





BEVPOR PH 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 wine maker intended. Combined with hydrophilic properties for easy integrity testing, BEVPOR PH filters provide assured performance throughout their service life.

The incorporation of an integral prefilter layer, combined with an increased filtration area provides high wine flow rates, greater resistance to blockage and maximized service lifetime.

BEVPOR PH filters have been designed to provide the optimum solution to the microbial stabilization of wine by providing increased process control with maximized operational efficiency.

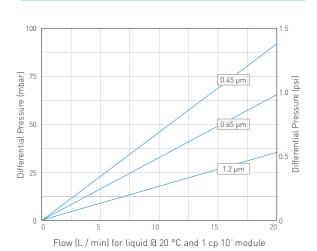
Features

- I Validated retention to spoilage organisms
- I Inert materials of construction
- I Easily integrity tested in-situ
- Integral depth prefiltration layer
- I High filtration area

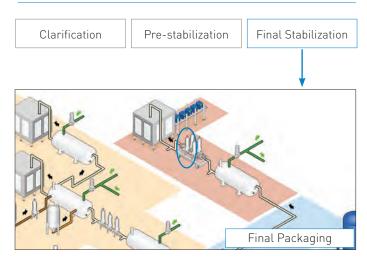
Benefits

- I Ensures effective microbial stabilization of wine
- I Protects the desirable characteristics of the wine
- Assured filtration performance
- I Increased throughput to blockage
- I High wine flow and maximized operational efficiency

Performance Characteristics



Filtration Stage





Specifications

Materials of Construction

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

I End Cap Insert: 316L Stainless SteelI O-rings: Silicone / EPDM

Food Contact Compliance

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

Recommended Operating Conditions

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

Temperature		Max Forward 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 0.8 m² (8.61 ft²)

Cleaning and Sterilization

BEVPOR PH 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 PH filters have been validated by challenges performed with the following organisms.

Organism	LRV wh minimu	LRV when challenged with a minimum of 10 ⁷ cfu per cm ²			
		0.45	0.65	1.2	
Saccharomyces ce Brettanomyces bre Lactobacillus brev Acetobacter oeni Pseudomonas aer Serratia marcesce	uxellensis is uginosa	FR FR FR FR 9.1	FR FR FR FR 8.9 FR	FR FR 2.0 7.6 4.8 2.4	

*FR - Fully retentive during challenge

When expressed as titre reduction "FR" equates to >10" per 10" module.

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 Test Parameters		n Ratir 0.65	_
Test Pressure (barg) Test Pressure (psig) Max Diffusional	1.4 20.0	1.0 15.0	0.6 9.0
Flow per 10" (ml /min)	21.0	21.0	21.0

Manufacturing Traceability

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

Ordering information

