



Brewing Filtration

Selection guide for products and applications

aerospace climate control electromechanical filtration fluid & gas handling hydraulics pneumatics process control sealing & shielding



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Parker domnick hunter has a continuous policy of product development and although the company reserves the right to change specifications, it attempts to keep customers informed of any alterations. This publication is for general information only and customers are requested to contact our Process Filtration Sales Department for detailed information and advice on a product's suitability for specific applications. All products are sold subject to the company's standard conditions of sale.

Introduction

The production of beer is an ancient art which has been practiced and modified over thousands of years to yield the wonderful variety of beers and ales we have available today. At the heart of the brewing process lies a totally natural sequence of events – the anaerobic fermentation of malted barley by yeast.

The raw ingredients required for making beer are consistent across most beer production processes, they are; barley, yeast, hops and water. It is through careful modification of these key ingredients and the associated production recipes that gives rise to the huge variety of beers and ales available for us all to enjoy.

Across the beer and ale varieties, there are similarities common to the production stages necessary to control this natural process as consistently as possible to produce the perfect brew.

These can generally be classified as:

- Fermentation
- Clarification
- Stabilization
- Packaging

Each stage of the process typically requires dedicated technology and equipment and there is a huge range of choice and flexibility in approaches. However, there is no one single, universally accepted option to perform each operation as best practice, and the choice of approach is typically guided by the performance repeatability of the equipment versus the long term running costs involved, or in short, the operational efficiency.

Normal flow filtration techniques are becoming increasingly adopted by head brewers throughout the process as the benefits of this technology are being realized throughout the industry, by the micro-brewery and large consolidated global brewery alike.

Parker domnick hunter continually offer significant process benefits to brewers across the globe. By combining specialist brewing knowledge with a dedicated product range we deliver:

- World class manufacturing and quality systems
- Consistent filter performance developed for specific brewing applications
- Commitment to reduce waste and energy consumption throughout the brewing process
- Process efficiency improvements through dedicated technical support

This document will focus on beer stabilization operations after fermentation and is intended to guide the optimum choice of filter product for a given application within the brewery, so that the benefits of Parker domnick hunter's capability can be maximized by the end user and the perfect beer is produced and enjoyed time after time.











