



The perfect system for wine filtration



The alternative solution to presses and conventional filters

Dynamic cross flow filtration is becoming increasingly popular in wineries. This additive-free, continuous operation provides **qualitative and economic advantages** in comparison to centrifuges and pressing processes during the various stages of clarification, which determines **taste, flavor, appearance, and thus quality** and commercial success of the wine. During wine production, treatment techniques - regardless of whether they are vegan or traditional - such as fining produce considerable quantities of lees. In addition to the yeast that has reached the end of its life cycle, fining sediments exist during the winemaking process. Both types of lees still contain a high proportion of valuable wine. Traditionally rotary filters and filter presses are being used for this purpose. But today, innovative technologies are introduced on a large scale, especially the dynamic cross flow filtration with ceramic membranes.

High content of suspended solids

novoflow dynamic cross flow filtration (NDCF), is preferably used when a liquid with high suspended solids content is filtered. This is the case for juice and grape juice clarification before fermentation. The clarification by ceramic membranes **frees the grape juice from micro-organisms**, deposits and other ingredients that cause turbidity, which may be present on the grape skins. In this way an **uncontrolled fermentation and the occurrence of undesirable odors and flavors are avoided**. NDCF filtration is superior to conventional technologies for wine clarification because no additives are needed which **cause higher costs** for waste disposal. NDCF require **less water and cleaning is also easier** than for a rotary filter.

Almost no oxygenation

The NDCF filter combines substantially higher filtration performance with significantly **reduced service and operating costs**. At the same time the specific **energy consumption is low**. The NDCF filter is operated with ceramic discs under pressure so that the **oxygen uptake is substantially reduced**. This is essential for purification of oxygen sensitive wines, grape or fruit juices. Also wine from recently processed lees, for instance, no longer must be blended into inferior qualities, but can be added to the valuable original batches. The NDCF is **easy to clean** and CIP compatible. **Low energy consumption** is achieved by decoupling of pressure and **cross flow speed**. Main applications of the NDCF include wineries and fruit juice producers. The versatile, multi-functional NDCF filter is used for clarification and sediment treatment.

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