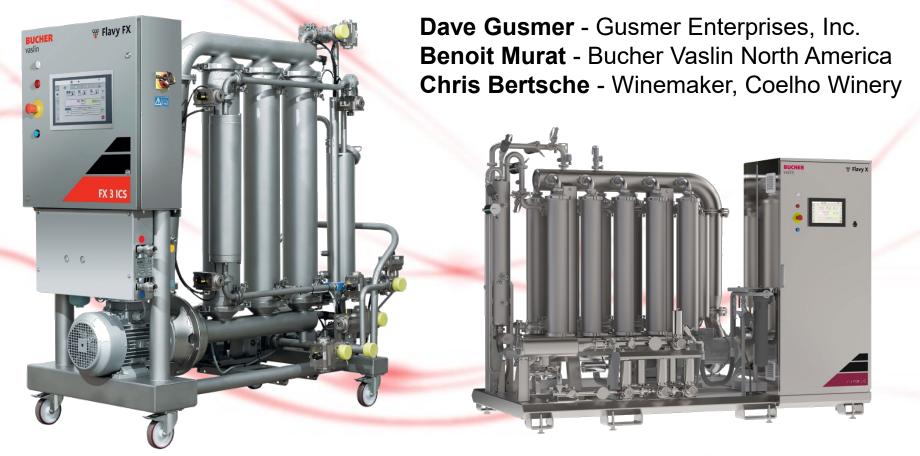
Cross Flow Filtration in Winemaking





Tuesday , July 21, 2020

Agenda

- What is Cross Flow filtration?
- Why is Cross Flow popular?
- Advantages of Bucher Vaslin System
- Q&A- Winemaker, Chris Bertsche
- Review any of your questions
- Benoit Murat- Bucher Vaslin NA



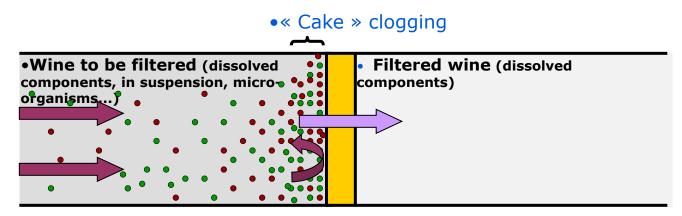
What is Cross Flow Filtration?

• Also called Tangential Flow Filtration "T.F.F."

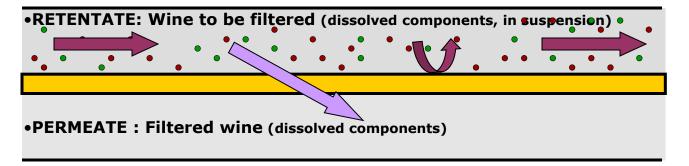
• Definition: method of clarification where product flow is parallel to the filter surface to minimize clogging, and maximize efficiency



