





Parker domnick hunter commitments

# Wine collection

Old and new world producers of wine have partnered with Parker domnick hunter to reach their quality and production requirements.

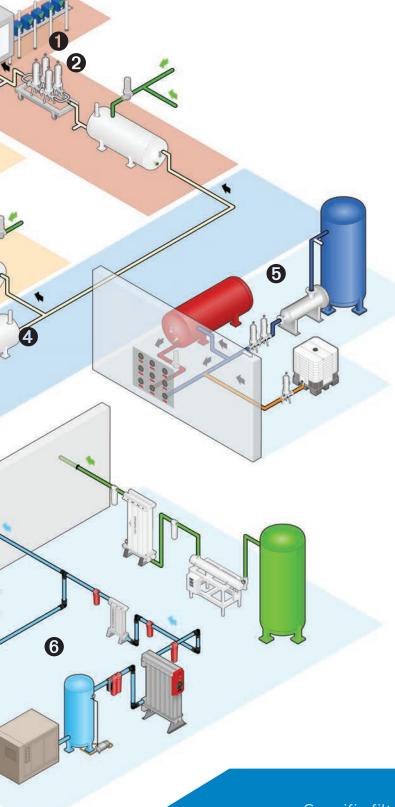
A proven product range combined with knowledgeable specialists of the wine making process enables Parker domnick hunter to provide value added solutions that guarantee both quality, and process efficiencies.

Parker domnick hunter provides local application specialists focussed on providing added value solutions to winemakers and contract packagers. The local team is supported by innovative products, state of the art manufacturing facilities and international support teams, all aimed at providing solutions which match Parker domnick hunter's capabilities with the needs of the producer. The ultimate aim is to offer producers greater control of their process, leading to consistent quality and improved operational efficiency.









# Specialized Wine Applications

- 1 Final Stabilization
- 2 Pre-stabilization
- 3 Clarification
- 4 Sterilization of Gases
- 5 Water Utilities
- 6 Gas Utilities

Specific filtration requirements within the wine making, transportation and packaging processes dictate different design criteria for filter systems. Parker domnick hunter have a range of specialized filtration systems designed to add value at each stage of wine production, stabilization and packaging operations.









BEVPOR PS 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 PS filters provide assured performance throughout their service life.

BEVPOR PS filters have been designed to provide a cost-effective solution to wine microbial stabilization by providing increased process control with increased operational efficiency.

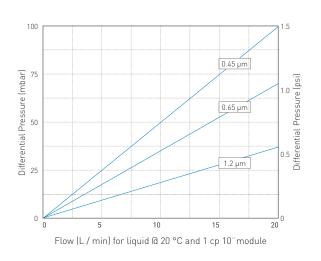
# **Features**

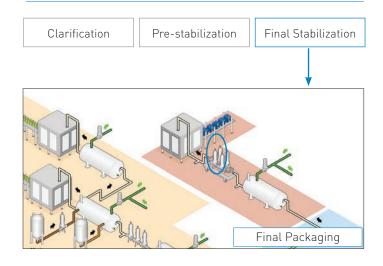
- I Validated retention to spoilage organisms
- I Inert materials of construction
- I Easily integrity tested in-situ

# Benefits

- I Ensures effective microbial stabilization of wine
- I Preserves the desirable characteristics of the wine
- I Assured filtration performance

# Performance Characteristics









### Materials of Construction

I Filtration Membrane: Polyethersulphone
Upstream Support: Polyester
Downstream Support: Polyester
Inner Support Core: Polypropylene
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 0.6 m<sup>2</sup> (6.45 ft<sup>2</sup>)

### Cleaning and Sterilization

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

Organism	LRV when challenged with a minimum of 10 <sup>7</sup> cfu per cm <sup>2</sup>			
		0.45	0.65	1.2
Saccharomyces cer Brettanomyces bru. Lactobacillus brevis Acetobacter oeni Pseudomonas aeru Serratia marcescer.	xellensis ; ginosa	FR FR FR FR 9.1 FR	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  $>10^7$  per 10" module.

