





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.

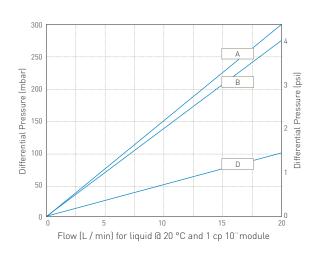
Features

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

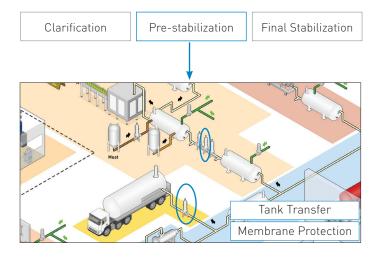
Benefits

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

Performance Characteristics



Filtration Stage



Specifications

Materials of Construction

Filtration Media:	Polypropylene
Upstream Support:	Polypropylene
Downstream Support:	Polypropylene
Inner Support Core:	Polypropylene
Outer Protection Cage:	Polypropylene
End Caps:	Polypropylene
End Cap Insert:	316L Stainless
	I

O-rings:

ie ne ie he ne ss 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:

Temperatur	Temperature Max Forward of		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 0.5 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 whe	LRV when challenged with a minimum of 10 ⁷ cfu per cm ²				
		А	В	D		
Saccharomyces c	erevisiae	FR	FR	FR		
Brettanomyces bi	ruxellensis	FR	FR	FR		
Oenococcus oenos		4.0	3.0	1.0		
Acetobacter oeni		2.0	2.0	1.7		
Serratia marcesc	ens	3.9	3.4	1.9		

*FR - Fully retentive during challenge

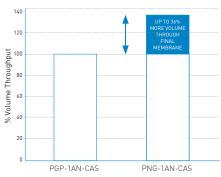
When expressed as titre reduction "FR" equates to >10" per 10" module.



Manufacturing Traceability

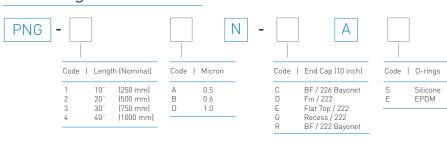
Each filter cartridge displays the product name, product code and lot number. Additionally, each module displays a unique serial number providing full manufacturing traceability.

Performance Benefits



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

Ordering information



Parker domnick hunter 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 Process Filtration 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.