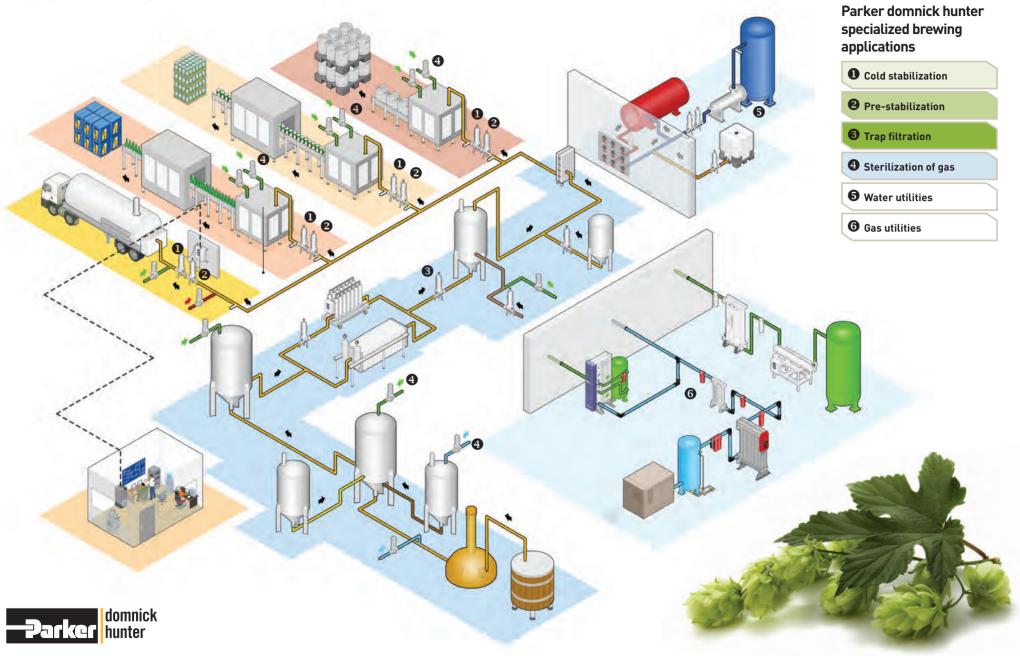






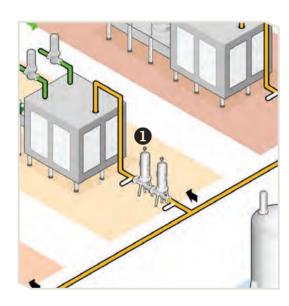


Typical processes



Application 1. Cold stabilization

Understanding the application



Cold stabilization refers to the filtration of been to remove any spoilage microorganisms before it is packaged.

There are a number of spoilage organisms which must be removed from the beer to prevent spoilage and they are typically yeast, acetic acid bacteria and lactic acid bacteria.

The level of filtration will depend upon the expected shelf-life of the beer and the susceptibility to spoilage. Typically, for most large breweries, 12 months shelf-life and zero yeast or bacteria are the accepted norms once packaged into bottles or cans.

Until recently, the more commonly accepted method of achieving microbial stabilization was through pasteurization, either tunnel (~60°C for ~10 minutes) or flash (~70°C for seconds). Both forms of pasteurization compromize the process.

Disadvantages of pasteurization:

- Does not remove heat resistant spores
- May oxidize the beer and heavily compromizes flavour
- Highly energy intensive
- · Requires a big water demand

Benefits of cold stabilization:

- Removes all microorganisms
- Retention ability of filters can be verified by testing prior to use
- Minimal effect on beer flavour / characteristics
- · Much reduced water or energy requirements
- Delivers a longer shelf-life

More frequently, brewers are turning to cold stabilization as a way of ensuring long shelf-life of packaged product. This movement has primarily been driven by the high energy and water consumption demanded by pasteurization operations coupled with advances in membrane technology which has returned longer filter life.

Parker domnick hunter have produced the range of BEVPOR filters to provide validated microbial retention, whilst being capable of frequent cleaning in place (CIP) for repeated

Cold stabilization

Final filtration

Key filter requirements

- Validated microbial retention
- Integrity testable
- Must not effect beer flavour / characteristics
- Easily cleaned for repeated use
- · Strong and robust against pressure pulsing
- · High flowing

NEW PRODUCT BEVPOR BR

• 0.6m2 filter area per 10"

BEVPOR PS

• 0.8m² filter area per 10"

BEVPOR PH

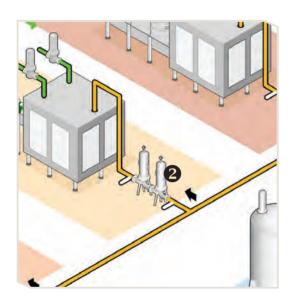
- Prefilter layer
- 0.8m2 filter area per 10"
- Prefilter laver
- · Optimised PES membrane structure

Size quide 1.5 - 3.0 l/min/10"cartridge

See page 14 for rating guide

Application 2. Pre-stablization

Understanding the application



Pre-stabilization refers to the fine filtration of bright beer, beer which has already been clarified, to reduce the level of microorganisms and turbidity prior to further downstream processing / storage.

In large breweries, the ability to hold beer in a stable condition prior to packaging is of benefit to filling operations. Filtering the beer prior to storage to reduce the microbial loading will protect the quality of the brew during storage, allow flexibility in filling operations and improving the efficiency of the downstream systems.

Parker domnick hunter have produced the range of PREPOR filters to excel in pre-stabilization filtration applications. The cartridges will reduce the microbial loading of the beer whilst retaining colloids which can subsequently cause haziness in the finished package and protect membrane systems downstream.