### Integrity Test Data

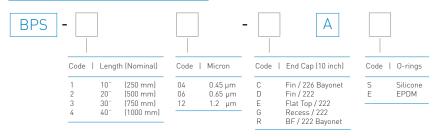
All filters are flushed with pharmaceutical grade purified water prior to despatch. They are integrity tested to the following limits:

Diffusional Flow	Micro	n Ratii	ng
Test Parameters	0.45	0.65	1.2
Test Pressure (barg)	1.4	1.0	0.6
Test Pressure (psig) Max Diffusional	20.0	15.0	9.0
Flow per 10" (ml /min)	16.0	16.0	16.0

### 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











BEVPOR PW 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 PW filters provide assured performance throughout their service life.

The incorporation of an active prefilter layer allows graded retention throughout the depth of the filter to resist blockage, resulting in an increased capacity and long service lifetimes.

BEVPOR PW filters have been designed to provide a cost-effective solution to wine microbial stabilization by providing increased process control with increased operational efficiency.

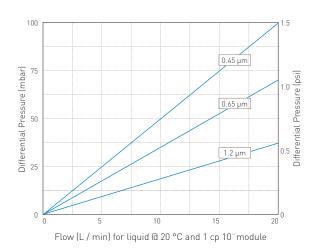
### **Features**

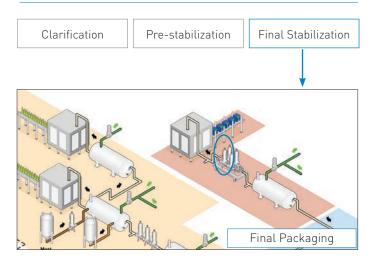
- I Validated retention to spoilage organisms
- I Inert materials of construction
- I Easily integrity tested in-situ
- I Integral depth prefiltration layer

### **Benefits**

- I Ensures effective microbial stabilization of wine
- I Protects the desirable characteristics of the wine
- Assured filtration performance
- I Increased throughput to blockage

# Performance Characteristics









### 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 d	
°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 0.6 m<sup>2</sup> (6.45 ft<sup>2</sup>)

### Cleaning and Sterilization

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

Organism	LRV when challenged with a minimum of 10 <sup>7</sup> cfu per cm <sup>2</sup>			
		0.45	0.65	1.2
Saccharomyces ce Brettanomyces br Lactobacillus brev Acetobacter oeni Pseudomonas aer Serratia marcesce	uxellensis is uginosa	FR FR FR FR 9.1 FR	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

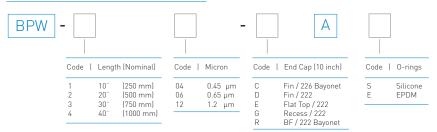
All filters are flushed with pharmaceutical grade purified water prior to despatch. They are integrity tested to the following limits:

Diffusional Flow	Micro	n Ratir	ng
Test Parameters	0.45	0.65	1.2
Test Pressure (barg)	1.4	1.0	0.6
Test Pressure (psig) Max Diffusional	20.0	15.0	9.0
Flow per 10" (ml/min)	16.0	16.0	16.0

### 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











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.

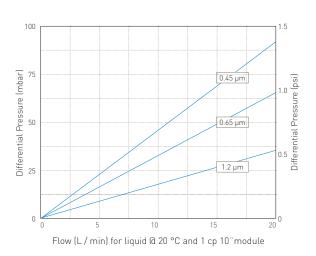
### **Features**

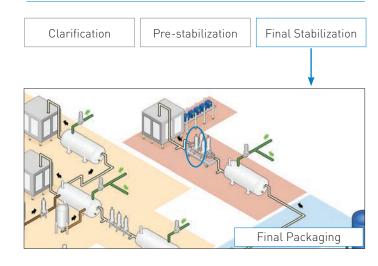
- I Validated retention to spoilage organisms
- I Inert materials of construction
- I Easily integrity tested in-situ
- Integral depth prefiltration layer
- I High filtration area

