

Begerow® Product Line



Fruit Juice & Fruit Wine Guide

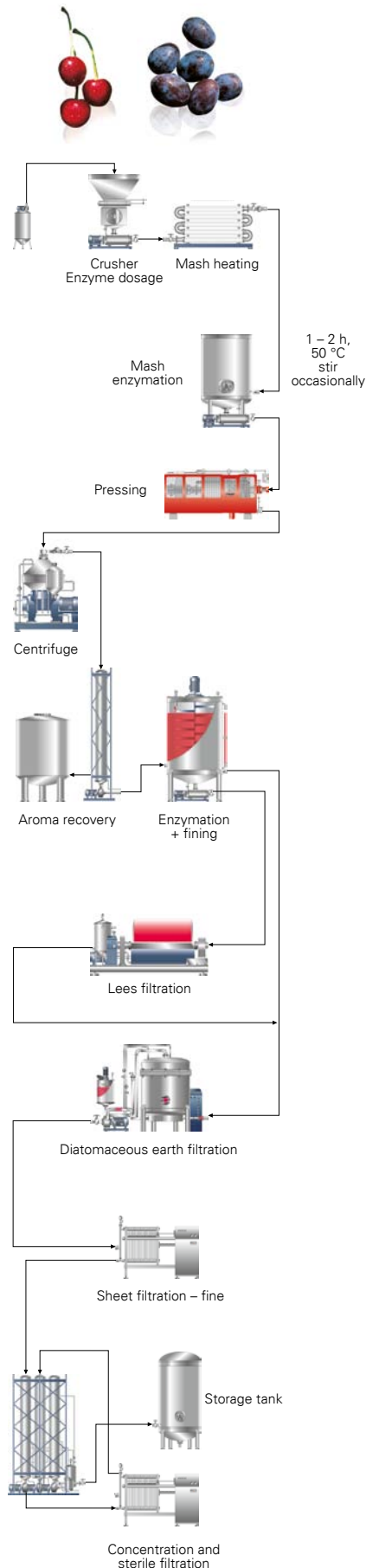
EATON

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BEGEROW

Fruit Juice Processing from Stone Fruit

Process steps



Production of concentrate from sour cherries (clear juice)

Raw ingredients:

Ripe and sound, fresh or frozen fruit
Thawing of frozen fruit
Mash heating to 60 – 70 °C
Mechanical stone removal (if required)

Mash enzyme dosage:

Low pectin content eliminates mash enzymation and prevents instability of juices.

No mash maceration time.

Continuously fill the press in order to prevent stones from settling in the mash tank.

Juice extraction

using a press or decanter (only mash from fruit without stones). For belt presses increase thickness of non-destoned mash.

Pectin degradation: approx. 1 – 2 h at 50 – 55 °C

Panzym® Pro Color enzyme: 20 – 50 ml/t or

Panzym BE XXL enzyme: 15 – 30 ml/t

For increased filterability: Panzym Flux enzyme: 10 – 30 ml/t

Check via alcohol test

Fining: 2 – 4 h at 50 – 55 °C

SIHA® PURANIT™/ SIHA PURANIT UF fining agent: 500 – 1,000 g/t

Gelatine Fine Granules fining agent: 50 – 100 g/t

BEVASIL® 30 silica sol fining agent: 500 – 1,000 ml/t

Lees filtration with

BECOLITE™ 5000 perlits

Dosage: 5 – 7 kg/m²

Diatomaceous earth filtration with

BECOGUR™ 200 diatomaceous earth (approx. 10%)

BECOGUR 3500 diatomaceous earth (approx. 90%)

Dosage: approx. 1 – 1.2 kg/t

Sheet filtration – fine with

BECO® KD 10 or BECOPAD® 350 depth filter sheets

Flow: 1,000 l/m²/h

Concentration with

simultaneous sterile and polishing filtration of

semi-concentrate (35 – 40 Brix) at 70 – 80 °C with

BECO SD 30 or BECOPAD 270 depth filter sheets

Flow: 500 l/m²/h

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Production of concentrate from plums (clear juice)

Raw ingredients:

Ripe and sound, fresh or frozen fruit
Thawing of frozen fruit
Mash heating to 50 – 55 °C
Mechanical stone removal (if required)

Mash enzyme dosage:

Panzym Pro Color enzyme: 100 – 150 ml/t or
Panzym BE XXL enzyme: 80 – 120 ml/t

Mash enzymation:

1 – 2 h at 50 – 55 °C
stir occasionally

Juice extraction

using a press or decanter (only mash from fruit without stones). For belt presses increase thickness of non-destoned mash.