Dead-end filtration



-- Cross flow filtration



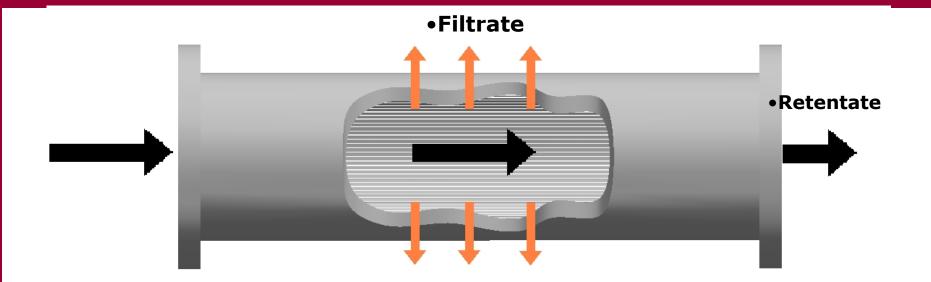






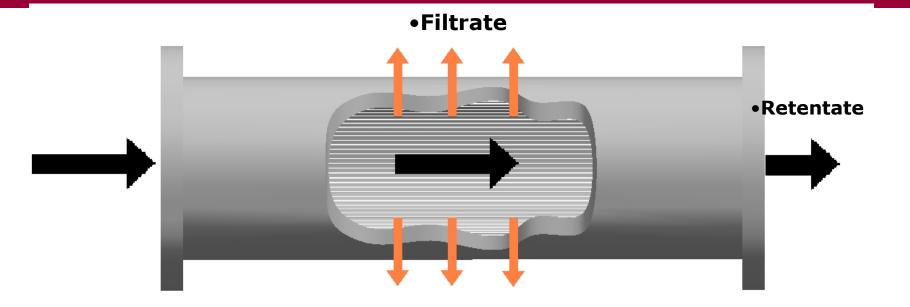






- Only part of the liquid crosses the membrane on each passage
- •**Retentate** = Coarse components, bigger than the diameter of the pores of the membrane
- •Filtrate (permeate) = Filtered Wine.





-During the course of the filtration, your retentate is becoming more concentrated with solids

-At the end of the filtration, you are left with filtered wine, and your retentate with the solids

What Size are the Particles in Wine?

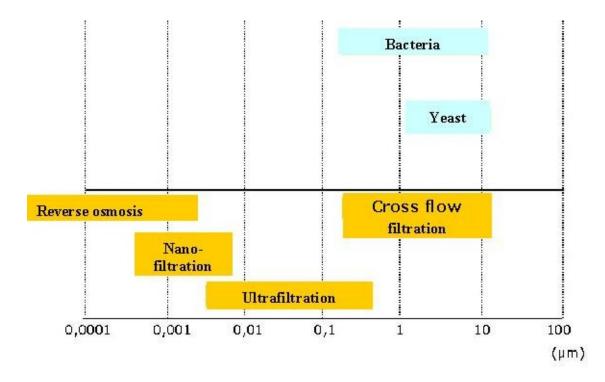
Grape Solids, Tartrates, Fining Agents
 -100 to 1,000 microns

Colloidal or Precipitated Proteins
 - < 0.2 to 5 microns

Yeast and Bacteria
-0.65 to 3 microns

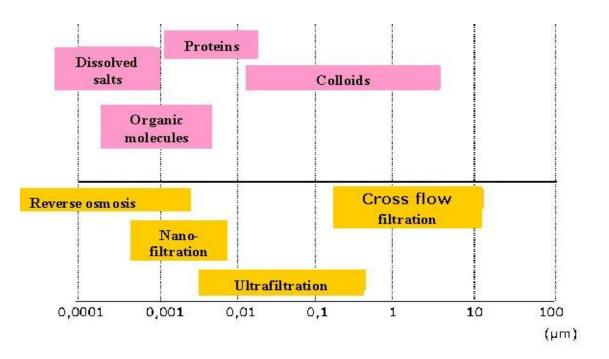


Cross Flow Removes Yeast and Bacteria





Cross Flow allows desireable components to pass through the membrane





Advantages of Cross Flow

- One Pass Filtration
- Minimal Wine Transfer- less oxidation
- Improved Wine Quality (flavor/aroma)
- Minimal Wine Loss
- Minimal Color Loss



Advantages of Cross Flow

- Time & Labor Savings- 1 x person
- Longer Membrane Life on Cartridges
- No need for filter aids- cost savings
- No flavor issues with DE or sheets
- No health/disposal issues with DE

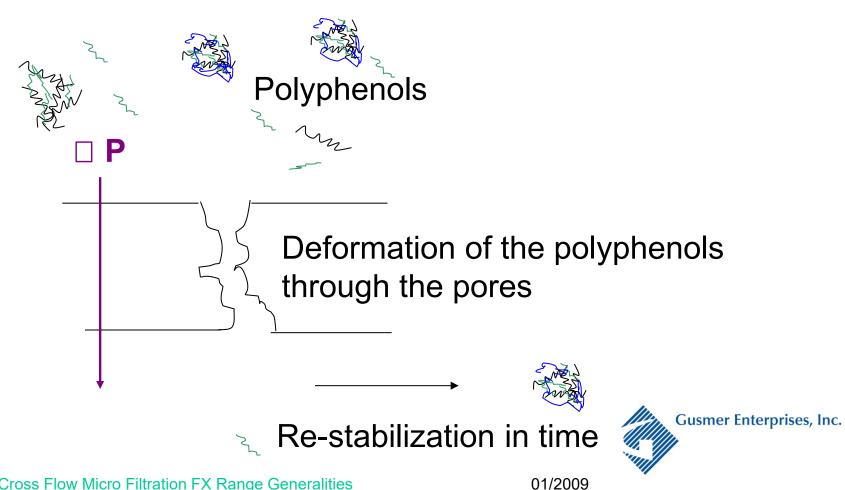


Cleaning

- Caustic most common
- Non chlorinated-Hydrogen Peroxide
- Enzymes
- Make sure your water is clean!