# **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









### 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:

Temperatur	-e	Max Fo	rward 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 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 when challenged with minimum of 10 <sup>7</sup> cfu per cm			
		0.45	0.65	1.2
Saccharomyces c	erevisiae	FR	FR	FR
Brettanomyces bi	ruxellensis	FR	FR	FR
Lactobacillus bre	vis	FR	FR	2.0
Acetobacter oeni		FR	FR	7.6
Pseudomonas ae	ruginosa	9.1	8.9	4.8
Serratia marcesc	ens	FR	FR	2.4

\*FR - Fully retentive during challenge

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

### Integrity Test Data

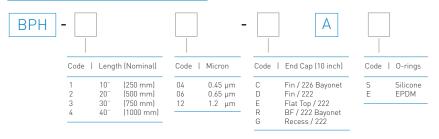
All filters are flushed with pharmaceutical grade purified water prior to despatch. They are integrity tested to the following limits:

Diffusional Flow Test Parameters		n Ratii 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











Parker domnick hunter's continued focus on process optimization and control has led to the development of a new range of prefilters for the clarification and pre-stabilization stages of wine processing and packaging.

The control of particulate and microbial loading is important to provide stability to wine during storage and transport and to ensure that the finished product maintains and develops its desirable characteristics after packaging.

Parker domnick hunter's next generation of PREPOR NG filters have been developed to remove yeast and reduce bacterial loading to improve short-term stability and to increase the service life of downstream membrane filters. The robust componentry allows for caustic and backwash regeneration, making the filter stage a reliable and cost-effective solution to intermediate stabilization.

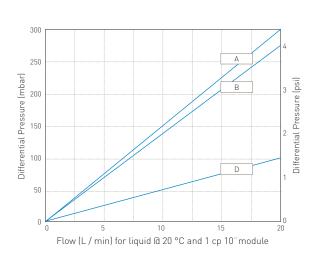
# **Features**

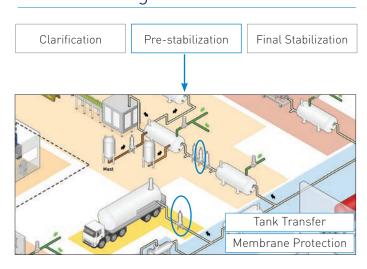
- I Fully validated yeast removal and bacterial reduction
- Truly optimized graded density using unique Optimized Depth Construction (ODC) Technology
- Mechanically strong and chemically resistant polypropylene construction designed for chemical CIP and backwash

# **Benefits**

- I Effective control of clarity and microbial stability
- I Increased filtration capacity
- Increased service life when combined with regular CIP regeneration

# Performance Characteristics









### Materials of Construction

■ Filtration Media: Polypropylene ■ Upstream Support: Polypropylene Downstream Support: Polypropylene Inner Support Core: Polypropylene I Outer Protection Cage: Polypropylene I End Caps: Polypropylene ■ End Cap Insert: 316L Stainless Steel Silicone / EPDM O-rings:

### 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 Fo	rward 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
80 90	176 194	2.0	29.0 14.5

### Effective Filtration Area (EFA)

10" (250 mm) Up to 0.5 m² (5.38 ft²)

### Cleaning and Sterilization

PREPOR NG cartridges can be repeatedly steam sterilized in-situ or autoclaved up to 135 °C (275 °F). They can be sanitized with hot water up to 90 °C (194 °F), are compatible with a wide range of chemicals and can be backwashed. Please refer to our Clean-in-Place Support Guide or contact your local Parker representative for more information.

### Retention Characteristics

The absolute retention characteristics of PREPOR NG filters have been validated by challenges performed with the following organisms.

