





Features

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

Integral depth prefiltration layer

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.

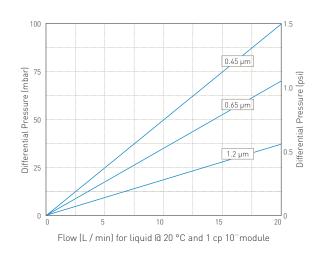
Benefits

Ensures effective microbial stabilization of wine Protects the desirable characteristics of the wine

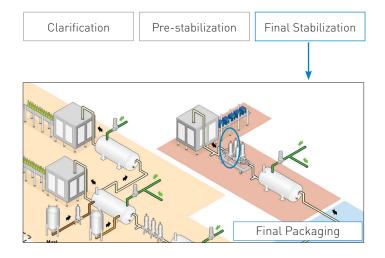
Assured filtration performance

Increased throughput to blockage

Performance Characteristics



Filtration Stage





Specifications

Materials of Construction

- Filtration Membrane: Polyethersulphone Polyester
- Prefilter Layer:
- Upstream Support:
- Downstream Support:
- Inner Support Core:
- Outer Protection Cage:
- End Caps:
- End Cap Insert:
- O-rings:
- Polypropylene Polypropylene

Polyester

Polyester

- Nylon

316L Stainless Steel 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 m² (6.45 ft²)

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 ⁷ cfu per cm ²			
		0.45	0.65	1.2
Saccharomyces c Brettanomyces br Lactobacillus bre	ruxellensis	FR FR FR	FR FR FR	FR FR 2.0
Acetobacter oeni		FR FR 91	FR FR 89	2.0 7.6 4.8
Pseudomonas aeruginosa Serratia marcescens		FR	FR	2.4

*FR - Fully retentive during challenge

When expressed as titre reduction "FR" equates to >10⁷ per 10" module

Integrity Test Data

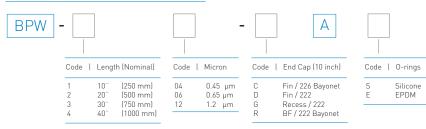
All filters are flushed with pharmaceutical grade purified water prior to despatch. They are integrity tested to the following limits:

Diffusional Flow Test Parameters		Micron Rating 0.45 0.65 1.2		
Test Pressure (barg) Test Pressure (psig) Max Diffusional Flow per 10" (ml /min)	20.0	1.0 15.0 16.0	0.6 9.0	

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 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 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.

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