



# FILTROX CARTRIDGES CLAROX® MP/W and PL



## CARTRIDGES APPLICATION IN WINE

### 1. Membranes before bottling line

- Aim to guarantee the wine sterility at bottling inlet
- The majority of the particles, yeasts and bacteria has to be filtered out from product before the membrane filtration

#### 2. Membranes cartridges protection

- Just before membranes cartridges
- Aim to extend membranes life time and cycles
- Aim to reduce filtration costs
- Filters before membranes replacement is cheaper than membranes replacement
- Depth filtration (three dimensional) has a better particles retention capacity than membranes (surface filtration only)

#### 3. Polishing filtration

- Fine filtration to obtain a brilliant product only
- Clarification and tartrates removal to obtain a brilliant product only

#### 4. Pre and coarse filtration

- Turbid particles reduction only



## Membrane cartridges for food & beverage

#### **Applications** for CLAROX® MP/W

- Final filtration / cold stabilization of wines, juices and other beverages
- Ideal as safety filter prior to bottling

#### Benefits of CLAROX® MP/W

- Integrity testable
- Easy sanitation
- High chemical compatibility pH 1 14
- Repeatedly steam cycles
- Stop and go (typically bottling line process) allowed
- Wet storage
- Dry storage





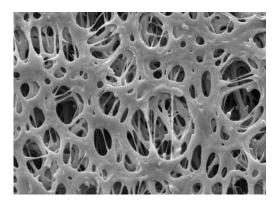
## Typical flow rates for CLAROX® MP/W

Performances depend on density, temperature and product characteristics.

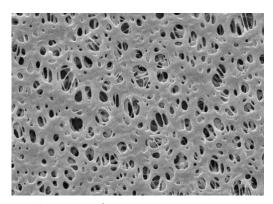
Туре	Wine	Wine
CLAROX® MP/W 04	750 Lt/h/30"	198 gal/h/30"
CLAROX® MP/W 06	750 – 1050 Lt/h/30"	198 - 277 gal/h/30"
CLAROX® MP/W 08	750 - 1050 Lt/h/30"	198 - 277 gal/h/30"



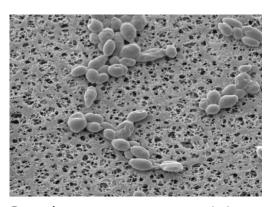
Cartridge component	Material of construction
Filter media	PES hydrophilic polyethersulfone
Upstream support	Polyester
Downstream support	Polyester
Internal/external core	Polypropylene
Outer cage	Polypropylene
Adapter and end caps	Polypropylene



PES membrane; upstream side



PES membrane; downstream side



Saccharomyces cerevisiae On PES membrane 0.65 µm



Operating conditions	
Recomm. change out diff. pressure	2.0 bar at 25 °C
Max. differential pressure	5.0 bar at 25 °C
Max. continuous operating temp.	65 °C
Re-generation	<2% NaOH* Enzyme*
Thermal sterilization	Water 80 °C
Chemical sterilization	Peracetic* acid and standard chemical agents*
Maximum cumulative time of steam sterilization	40 hours at 121 °C with max. $\Delta P$ 0.3 bar (with cycles of 30 minutes)
Chemical resistance, allowed products	Withstands acids and alkalis from pH 1 to 14, alcohols, solvents, light oxidizing cleaning solutions
Chemical resistance, not allowed products	Not compatible with strong oxidizing agents, e.g. 98% sulfuric acid, formic nitric and bromic acid, CHC and aromatic solvents, e.g. benzene, toluene

<sup>\*</sup> Products and additives for the food industry, allowed for cartridges treatment



Technical data	CLAROX® MP/W 04	CLAROX® MP/W 06	CLAROX® MP/W 08	
Absolute filtration rating	0.45 micron	0.65 micron	0.8 micron	
BP value	1.3 bar	1.1 bar	0.7 bar	
Max. diffusion flow (10")	< 20 mL/min	< 20 mL/min	< 20 mL/min	
Test pressure for pressure holding test	1.1 bar	0.9 bar	0.5 bar	
Test limits (per 30" cartridge)*	< 115 mbar	< 115 mbar	< 115 mbar	
Bacteria retention	> 1.0 E10 per cm <sup>2</sup> (Leuconostoc oenos)	> 1.0 E11 per cm <sup>2</sup> (Saccharomyces cerevisiae)	1.0 E10 per cm <sup>2</sup> (Saccharomyces cerevisiae)	
Filter area per 10" cartridge	0.7 m <sup>2</sup>	0.7 m <sup>2</sup>	0.7 m <sup>2</sup>	

<sup>\*</sup> The values are related to 5 minutes and are indicative as they depend on the housing upstream volume of the filter cartridge



## Pre-filter cartridges for food & beverage

#### **Applications** for CLAROX® PL:

 Pre-filter for a wide range of beverages like wines, beer, juices, soft drinks and water application

#### **Benefits** of CLAROX ® PL

- Absolute rated (ABS) at 99.98% efficiency (β-ratio 5000)
- Long life service allowing costs reduction per filtered volume.
   I.e., beer trap filters at DE filter outlet (depending on beer type):
   5'000 8'000 hL/cartridge 30" of 10 μm
- Easy sanitation and effective backwashing  $(1.5-2 \times \text{filtration flow})$  effect
- High chemical compatibility pH 1 14
- Stop and go allowed
- Wet storage
- Dry storage



## Typical flow rates for CLAROX® PL

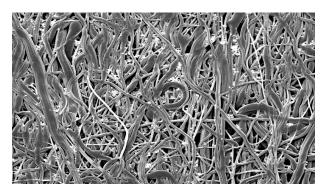
Performances depend on density, temperature and product characteristics.