Pectin degradation:

approx. 1 – 2 h at 50 – 55 °C
Panzym Pro Color enzyme: 50 – 80 ml/t or
Panzym BE XXL enzyme: 30 – 60 ml/t
For increased filterability: Panzym Flux enzyme: 10 – 30 ml/t
Check via alcohol test

Fining:

2 – 4 h at 50 – 55 °C
SIHA PURANIT/ SIHA PURANIT UF fining agent: 500 g/t
Gelatine Fine Granules fining agent: 50 – 100 g/t
BEVASIL 30 silica sol fining agent: 500 – 1,000 ml/t

Lees filtration with

BECOLITE 5000 perlits
Dosage: 5 – 7 kg/m²

Diatomaceous earth filtration with

BECOGUR 200 diatomaceous earth (approx. 10%)
BECOGUR 3500 diatomaceous earth (approx. 90%)
Dosage: approx. 1 – 1.2 kg/t

Sheet filtration – fine with

BECO KD 10 or BECOPAD 350 depth filter sheets
Flow: 1,000 l/m²/h

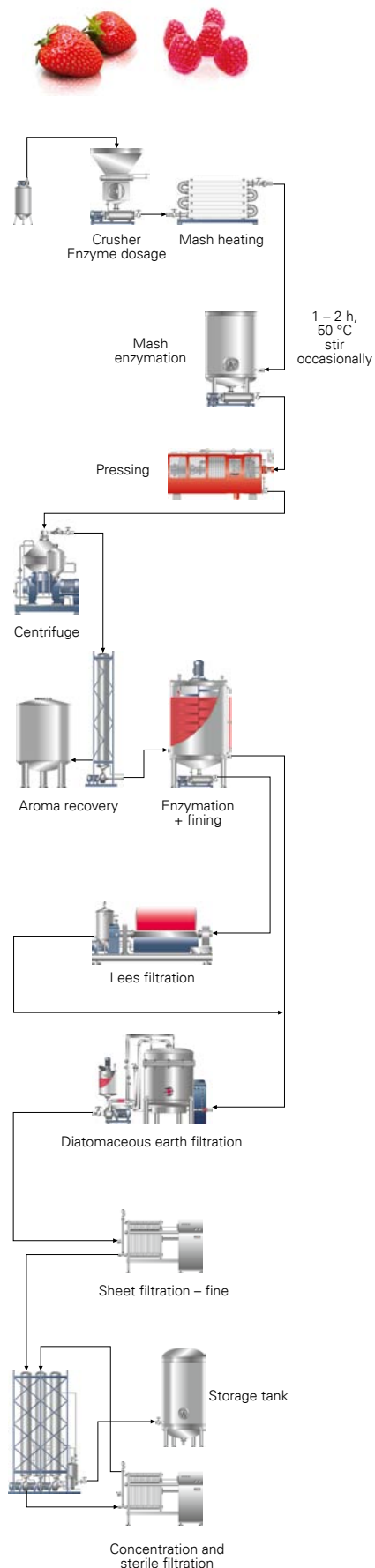
Concentration with

simultaneous sterile and polishing filtration of semi-concentrate (35 – 40 Brix) at 70 – 80 °C with BECO SD 30 or BECOPAD 270 depth filter sheets
Flow: 500 l/m²/h



Fruit Juice Processing from Soft Fruit

Process steps



Production of concentrate from strawberries (clear juice)

Raw ingredients:

Ripe and sound, fresh or frozen fruit

Thawing of frozen fruit

Mash heating to 50 – 55 °C or

cold enzyming at approx. 20 °C to protect the color

Mash enzyme dosage:

Panzym Pro Color enzyme: 50 – 80 ml/t or

Panzym BE XXL enzyme: 30 – 50 ml/t

For frozen fruit, the dosages may have to be increased significantly.

For cold enzyming, the dosages should be doubled.

Mash enzymation:

1 – 2 h at 50 – 55 °C or

2 – 4 h at 20 °C

stir occasionally

Juice extraction

using a press or decanter

Pectin degradation:

approx. 1 – 2 h at 50 – 55 °C

Panzym Pro Color enzyme: 20 – 50 ml/t or

Panzym BE XXL enzyme: 15 – 30 ml/t

For increased filterability: Panzym Flux enzyme: 10 – 30 ml/t

Check via alcohol test

Fining:

2 – 4 h at 50 – 55 °C

SIHA PURANIT/SIHA PURANIT UF fining agent: 500 g/t

Gelatine Fine Granules fining agent: 50 – 100 g/t

BEVASIL 30 silica sol fining agent: 500 – 1,000 ml/t

Lees filtration with

BECOLITE 5000 perlits

Dosage: 5 – 7 kg/m²

Diatomaceous earth filtration with

BECOGUR 200 diatomaceous earth (approx. 10%)

BECOGUR 3500 diatomaceous earth (approx. 90%)

Dosage: approx. 1 – 1.2 kg/t

Sheet filtration – fine with

BECO KD 10 or BECOPAD 350 depth filter sheets

Flow: 1,000 l/m²/h

Concentration with

simultaneous sterile and polishing filtration of

semi-concentrate (35 – 40 Brix) at 70 – 80 °C with

BECO SD 30 or BECOPAD 270 depth filter sheets

Flow: 500 l/m²/h

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Production of concentrate from raspberries (clear juice)

Raw ingredients:

Ripe and sound, fresh or frozen fruit
Thawing of frozen fruit
Mash heating to 50 – 55 °C

Mash enzyme dosage:

Panzym Pro Color enzyme: 60 – 120 ml/t or
Panzym BE XXL enzyme: 50 – 100 ml/t
For frozen fruit, the dosages may have to be increased significantly.