Intermediate storage / Membrane protection

Pre-stabiliztion



- Retention to colloidal species
- Microbial reduction
- Stable construction for reliable retention
- Strength to withstand CIP
- High flowing



PREPOR PP

PREPOR NG

- Yeast removal
- Haze reduction
- · CIP regeneration
- More retentive, advanced depth construction
- Yeast removal
- · reast remova
- Bacterial reduction
- Haze reduction
- CIP regenerable

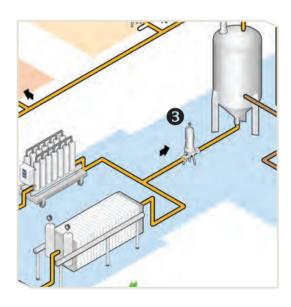
Size guide

3.0 - 7.0 l/min/10"cartridge 2hl/h/10"cartridge

See page 14 for rating guide

Application 3. Trap filtration

Understanding the application



After fermentation the brew, or "green beer", will contain a high degree of solids and suspended material such as; wort (malted barley residue), yeast cells, fats and proteins. This typically forms sediment at the bottom of the fermentation vessel and is sometimes referred to as *lees*. In its present state the beer will appear hazy and will deteriorate if left untreated. In order to produce clear, visually appealing beer with a certain shelf-life once packaged, the brew will require clarification and stabilization.

The first stage of this process will be to separate the solid lees from the liquid brew. There are various techniques available to do this, including centrifugation, physical stabilization by adding agents such as PVPP and isinglass, cross-flow filtration or powder filtration using diatomaceous earth (DE) or keiselguhr. All of these processes are not absolute and some solid particles will still persist in the beer requiring filtration.

The trap filter system is designed to capture any solid particulate which has been left behind by the initial separation stage following fermentation. The objective of this filtration stage is to provide a consistent level of particulate filtration so that a certain quality of bright beer is delivered to intermediate storage. A consistent quality of beer provided at this stage in the process will help ensure maximum efficiency of the downstream operations used for microbial stabilization.

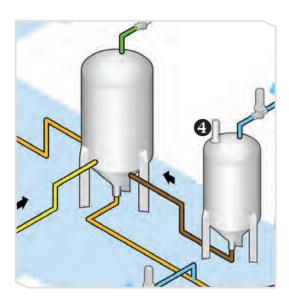
PEPLYN HA filters have been specifically designed to capture DE particles which will be periodically shed from powder filtration stages. The high area filter media will return high beer flow, whilst providing an absolute cut off to solid particulate. The construction of the HA filter has been optimized for repeated backwashing, so that filter regeneration and continual operation can be achieved.

PEPLYN HD is the product of choice where backwash is not required. The construction of the HD filter again returns absolute cut off to retain solid particulate and has been designed to resist blockage under variable particle loading conditions that are expected in this application.



Application 4. Sterilization of gases

Understanding the application

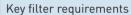


Compressed gases which come into direct contact with ingredients, the finished product, packaging materials, storage vessels or the manufacturing machinery, are termed critical and require sterile filtration to safeguard against a potential contamination of the brew.

For aseptic filling operations, maintenance of machine sterility and the associated packaging such as bottles and caps becomes critically important. Where flash pasteurization or cold stabilization in used, the filling machine will typically require at least one sterile gas filter to remove microorganisms from the nitrogen or CO_2 .

Bottling and tank vent filtration





- Fully validated microbial retention
- Integrity testable
- Hydrophobic to prevent blinding with moisture
- High flowing to reduce operational costs and increase energy efficiency



