

## Winery, Sediment Removal

### Disposable Filters, Belgium

<b>Industry Sector:</b>	Food and Beverage
<b>Application:</b>	Brewery
<b>Products:</b>	Microfil™ and Biofil™
<b>Primary Motive:</b>	Cost reduction
<b>Location:</b>	Belgium
<b>Project Date:</b>	2014 - 2015



#### Customer Overview:

Our customer is a winery that is part of world leading Dutch food retailer with over 6,000 retail stores who process and supply over 25 million litres of wine annually, spread over 3 continents.

#### Customer's Problem:

The wine bottler processes and bottles wines from the major vineyards around the world. The shipment of wines can vary in sediment and requires conditioning and stabilising.

#### Porvair Solution:

Following a full process audit and trials involving stakeholders from production and quality, a report was produced identifying improved wine quality and consistency and therefore reduced filter spend.

Porvair's recommendation was to implement the Microfil™ as the prefilter, removing all particles above 1µm followed by a Biofil™ II 0.45µm to stabilise the microbial content of the wine.

#### Project Overview:

Benefits of the Microfil™ were immediate. The increase of wine throughput was 40% for the same life-to-blockage in comparison to a competitor's equivalent filter.

The overall benefit of the Microfil™ and Biofil™ II was lower cost of filter ownership and longer consistency in wine quality.

#### Product and System Information:

- Microfil™ 1µ for prefiltration
- Biofil™ II 0.45µ as a final filter

#### Other Opportunities:

Wineries, fruit juice and bottled water producers globally.