Comportment of Polyphenols

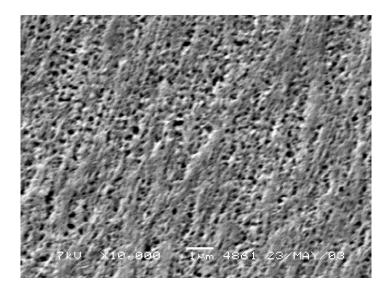


Flavy Cross Flow Micro Filtration FX Range Generalities

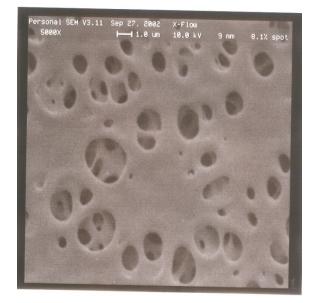
How is Bucher Vaslin Unique?



PES Membrane - specific for Wine



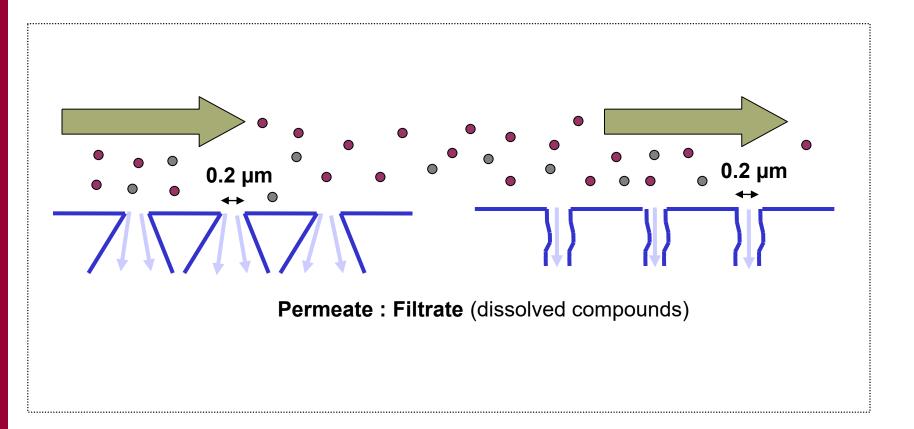
•Inner structure x 10 000



•Outer structure x 5000

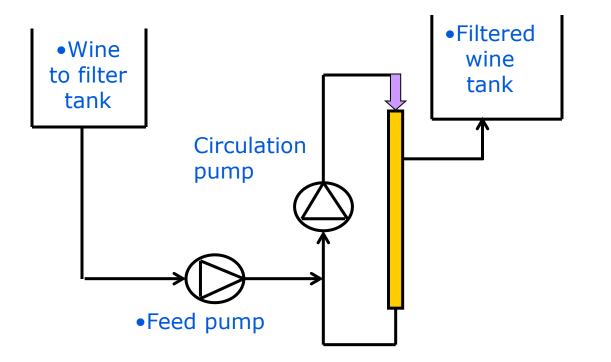


.2 micron asymmetric membrane





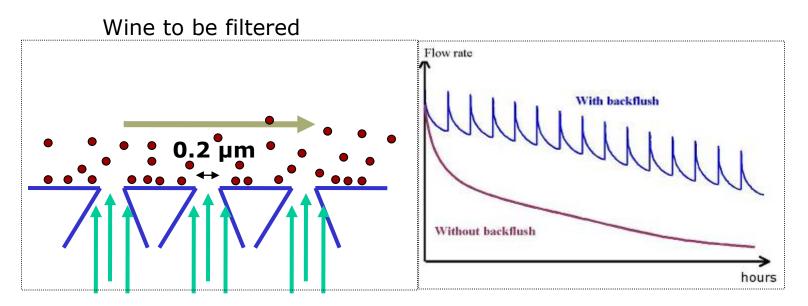
Low Pressure- max 1.2 bar





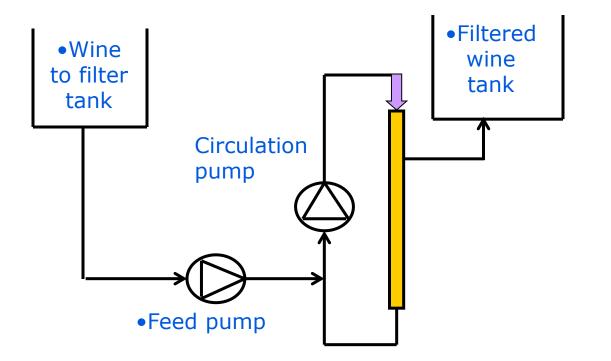
Unique Back-Flush Process

Surface Deposits remain in suspension Consistent 0.2 µm rating for entire filtration



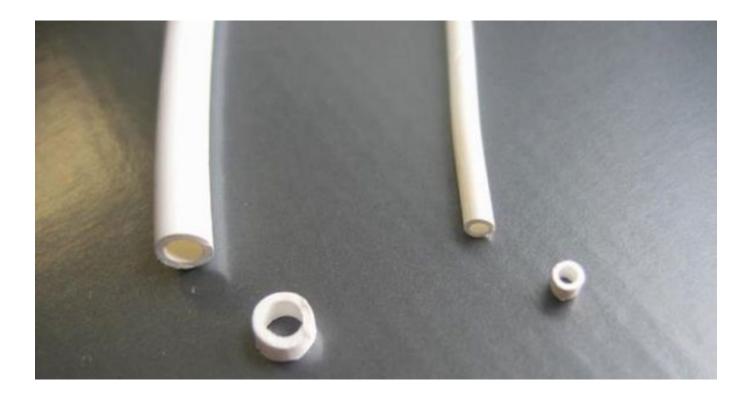


Simple 2 pump Design





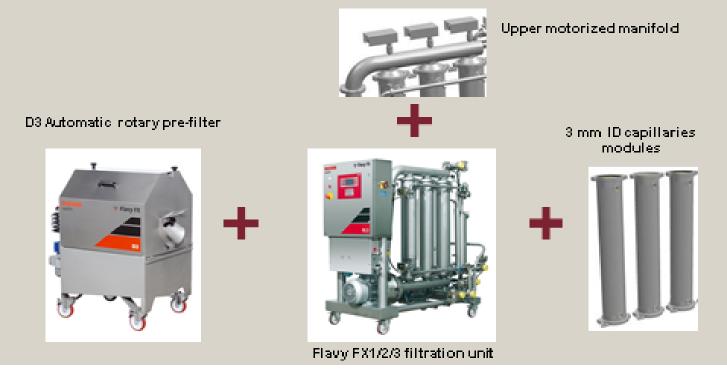
Ability to Process Juice Lees





Ability to Process Juice Lees

The Juice lees filter



Innocation Days Grosmer Enterprises May 2011

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BUCHER

vaslin







Bucher Vaslin Advantages

- PES Membrane Specifically for Wine
- Operates at low pressure to prevent heating
- Back Flush design increases flow rates
- Fully Automated- can run overnight
- Ability to Process Juice Lees



Bucher Vaslin Advantages

- Simple design- 2 pump system
- Lowest water consumption on the market
- Water prefilter on every machine
- Ability to filter sparkling wines
- Ideal for difficult to filter wines



Bucher Vaslin Options

- Conductivity Probe for Chemicals
- Nitrogen Injection (decarbonate)
- Injection of UF Bentonite
- Injection of Oenological Products
- Tank Management- 2 inlets 2 Outlets
- Tandem Concept- minimizes wine loss
- Winect Mobile Application



Bucher Vaslin Summary

- Flow rates FX2 = 200-600 GPH
- Flow rates FX300 = 3,000-9,000 GPH
- FX2 price starting at \$ 75,000
- No better filter to protect wine quality
- Bucher best on difficult to filter wines
- Over 100 Bucher filters in the U.S.



Q&A: Bucher Vaslin Reference

Chris Bertsche Winemaker, Coelho Winery Amity, Oregon



QUESTIONS?



Contact Information

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Please contact your local Gusmer Sales Rep!



Thank You!



Gusmer Enterprises, Inc.