



MEMSTAR

Cork Taint Removal

Cork Taint is a combination of TCA (2,4,6, Trichloroanisole) and TBA (2,4,6, Tribromoanisole). The Memstar process is efficient yet delicate, allowing for the processing of large volumes to remove the unpleasant 'musty' or 'mouldy' flavours, while not affecting the quality of the wine. The tainted wine is processed through a series of filter media canisters specifically manufactured to target TCA, TBA and other unwanted anisoles, removing the tainted components permanently from the wine and restoring it to its original standard.

Flow Rate 200 - 2,000 litres per hour

Operating Pressure Less than 100 KpA

Temperature 8 - 18 degrees C

Power Single Phase

Filtration Turbidity Less than 10 NTU

Site Requirements Nitrogen, Water, Forklift, Sterile Hoses to-and-from Tank

Benefits

Single pass treatment; this means no further remedy is required.

Highly versatile – capable in treating a single barrel to bulk volumes.

Efficient – processing rates of 200 – 2,000 litres per hour.

Gentle – removal process has no effect on wine quality.

