# Crystar<sup>®</sup> 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



PERFORMANCE CERAMICS & REFRACTORIES

**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



#### 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:



0% lower energy consumption 40% lower cleaning chemical consumption



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

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