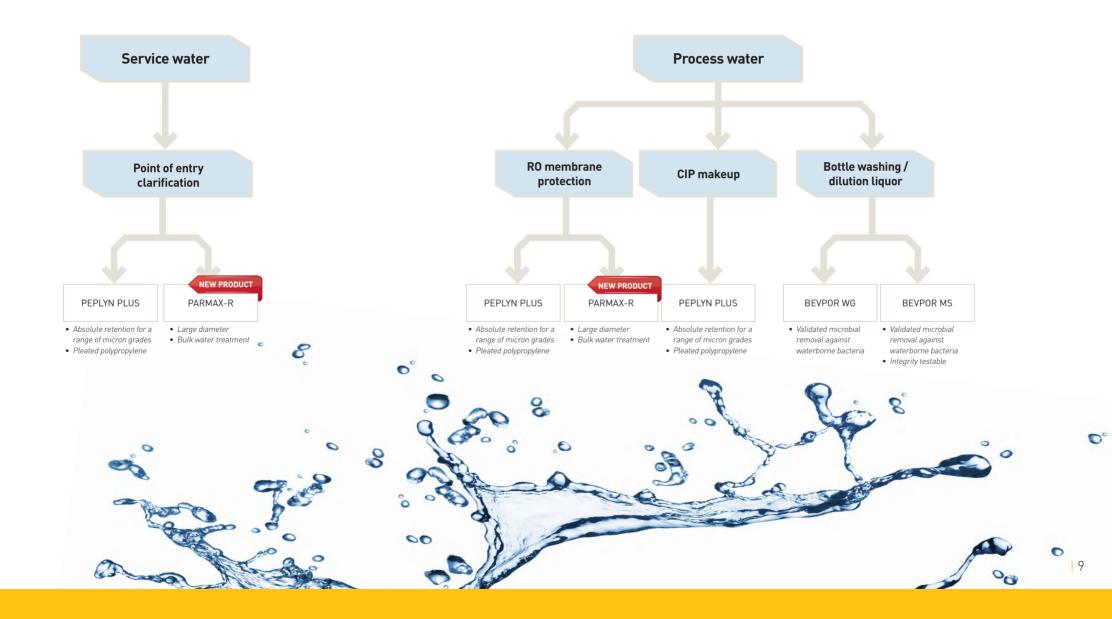


HIGH FLOW BIO-X

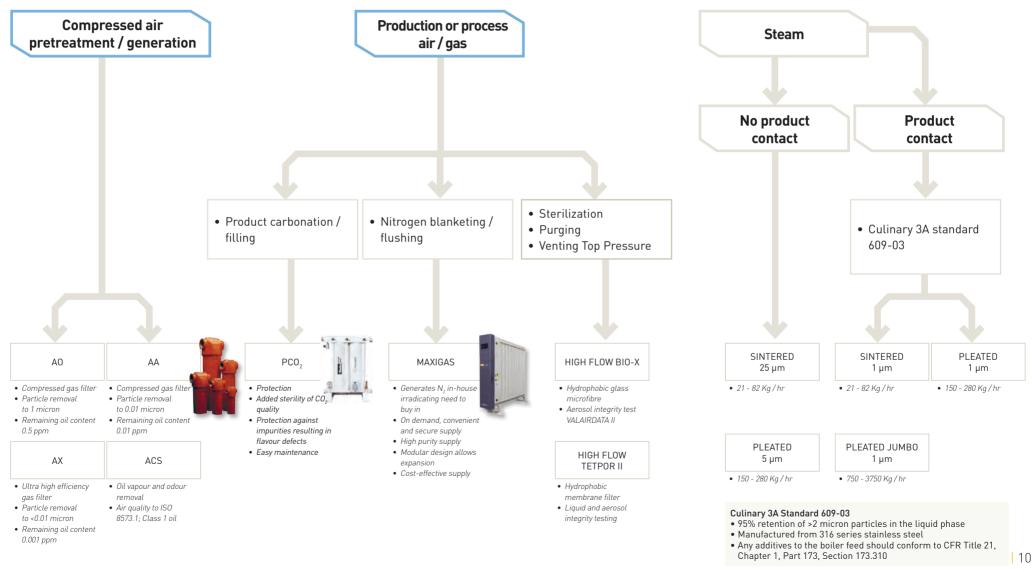
- LOW BIO-X TETPOR II
- Fully retentive to aerosol bacteria
- Superior flow rates
- PTFE impregnated depth media
- Hydrophobic PTFE membrane for added security
- Fully integrity testable

For sizing consult your Parker domnick hunter representative or sizing calculator

