



**MEMSTAR**

# Phenolic Adjustment & Protein Stability

The Memstar range of machines provides comprehensive adjustment capabilities. Filtering the wine through advanced membranes tuned to phenolic compounds, the process dramatically improves the protein stability, colour and quality of hard pressings. A very valuable co-factor is created that can be added to red wine to improve texture and colour stability. The filtrate can then be blended back into the free-run which improves the quality and margin for the winery.

<b>Flow Rate</b>	<b>2,000 - 6,000 litres per hour</b>
<b>Operating Pressure</b>	<b>500-1,200 KpA</b>
<b>Temperature</b>	<b>12-18 degrees C</b>
<b>Power</b>	<b>32 AMP</b>
<b>Filtration Turbidity</b>	<b>Less than 1 NTU</b>
<b>Site Requirements</b>	<b>Nitrogen, Water, Forklift, Sterile Hoses to-and-from Tank</b>

## Benefits

- More specific and efficient than traditional fining methods.
- Improved colour, body & quality.
- Maximises yields & grades.
- No bentonite required – removes wine protein.
- No volume loss.
- Vegan Friendly.
- Accurately determine the level of phenolics in the wine.