Mash enzymation:

1 – 2 h at 50 – 55 °C
stir occasionally

Juice extraction

using a press or decanter

Pectin degradation:

approx. 1 – 2 h at 50 – 55 °C
Panzym Pro Color enzyme: 20 – 50 ml/t or
Panzym BE XXL enzyme: 15 – 30 ml/t
For increased filterability: Panzym Flux enzyme: 10 – 30 ml/t
Check via alcohol test

Fining:

2 – 4 h at 50 – 55 °C
SIHA PURANIT/SIHA PURANIT UF fining agent: 500 g/t
Gelatine Fine Granules fining agent: 50 – 100 g/t
BEVASIL 30 silica sol fining agent: 500 – 1,000 ml/t

Lees filtration with

BECOLITE 5000 perlits
Dosage: 5 – 7 kg/m²

Diatomaceous earth filtration with

BECOGUR 200 diatomaceous earth (approx. 10%)
BECOGUR 3500 diatomaceous earth (approx. 90%)
Dosage: approx. 1 – 1.2 kg/t

Sheet filtration – fine with

BECO KD 10 or BECOPAD 350 depth filter sheets
Flow: 1,000 l/m²/h

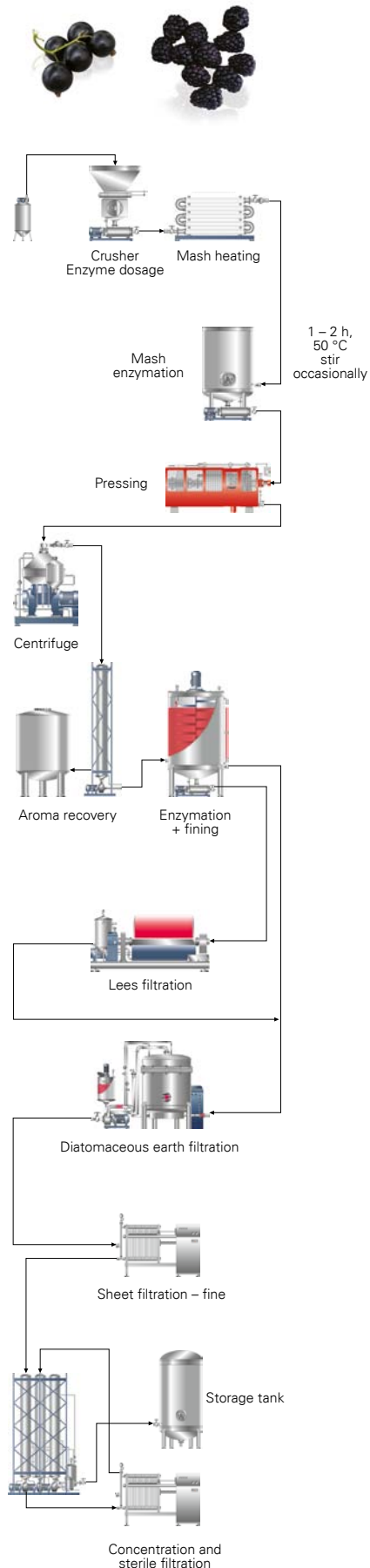
Concentration with

simultaneous sterile and polishing filtration of
semi-concentrate (35 – 40 Brix) at 70 – 80 °C with
BECO SD 30 or BECOPAD 270 depth filter sheets
Flow: 500 l/m²/h



Fruit Juice Processing from Soft Fruit

Process steps



Production of concentrate from blackcurrants

Raw ingredients:

Ripe and sound, fresh or frozen fruit

Thawing of frozen fruit

Mash heating to 45 – 50 °C

Mash enzyme dosage:

Panzym Pro Color enzyme: 100 – 200 ml/t or

Panzym BE XXL enzyme: 80 – 160 ml/t

For frozen fruit, the dosages may have to be increased significantly.

Mash enzymation:

1 – 2 h at 45 – 50 °C

stir occasionally

Juice extraction

using a press or decanter

Pectin degradation:

approx. 1 – 2 h at 50 – 55 °C

Panzym Pro Color enzyme: 30 – 60 ml/t or

Panzym BE XXL enzyme: 20 – 40 ml/t

For increased filterability: Panzym Flux enzyme: 10 – 30 ml/t

Check via alcohol test

Fining:

2 – 4 h at 50 – 55 °C

SIHA PURANIT/SIHA PURANIT UF fining agent: 500 – 1,000 g/t

Gelatine Fine Granules fining agent: 100 – 200 g/t

BEVASIL 30 silica sol fining agent: 500 – 1,000 ml/t

Lees filtration with

BECOLITE 5000 perlits

Dosage: 5 – 7 kg/m²

Diatomaceous earth filtration with

BECOGUR 200 diatomaceous earth (approx. 10%)