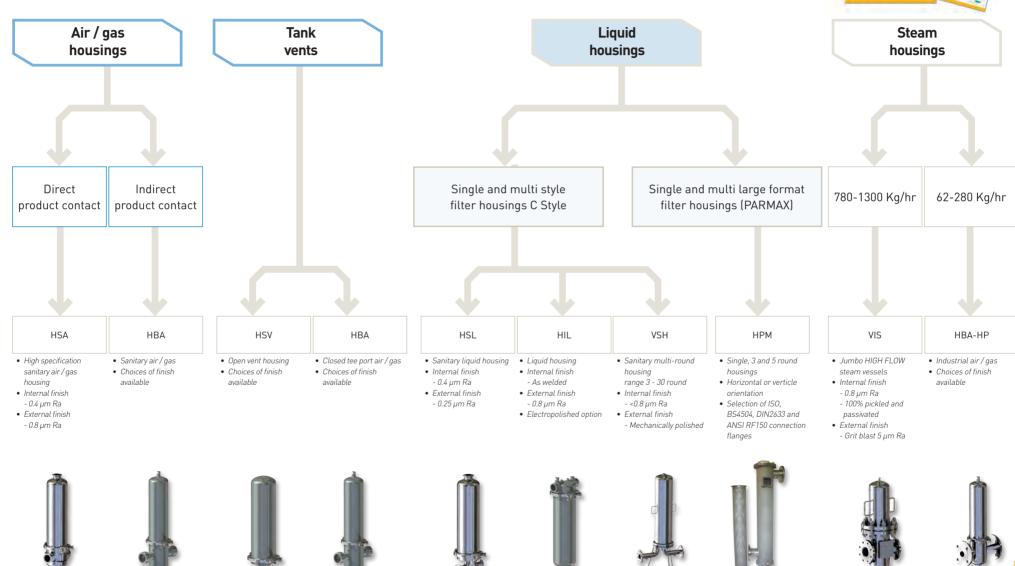
Application 5. Water utilities

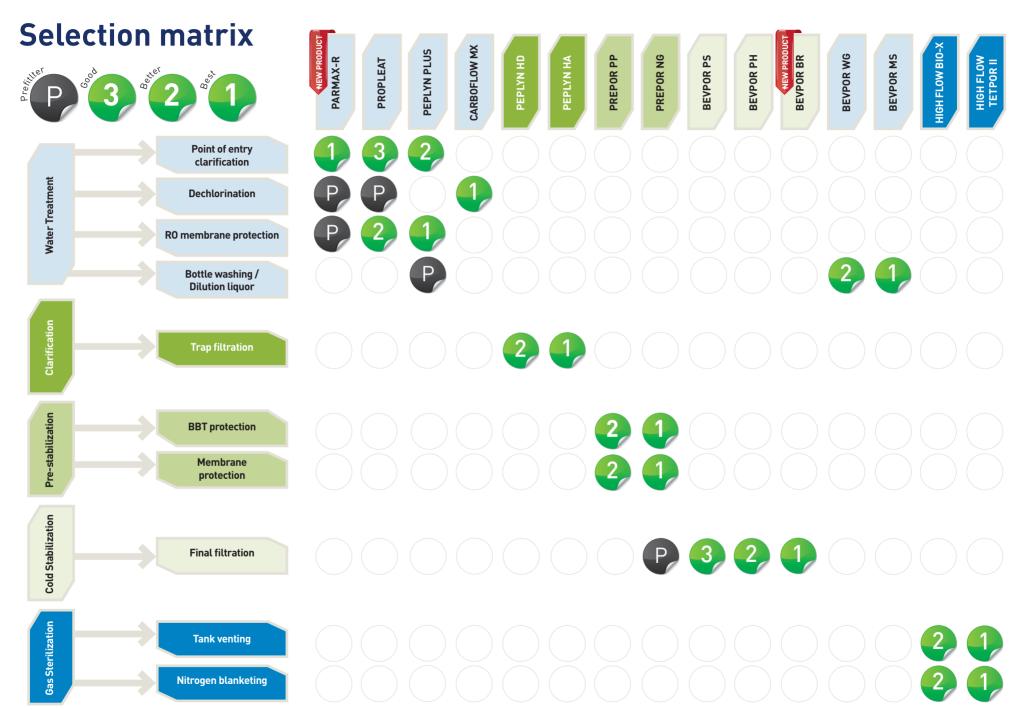


Application 6. Gas utilities



Filter housings





Trap filtration

PFPI YN HD



Polypropylene

- 5, 10, 15 micron
- . Graded density and increased depth resulting in high dirt holding capacity
- · Ideally suited to high volume, forward flow processes

PEPLYN HD has been developed using graded pore density depth polypropylene media for clarification of beer. The PEPLYN HD has outstanding particulate holding capacity through its multi-layer depth construction providing optimized filtration for beer with high particulate loading and size distribution.