Type/porosity	Beer	Wine	Water
0.2 / 0.5 / 1.0 μm	6 hL/h/30"	900 Lt/h/30"	2.5 m <sup>3</sup> /h/30"
3.0 / 5.0 μm	15 hL/h/30"	2000 Lt/h/30"	3.5 m <sup>3</sup> /h/30"
10 / 20 μm	25 hL/h/30"	3000 Lt/h/30"	5 m <sup>3</sup> /h/30"

Type/porosity	Beer	Wine	Water
0.2 / 0.5 / 1.0 μm	160 gal/h/30"	240 gal/h/30"	660 gal/h/30"
3.0 / 5.0 μm	400 gal/h/30"	530 gal/h/30"	920 gal/h/30"
10 / 20 μm	660 gal/h/30"	790 gal/h/30"	1320 gal/h/30"



Cartridge component	Material of construction
Filter media	Polypropylene
Upstream support	Polypropylene
Downstream support	Polypropylene
Internal/external core	Polypropylene
Outer cage	Polypropylene
Adapter and end caps	Polypropylene



PP-nonwoven, SEM photo, 413-fold enlarged



Wide pleated depth filter cartridge Allow an easy backflush



Operating conditions	
Recomm. change out diff. pressure	2.0 bar at 25 °C
Max. differential pressure	5.0 bar at 25 °C
Max. diff. pressure back-flushing	2.0 bar at 25 °C
Max. continuous operating temp.	65 °C
Thermal sterilization	Water 80 °C
Re-generation	<2% NaOH* Enzyme*
Chemical sterilization	Peracetic* acid and standard chemical agents*
Sterilization	Continuously with cycles of 20 minutes at 121 °C
Chemical resistance, allowed products	Withstands acids and alkalis from pH 1 to 14, alcohols, solvents, light oxidizing cleaning solutions
Chemical resistance, not allowed products	Not compatible with strong oxidizing agents, e.g. 98% sulfuric acid, formic nitric and bromic acid, CHC and aromatic solvents, e.g. benzene, toluene

<sup>\*</sup> Products and additives for the food industry, allowed for cartridges treatment



Technical data	CLAROX® PL
Filtration rating	0.2 / 0.5 / 1.0 / 3.0 / 5.0 / 10.0 / 20.0 micron
Micron rating	Absolute (ABS)
Efficiency	99.98%
β-ratio	5000
Filter area per 10" cartridge	$0.4 - 0.8 \text{ m}^2$

## Large pleating (easy backwashing) of CLAROX® PL vs. regular pleating





 $0.35 - 0.8 \text{ m}^2 / 10$ " cartridge Large pleating; construction type PL

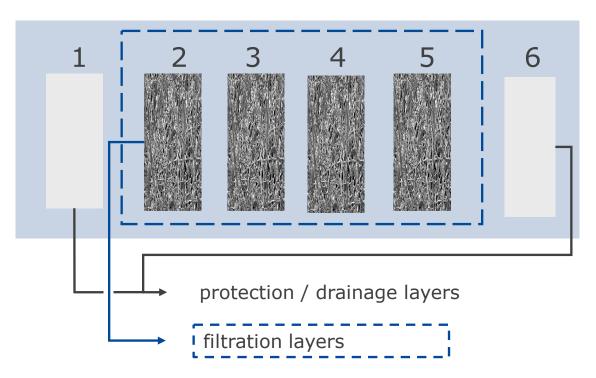


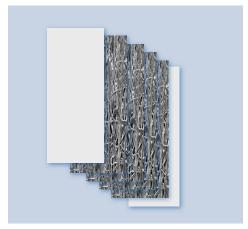


up to 1  $\ensuremath{\text{m}^2}$  / 10" cartridge Regular pleating; construction type MP/W



## **CLAROX**® **PL construction** (all layers are in polypropylene)





CLAROX® PL 0.2, 0.5, 1.0, 3.0 µm: 4 filtration layers

CLAROX® PL 5.0, 10, 20 µm: 3 filtration layers



# **QUALITY STANDARDS**

CLAROX® TYPE	MP/W	MP/B	MP	PL	PL/E	PL/NR	GF	PL/G	GP	W D	PV	PX/E	РL/Н	S/PL
European regulation 10/2011 and its amendments, regulations 1935/2004, 1895/2005 and 2023/2006	•	•	•	•	•	•	•	•	•	•	•	•	•	1935/ 2004 only
FDA requirements for food contact use, according to Code of Federal Regulation, title 21, paragraph 176.170	•	•	•	•	•	•	•	•	•	•	•	•	•	
Polypropylene meets the requirements contained in FDA 21CFR section 177.1520	•	•	•	•	•	•	•	•	•	•	•	•	•	
Produced under a certified quality system to guarantee traceability of manufacturing records	•	•	•	•	•	•	•	•	•	•	•	•	•	•
Integrity tested in the manufacturing	•	•	•								•			
Filter media and components pass USP biological reactivity and chemical-physical test CLASS VI for plastics	•	•	•	•		•	•		•	•	•	•	•	
Specified for "PH" grade: meets USP "water injection" requirements for particles release and the effluent is non-pyrogenic per USP bacterial Endotoxins (< 0.25 EU/ml)				•									•	
CFR21 non-fiber releasing requirements				•									•	
Application to all Stainless Steel 316														

compatible medium





# Thank you for your attention