BECOGUR 3500 diatomaceous earth (approx. 90%)

Dosage: approx. 1 – 1.2 kg/t

Sheet filtration – fine with

BECO KD 10 or BECOPAD 350 depth filter sheets

Flow: 1,000 l/m²/h

Concentration with

simultaneous sterile and polishing filtration of

semi-concentrate (35 – 40 Brix) at 70 – 80 °C with

BECO SD 30 or BECOPAD 270 depth filter sheets

Flow: 500 l/m²/h

Production of concentrate from blackberries (clear juice)

Raw ingredients:

Ripe and sound, fresh or frozen fruit
Thawing of frozen fruit
Mash heating to 50 – 55 °C

Mash enzyme dosage:

Panzym Pro Color enzyme: 80 – 160 ml/t or
Panzym BE XXL enzyme: 60 – 120 ml/t
For frozen fruit, the dosages may have to be increased significantly.

Mash enzymation:

1 – 2 h at 50 – 55 °C
stir occasionally

Juice extraction

using a press or decanter

Pectin degradation:

approx. 1 – 2 h at 50 – 55 °C
Panzym Pro Color enzyme: 20 – 50 ml/t or
Panzym BE XXL enzyme: 15 – 30 ml/t
For increased filterability: Panzym Flux enzyme: 10 – 30 ml/t
Check via alcohol test

Fining:

2 – 4 h at 50 – 55 °C
SIHA PURANIT/SIHA PURANIT UF fining agent: 500 – 1,000 g/t
Gelatine Fine Granules fining agent: 100 – 200 g/t
BEVASIL 30 silica sol fining agent: 500 – 1,000 ml/t

Lees filtration with

BECOLITE 5000 perlits
Dosage: 5 – 7 kg/m²

Diatomaceous earth filtration with

BECOGUR 200 diatomaceous earth (approx. 10%)
BECOGUR 3500 diatomaceous earth (approx. 90%)
Dosage: approx. 1 – 1.2 kg/t

Sheet filtration – fine with

BECO KD 10 or BECOPAD 350 depth filter sheets
Flow: 1,000 l/m²/h

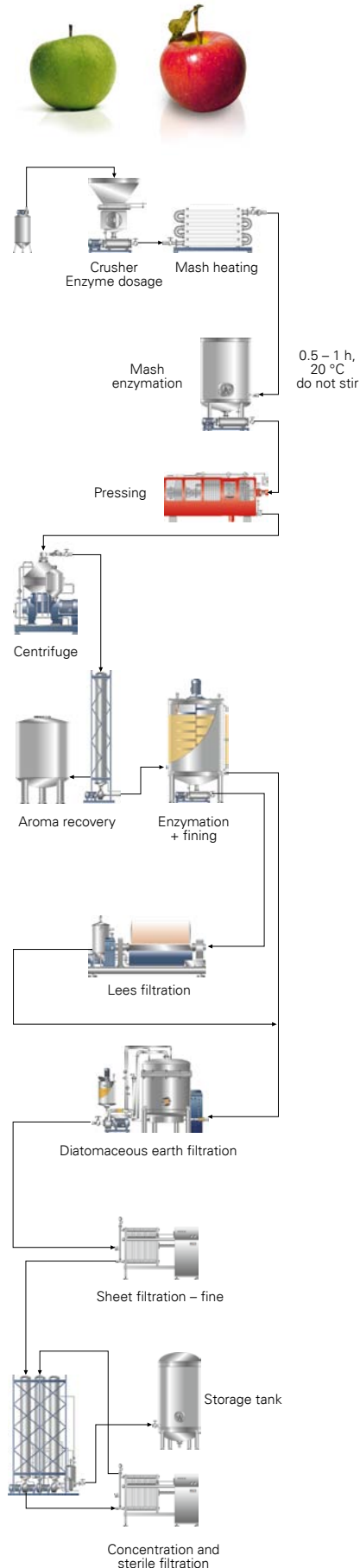
Concentration with

simultaneous sterile and polishing filtration of semi-concentrate (35 – 40 Brix) at 70 – 80 °C with BECO SD 30 or BECOPAD 270 depth filter sheets
Flow: 500 l/m²/h



AJC and Fruit Juice Processing from Pomaceous Fruit

Process steps



Production of AJC with hot clarification + sterile filtration

Raw ingredients:

Ripe, sound, washed

Mash enzyme dosage:

Panzym First Yield enzyme: 70 – 100 ml/t or
Panzym YieldMASH XXL enzyme: 50 – 70 ml/t

Mash enzymation:

at approx. 20 °C without stirring
Bucher press: 0.5 – 1 h
Belt press: 1 h
Decanter: 1 h

Juice extraction

with possible secondary extraction
pomace/water ratio = 1:0.5 – 1

Starch degradation:

approx. 1 h at 50 – 55 °C
Panzym HT 300 enzyme: 20 – 60 ml/t or
Panzym AG XXL enzyme: 10 – 30 ml/t
Check via iodine test