PEPLYN HA



Polypropylene

- 5,10 15 micron
- · Graded density results in high dirt holding capacity
- · Optimized pleat configuration maximizes backwash efficiency

PEPLYN HA filters have been specially designed to capture particles on the surface of the media so that they can be easily removed through backwash, therefore allowing easy regeneration and long service lifetimes. The high area filter media will return high beer flow, whilst providing an absolute retention to solid particulate.

Pre-stabilization - membrane protection and BBT protection

PREPOR PP

0.6 - 1.0 micron



lvpropylene



- Yeast and bacterial reduction
- . Strong, pleated polypropylene construction for backwash and chemical CIP

PREPOR PP filter cartridges will significantly reduce the numbers of yeast and spoilage organisms from beverage products, to provide extremely cost effective microbial stabilization.

PREPOR NG



Polypropyler

- 0.5 1.0
- Validated yeast removal and bacterial reduction
- · Graded density construction for increased retention and throughput
- · Strong, pleated polypropylene construction for backwash and chemical CIP

Combining a superior level of microbial retention with a strong and robust construction to withstand frequent CIP and backwash, PREPOR NG filters represent the optimum choice for pre-stabilization applications such as membrane protection and tank transfer operations.

Cold stabilization

BEVPOR PS



Polyethersulphone

0.45, 0.65 micron

- Validated microbial retention for effective stabilization
- 0.6m2 filtration area

BEVPOR PS filters have been validated against typical beer spoilage organisms. Combined with easy integrity testing, the filters ensure the effective microbial stabilization of beer. The advanced polyethersulphone membrane has been configured to provide high flow and cost effective performance throughout the range of grades.

BEVPOR PH



Polyethersulphone

0.45, 0.65 micron

- · Validated microbial retention for effective stabilization
- High filtration area 0.8m²
- · Integral prefilter layer

BEVPOR PH filters have been validated against typical beer spoilage organisms. Combined with easy integrity testing, the filters ensure the effective microbial stabilization of beer. The advanced, high area polyethersulphone membrane in conjunction with the integral prefilter layer will provide maximum service life to blockage and the optimum solution for beer stabilization.

BEVPOR BR



Polyethersulphone

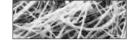
0.45 micron

- · Validated microbial retention for effective stabilization
- High filtration area 0.8m²
- Integral prefilter layer

BEVPOR BR filters have been validated against typical beer spoilage organisms. BEVPOR BR filters have been designed to provide the optimum solution to beer stabilization by providing increased process control with maximized operational efficiency.

Air / Gas filtration

HIGH FLOW BIO-X



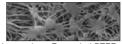
PTFE Impregnated Glass Fibre



- 94% voids volume PTFE impregnated glass fibre
- . Exceptional flow rates with low pressure drops
- · Integrity testable by aerosol challenge

HIGH FLOW BIO-X combines proven depth filter technology and a pleated construction to provide retention down to 0.01 micron in gas. Flow rates typically 2-3 times that of membrane filters make HIGH FLOW BIO-X the filter that can dramatically reduce cartridge usage and installation size within the fermentation, food and beverage industries.

HIGH FLOW TETPOR II



0.01 - 0.2 micron Polypropylene Expanded PTFE

- · Assured biosecurity with absolute rated filtration
- High flow rates with low pressure drops
- High voids volume PTFE membrane

HIGH FLOW TETPOR II sterilisation filter cartridges offer exceptional filtration performance whilst providing the highest levels of biosecurity throughout the process industry. Operating at ambient temperature conditions, HIGH FLOW TETPOR II filter cartridges provide a cost-effective filtration solution.

