





Features

- I Validated retention to spoilage organisms
- Inert materials of construction
- Easily integrity tested in-situ
- Integral depth prefiltration layer
- High filtration area (0.8m<sup>2</sup> / 10" cartridge)
- I Optimised PES membrane structure

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Performance Characteristics

BEVPOR BR beer filters protect the unique characteristics of beer by removing yeast and other spoilage organisms to ensure microbial stability during cold stabilization.

The inert and highly asymmetric PES membrane provides validated microbial retention to typical spoilage organisms, whilst protecting the beer's organoleptic qualities to preserve a fresh taste and a long shelf-life once packaged.

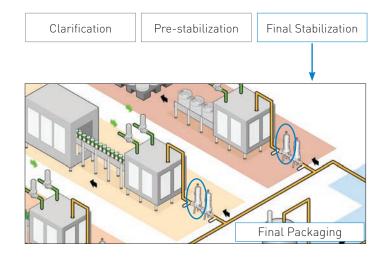
The incorporation of an active prefilter layer, combined with an increased filtration area provides high beer flow rates, greater resistance to blockage and maximized service lifetime.

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

## **Benefits**

- Ensures effective microbial stabilization of beer
- Preserves the organoleptic qualities of the beer
- Assured filtration performance
- Increased throughput to blockage
- Maximized operational efficiency
- Maximum throughput to blockage

# Filtration Stage





# Specifications

### Materials of Construction

Filtration Membrane:	Polyethersulphone
Prefilter Layer:	Polyester
Upstream Support:	Polyester
Downstream Support:	Polyester
Inner Support Core:	Polypropylene
Outer Protection Cage:	Polypropylene
End Caps:	Nylon
End Cap Insert:	316L Stainless Steel
O-rings:	Silicone, EPDM

### Food Contact Compliance

Materials conform to the relevant requirements of FDA 21 CFR Part 170-199 and European Regulation EC1935 / 2004.

### **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 m<sup>2</sup> (8.61 ft<sup>2</sup>)

#### Cleaning and Sterilization

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

Organism	Titre reduction when challenged with a minimum of 10 <sup>7</sup> cfu pe	
Saccharomyces ce Brettanomyces br		>10 <sup>7</sup> /cm <sup>2</sup> >10 <sup>7</sup> /cm <sup>2</sup>
Lactobacillus brev	is	>10 <sup>7</sup> /cm <sup>2</sup>
Lactobacillus lindi	neri	>10 <sup>7</sup> /cm <sup>2</sup>
	nosus	>10 <sup>7</sup> /cm <sup>2</sup>

### Integrity Test Data

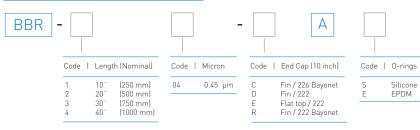
All filters are flushed with pharmaceutical grade purified water prior to despatch. They are integrity tested to the following limits:

Diffusional Flow Test Para	ameters	
Test Pressure (mbar)	1240	
Max Diffusional Flow per 10 <sup></sup> (ml /min)	26.9	

### 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





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 products suitability for specific applications. All products are sold subject to the company's standard conditions of sale.