Organism	LRV when challenged with a minimum of 10 <sup>7</sup> cfu per cm <sup>2</sup>			
		Α	В	D
Saccharomyces cerevisiae		FR	FR	FR
Brettanomyces b	ruxellensis	FR	FR	FR
Oenococcus oenos		4.0	3.0	1.0
Acetobacter oeni		2.0	2.0	1.7
Serratia marceso	ens	3.9	3.4	1.9

<sup>\*</sup>FR - Fully retentive during challenge

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

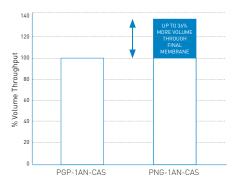


Optimized Depth Construction (ODC provides a unique graded density combining longer service life with absolute filtration efficiency.

### Manufacturing Traceability

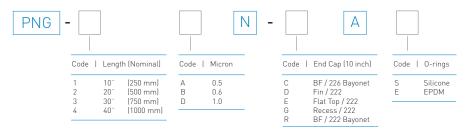
Each filter cartridge displays the product name, product code and lot number. Additionally, each module displays a unique serial number providing full manufacturing traceability.

### Performance Benefits



ODC technology combines fine particle retention with increased strength and stability to enhance the performance offered by the PREPOR range.

# Ordering information











PEPLYN TF filters have been specifically designed to protect wine from residual particulate which can remain following primary clarification processes. By combining absolute particle retention, high dirt holding capacity and resistance to blockage with ease of regeneration, PEPLYN TF filters provide the optimum solution for trap filtration.

The carefully constructed polypropylene media ensures insoluble particulate is captured on the surface of the filtration media, in a way that it can be easily removed through backwashing. This feature, combined with the strong, rigid construction provides reliable filtration performance over extended operational lifetimes.

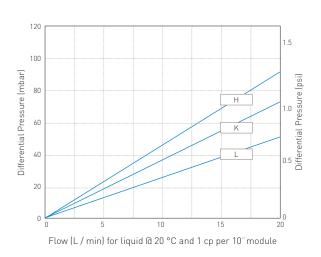
### **Features**

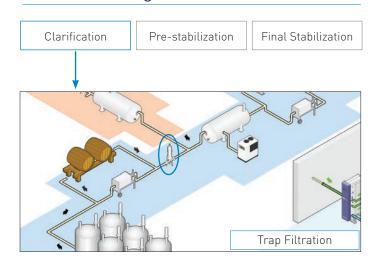
- Robust polypropylene construction designed for chemical CIP and backwash
- I High effective filtration area
- A range of absolute retention ratings

# **Benefits**

- I Extended service life when combined with regular CIP regeneration
- I High wine flow and resistance to blockage under high loading conditions
- I Defined cut-off to powders and flexibility to optimize the filtration

# Performance Characteristics









### Materials of Construction

I Filtration Media: Polypropylene ■ Upstream Support: Polypropylene Downstream Support: Polypropylene Inner Support Core: Polypropylene I Outer Protection Cage: Polypropylene I End Caps: Polypropylene ■ End Cap Insert: 316L Stainless Steel Silicone / EPDM O-rings:

### 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:

Temperatur	re	Max Fo	rward 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 0.7 m<sup>2</sup> (7.53 ft<sup>2</sup>)

### Cleaning and Sterilization

PEPLYN TF cartridges can be repeatedly steam sterilized in-situ or autoclaved up to 135 °C (275 °F). They can be sanitized with hot water up to 90 °C (194 °F), are compatible with a wide range of chemicals and can be backwashed. Please refer to our Clean-in-Place Support Guide or contact your local Parker representative for more information.

### Retention Characteristics

The retention characteristics of PEPLYN TF filter cartridges have been determined by a single-pass technique using suspensions of ISO 12103 Pt. 1 A2 Fine and A4 Course test dust in water.

Micron Rating at various efficiencies						
Efficiency	>99.99%	99.98%	99.90%	99%	95%	90%
Beta Ratio	10000	5000	1000	100	20	10
Н	5.00	4.70	4.50	3.50	2.30	1.00
K	10.00	8.00	7.00	4.80	3.80	2.80
L	15.00	12.00	10.00	7.20	6.00	4.50

### 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

