Crystar® Filtration Technology

Microfiltration membranes for wine clarification

- Up to 30% higher productivity
- Wine sensory characteristics preserved
- Brilliant wine and strong microbiology reduction
- Operational robustness and low environmental footprint

Certified for food contact under the European Regulations No 1935/2004
Deemed acceptable for food processing by the US FDA
**CRYSTAR® FT MEMBRANES FOR WINE CLARIFICATION**

**Crystar® Filtration Technology** are advanced membranes made of high purity silicon carbide providing:

**BENEFITS**

Reliable and efficient separation process to remove turbidity and microorganisms while preserving wine body, flavor, texture and color.

**Analysis of a Bordeaux red wine with initial turbidity = 150 NTU**

Science Institute of Vine & Wine - University of Bordeaux

**Unmatched wine filtration fluxes offer higher productivities and lower losses.**

**Excellent operational robustness:**
- Superior thermal and chemical stabilities for efficient cleaning procedures
- High mechanical and thermal shock resistances to ensure membrane integrity

**Lower environmental footprint:**
- 60% lower water usage
- 40% lower energy consumption
- 40% lower cleaning chemical consumption

For more information:
- www.crystarfiltration.saint-gobain.com
- www.linkedin.com/company/saint-gobain-performance-ceramics-refractories
- twitter.com/SaintGobainPCR

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