Water treatment

PROPI FAT



1.0 - 10 micron

· Economical solution to particle removal

PROPLEAT filters have been developed to bridge the gap between meltblown depth filters and absolute pleated media filters. The all polypropylene construction exhibit 99% efficiency at their given retention rating, providing consistent and economical clarification in a diverse range of applications.

PARMAX-R



1 - 20 microns

- · Large diameter filtration for high flow rates and high capacity
- Absolute retention ratings for critical filtration

PARMAX-R filters offer the optimum solution to bulk water treatment where costs of equipment space are at a high premium. The use of PARMAX-R large diameter cartridge and housing offers a smaller footprint which is advantageous. The cartridges are available in absolute micron ratings from 1 to 20 microns.

PFPI YN PI US



0.6 - 25 micron

- · Absolute particle retention at a range of micron grades
- . Strong, pleated polypropylene construction designed for chemical CIP

PEPLYN PLUS filters are utilized for the clarification and pre-stabilization of a wide range of liquids for the food and beverage industry.

BEVPOR WG

0.2 micron



Polyethersulphone

· Validated microbial removal against waterborne bacteria

BEVPOR WG filters utilize a pleated PES membrane to remove bacterial contamination from water, ensuring the water supply entering the facility is of a safe standard to reduce the risk of biofilm formation / product spoilage

BEVPOR MS



Polyethersulphone

- 0.2 micron
- Validated microbial removal against water borne bacteria
- · Integrity testable

BEVPOR MS filters utilize a pleated PES membrane to remove bacterial contamination from water, ensuring the water supply entering the facility is of a safe standard to reduce the risk of biofilm formation / product spoilage. Added security is ensured through ease of repeat integrity testina.

Housings

VSH

- · Multi-element sanitary liquid housing
- . Designed specifically for the food and beverage industry
- High quality crevice free construction
- Available for 3 to 30 round filters.



HBA

- · Flow efficient range of air / gas housing
- Designed to maximize flow and minimize pressure drop
- Designed specifically for the food and beverage industry



HSV

- Industrial vent housing
- Direct connection to tank boss allows housing to be self supported
- Corrosion resistant 316L stainless steel
- · Easy assembly and maintenance



HSL

- · Single-element sanitary liquid housing
- . Designed specifically for the food and beverage industry
- · Sanitary vent, tri-clamp connections as standard
- · Sanitary tri-clamp body closure as standard



HIL

- · Industrial single-element liquid housing
- BSPP inlet / outlet standard connections
- · Suitable replacement for plastic housings
- Suitable for cartridge types DOE or 222 and 226



HSA

- . Flow efficient sanitary range of air / gas housing
- Designed specifically for the food and beverage industry
- Sanitary tri-clamp, vent and drain connections as standard
- · Sanitary tri-clamp body closure as standard



VIS

- · High efficiency steam filter housing
- Compatible with JUMBO element to maximize steam capacity



HBAHP

- · Air / gas and steam housing
- For pressures up to 15 barg (232.06 psig) @ 205 °C (401 °F)
- · Double bolted clamp for extra security
- Available with many connection types



Integrity testing equipment

VALAIRDATA 3

- · Aerosol challenge testing
- Integrity testing of gas filters



BEVCHECK

- · Pressure decay and diffusional flow testing
- Hand held portability with rechargeable battery option
- Flexible: suitable for use with compressed air or nitrogen



BEVCHECK PLUS

- Pressure decay and diffusional flow testing
- Convenient built-in printer provides printed test report
- Flexible: suitable for use with compressed air or nitrogen



Compressed air pre-treatment

OIL-X

- · The most energy efficient filters available
- High quality ISO8573.1:2001 compressed air
- · Running costs that start low and stay low



PCO₂

- Ensures compliance with quality guidelines published by the International Society for Beverage Technologies (ISBT)
- Protects drinks manufacturing processes from vapour impurities



MAXIGAS

- Low life-cycle ownership cost and elimination of costs associated with a cylinder supply
- On-demand functionality limits waste
- Energy efficient: operates from a small compressor



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