Pectin degradation:

approx. 1 h at 50 – 55 °C
Panzym Pro Clear enzyme: 10 – 30 ml/t or
Panzym XXL enzyme: 10 – 30 ml/t
For increased filterability: Panzym Flux enzyme: 10 – 30 ml/t
Check via alcohol test

Fining:

2 – 4 h at 50 – 55 °C
SIHA PURANIT/SIHA PURANIT UF fining agent: 1,000 g/t
Gelatine Fine Granules fining agent: 100 – 200 g/t
BEVASIL 30 silica sol fining agent: 500 – 1,000 ml/t

Lees filtration with

BECOLITE 5000 perlits
Dosage: 5 – 7 kg/m²

Diatomaceous earth filtration with

BECOGUR 200 diatomaceous earth (approx. 10%)
BECOGUR 3500 diatomaceous earth (approx. 90%)
Dosage: approx. 1 – 1.2 kg/t

Sheet filtration – fine with

BECO KDS 12 or BECOPAD 350 depth filter sheets
Flow: 1,000 l/m²/h

Concentration with

simultaneous sterile and polishing filtration of
semi-concentrate (35 – 40 Brix) at 70 – 80 °C with
BECO SD 30 or BECOPAD 270 depth filter sheets
Flow: 500 l/m²/h

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Production of clear apple juice with cold clarification

Raw ingredients:

Ripe, sound, washed

Mash enzyme dosage:

Panzym First Yield enzyme: 70 – 100 ml/t or
Panzym YieldMASH XXL enzyme: 50 – 70 ml/t

Mash enzymation:

at approx. 20 °C without stirring
Bucher press: 0.5 – 1 h
Belt press: 1 h
Decanter: 1 h

Juice extraction

with possible secondary extraction
pomace/water ratio = 1:0.5 – 1

Without previous aroma recovery

Starch degradation:

approx. 4 h at approx. 20 °C
Panzym F2 enzyme: 50 – 150 ml/t

Check via iodine test

Pectin degradation:

approx. 4 h at approx. 20 °C
Panzym Pro Clear enzyme: 10 – 30 ml/t or
Panzym XXL enzyme: 10 – 30 ml/t
For increased filterability: Panzym Flux enzyme: 10 – 30 ml/t

Check via alcohol test

Fining:

2 – 4 h at 50 – 55° C
SIHA PURANIT/SIHA PURANIT UF fining agent: 500 – 1000 g/t
Gelatine Fine Granules fining agent: 100 – 200 g/t
BEVASIL 30 silica sol fining agent: 500 – 1,000 ml/t

Lees filtration with

BECOLITE 5000 perlits
Dosage: 5 – 7 kg/m²

Diatomaceous earth filtration with

BECOGUR 200 diatomaceous earth (approx. 10%)
BECOGUR 3500 diatomaceous earth (approx. 90%)
Dosage: approx. 1 – 1.2 kg/t

Sheet filtration – fine with

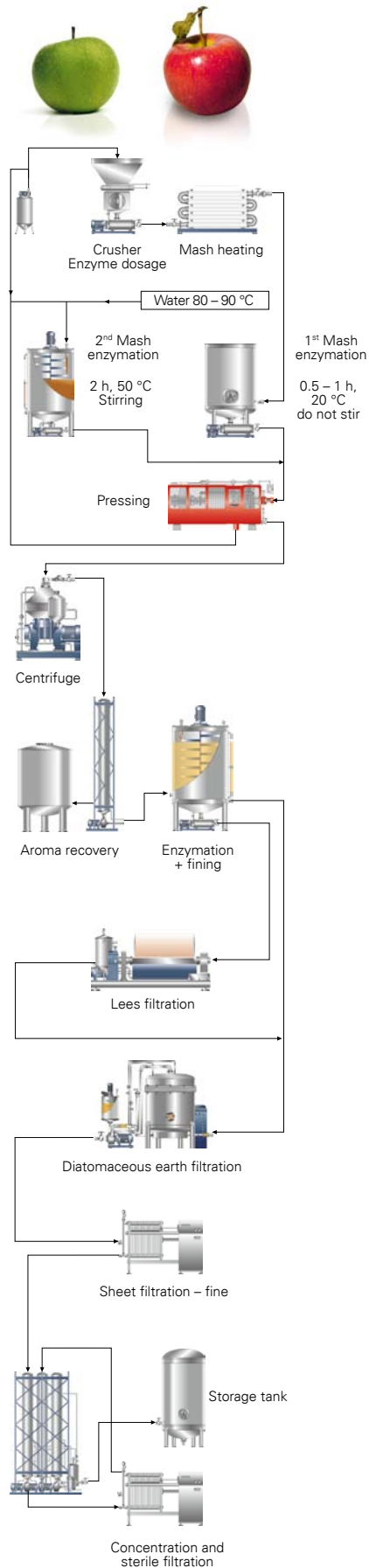
BECO KDS 12 or BECOPAD 350 depth filter sheets
Flow: 1,000 l/m²/h

Storage or bottling



2nd Mash Enzymation and Fruit Juice Processing from Pomaceous Fruit

Process steps



Yield increase through 2nd mash enzymation

Raw ingredients:

1 part pomace from 1st pressing
+ 0.6 – 1 part (depending on first yield from 60 – 80%)
demineralized water at 80 – 90 °C

Mash enzyme dosage, depending on first yield:

Panzym Second Yield enzyme
a) 80% yield: 250 – 500 ml/t pomace
b) 70% yield: 160 – 380 ml/t pomace
c) 60% yield: 120 – 240 ml/t pomace

2. mash enzymation tenure:

1.5 – 2 h at 50 – 55 °C
with vigorous stirring

Juice extraction

using a press or decanter
possibly followed by blending of 1st juice and 2nd juice

Starch degradation:

approx. 1 h at 50 – 55 °C
Panzym HT 300 enzyme: 20 – 60 ml/t or
Panzym AG XXL enzyme: 10 – 30 ml/t

Check via iodine test

Pectin degradation:

approx. 1 h at 50 – 55 °C
Panzym Pro Clear enzyme: 10 – 30 ml/t or
Panzym XXL enzyme: 10 – 30 ml/t

For increased filterability: Panzym Flux enzyme: 10 – 30 ml/t
Check via alcohol test

Fining:

2 – 4 h at 50 – 55 °C
SIHA PURANIT/SIHA PURANIT UF fining agent: 1,000 g/t
Gelatine Fine Granules fining agent: 100 – 200 g/t
BEVASIL 30 silica sol fining agent: 500 – 1,000 ml/t

Lees filtration with

BECOLITE 5000 perlits
Dosage: 5 – 7 kg/m²

Diatomaceous earth filtration with

BECOGUR 200 diatomaceous earth (approx. 10%)
BECOGUR 3500 diatomaceous earth (approx. 90%)
Dosage: approx. 1 – 1.2 kg/t

Sheet filtration – fine with

BECO KDS 12 or BECOPAD 350 depth filter sheets
Flow: 1,000 l/m² h

Concentration with

simultaneous sterile and polishing filtration of
semi-concentrate (35 – 40 Brix) at 70 – 80 °C with
BECO SD 30 or BECOPAD 270 depth filter sheets
Flow: 500 l/m²/h

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* Please refer to national law

Production of naturally cloudy apple juice

Raw ingredients:

Fully ripe (low starch content), sound and washed

Mash enzyme dosage:

Panzym YieldMASH XXL enzyme: 30 – 50 ml/t

Panzym First Yield enzyme: 40 – 60 ml/t

Mash enzymation:

0.5 – 1 h at approx. 20 °C
without stirring

Juice extraction

using a press or decanter

Vitamin C dosage: 200 – 400 g/t *
directly into the buffer tank

Removal of instable solids via centrifuge

Early pasteurization without long intermediate storage to prevent solid loss of stability through enzymatic activity and fermentation.

Storage or filling:

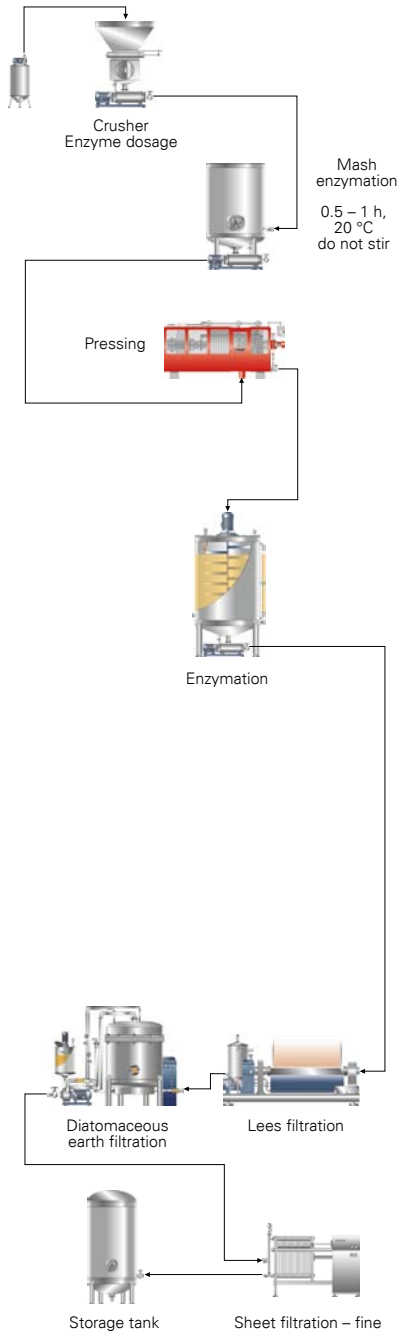
If no centrifuge was used for the removal of instable solids, the juice should be drawn off the coarse unfiltered sediment in the storage tank prior to bottling.



Fruit Juice Processing from Pomaceous, Pitted, and Soft Fruit

Small-scale fruit processors and fruit distilleries: Recommendations for processing of clear juices

Process steps



	Pomaceous fruit (clear juice)
Raw ingredients	Pomaceous fruit: apple, pear, quince
Raw ingredients	Ripe, sound, washed and grinded fruits
Mash enzymation	Approx. 1 h at 20 °C, without stirring Panzym Univers enzyme: 10 ml/hl Pay attention to an even distribution of enzyme in the mash
Juice extraction	Pressing
Oxidation protection (as required)	Ascorbic acid stabilizer: 20 – 40 g/hl
Juice enzymation	2 – 4 h at 20 °C: Starch degradation: Panzym F2 enzyme: 0.5 – 2 ml/hl Pectin degradation: Panzym Univers enzyme: 1 – 2 ml/hl
Fruit wine fining	6 – 8 h at 20 °C: SIHA Active Bentonite G fining agent: approx. 100 g/hl (at pH < 3.5 and 20 °C SIHA Ca-Bentonite G fining agent: approx. 100 g/hl) Gelatine Fine Granules fining agent: 10 – 30 g/hl (higher dosing required for fruit rich in tannin) BEVASIL 30 silica sol fining agent: 50 – 100 ml/hl
Filtration	Coarse filtration: BECOGUR 200 diatomaceous earth: approx. 10% at 100 – 200 g/hl BECOGUR 3500 diatomaceous earth: approx. 90% at 100 – 200 g/hl or BECOPAD 580 depth filter sheet Fine filtration: BECOPAD 350 depth filter sheet
Lees filtration	BECOLITE 5000 perlits: 5 – 7 kg/m ²
Bottling	Bottling at approx. 80 °C, depending on germ load and heat holding time

Pitted fruit/soft fruit (clear juice)

Pitted fruit: cherry, plum, mirabelle plum
Soft fruit: blackcurrant, strawberry, blackberry

Ripe, sound, washed, and grinded fruits

1 – 2 h at 45 – 55 °C, occasional stirring
Colored fruits: Panzym Univers enzyme: 10 – 30 ml/hl
For cherry processing:
Alternatively hot pressing at 60 – 70 °C without using enzymes

Pressing

2 – 4 h at 50 – 55 °C or
8 – 12 h at 20 °C:
Panzym Univers enzyme: 2 – 8 ml/hl

1 – 2 h at 50 – 55 °C or
4 – 8 h at 20 – 30 °C
SIHA Active Bentonite G fining agent: 25 – 50 g/hl
(at pH < 3.5 and 20 °C SIHA Ca-Bentonite G fining agent:
approx. 25 – 50 g/hl)
Gelatine Fine Granules fining agent: 5 – 20 g/hl
BEVASIL 30 silica sol fining agent: 50 – 200 ml/hl

Coarse filtration:

BECOGUR 200 diatomaceous earth: approx. 10% at 100 – 200 g/hl
BECOGUR 3500 diatomaceous earth: approx. 90% at 100 – 200 g/hl
or BECOPAD 580 depth filter sheet

Fine filtration:

BECOPAD 350 depth filter sheet
Colored juices: BECOPAD 450 depth filter sheet

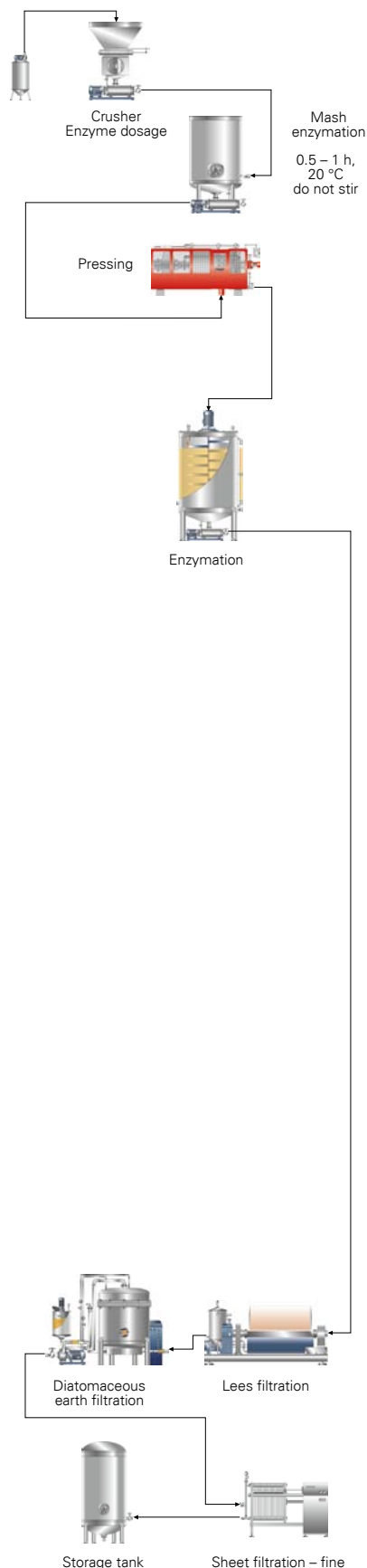
BECOLITE 5000 perlits: 5 – 7 kg/m²

Bottling at approx. 80 °C, depending on germ load and
heat holding time



Fruit Wine Processing from Pomaceous, Pitted, and Soft Fruit

Process steps



Fruit wine from pomaceous fruit

Raw ingredients

Pomaceous fruit: apple, pear, quince

Raw ingredients

Ripe, sound, washed and grinded fruit

Mash enzymation

Approx. 1 h at 20 °C, without stirring
Panzym Univers enzyme: 10 ml/hl

Juice extraction

Pressing

Juice stabilization

Addition of sulfur to juice:
SIHA Potassium Pyrosulphite stabilizer: 6 – 10 g/hl

Addition should follow the microbiological burden of incoming fruit

Juice enzymation

Starch degradation: Panzym F2 enzyme: 0.5 – 2 ml/hl
Pectin degradation: Panzym Univers enzyme: 1 – 2 ml/hl
No holding time: Starch and pectin degradation occur during fermentation

Chaptalization (as required)

Acidification

Lactic Acid 80% stabilizer: max. 3.75 g/l*
(optional for fruits low in acid)

Fermentation (make sure to only use cleaned fermentation vessels with fermentation air locks)

SIHA Active Yeast 3: 20 g/hl
Rehydration of active dry yeast in juice water mixture (50:50) with LALVIN® GO-FERM yeast nutrient

Yeast nutrient:
SIHA Fermentation Salt: max. 30 g/hl step-wise addition until mid of fermentation

Fermentation temperature: 16 – 18 °C

After fermentation

Racking followed by sulfurization with
12 – 16 g/hl SIHA Potassium Pyrosulphite stabilizer

Fruit wine fining

SIHA Active Bentonite G fining agent: approx. 100 g/hl
(at pH < 3.5 SIHA Ca-Bentonite G fining agent: approx. 100 g/hl)
Gelatine Fine Granules fining agent: 10 – 20 g/hl
(higher dosing required for fruit rich in tannin)
BEVASIL 30 silica sol fining agent: 100 – 200 ml/hl

Stabilization

SIHA Potassium Pyrosulphite stabilizer:
target value, free SO₂: 35 – 50 mg/l
Potassium Sorbate stabilizer:
max. 26.8 g/hl (for wines with residual sugar)

Filtration

Coarse filtration:
BECOGUR 200 diatomaceous earth: approx. 10% at 100 – 200 g/hl
BECOGUR 3500 diatomaceous earth: approx. 90% at 100 – 200 g/hl
or BECOPAD 580 depth filter sheet

Fine filtration: BECOPAD 350 depth filter sheet
Sterile filtration: BECOPAD 220 depth filter sheet

Lees filtration

BECOLITE 5000 perlits: 5 – 7 kg/m²

* Guidelines from March 1, 2003

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Fruit wine from pitted fruit/soft fruit

Pitted fruit: cherry, plum, mirabelle plum
Soft fruit: blackcurrant, strawberry, blackberry

Ripe, sound, washed and grinded fruit

1 – 2 h at 45 – 55 °C, occasional stirring
Colored fruits: Panzym Univers enzyme: 10 – 30 ml/hl

Pressing

Addition of sulfur to juice:

SIHA Potassium Pyrosulphite stabilizer: 6 – 10 g/hl

Addition should follow the microbiological burden of incoming fruit

Pectin degradation: Panzym Univers enzyme: 1 – 2 ml/hl

No holding time: pectin degradation occurs during fermentation

Lactic Acid 80% stabilizer: max. 3.75 g/l*
(optional for fruits low in acid)

SIHA Active Yeast 3: 20 g/hl
SIHA Active Yeast 8 (Burgundy Yeast): 20 g/hl
Rehydration of active dry yeast in juice water mixture (50:50) with
LALVIN® GO-FERM yeast nutrient

Yeast nutrient:

SIHA Fermentation Salt: max. 30 g/hl step-wise addition until mid
of fermentation

Fermentation temperature: 16 – 18 °C

Racking followed by sulfurization with
12 – 16 g/hl SIHA Potassium Pyrosulphite stabilizer

SIHA Active Bentonite G fining agent: 25 – 100 g/hl
(at pH < 3.5 SIHA Ca-Bentonite G fining agent: approx. 25 – 100 g/hl)
Gelatine Fine Granules fining agent: 5 – 20 g/hl
BEVASIL 30 silica sol fining agent: 50 – 200 ml/hl

SIHA Potassium Pyrosulphite stabilizer:
target value, free SO₂: 35 – 50 mg/l
Potassium Sorbate stabilizer:
max. 26.8 g/hl (for wines with residual sugar)

Coarse filtration:

BECOGUR 200 diatomaceous earth: approx. 10% at 100 – 200 g/hl
BECOGUR 3500 diatomaceous earth: approx. 90% at 100 – 200 g/hl
or BECOPAD 580 depth filter sheet

Fine filtration: BECOPAD 350 depth filter sheet

Sterile filtration: BECOPAD 220 depth filter sheet

BECOLITE 5000 perlits: 5 – 7 kg/m²



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