



# ViniFilter™

Advanced depth filter technology  
for safe wine filtration applications

**ViniFilter™ is available in  
5 practical filtration grades:**

## ViniFilter™ 500

- ▶ For pre-filtration
- ▶ First filtration after fermentation (e.g. first decanting)

## ViniFilter™ 400

- ▶ Clarification
- ▶ After fining
- ▶ After the separator or filtration with diatomaceous earth

## ViniFilter™ 300

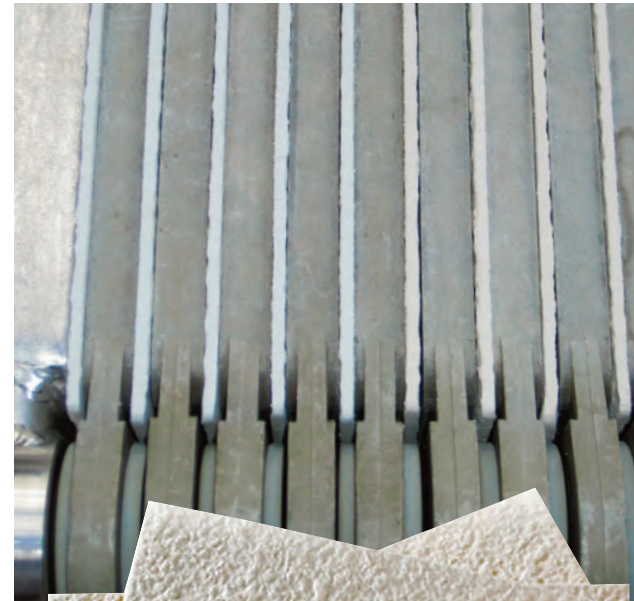
- ▶ For low-germ storage of young wines
- ▶ For pre-filtration before bottling

## ViniFilter™ 200

- ▶ For cold sterile bottling due to safe retention of yeast and bacteria
- ▶ As pre-filter in membrane filtration

## ViniFilter™ 100

- ▶ For cold sterile bottling of wines with microbial contaminations



2B FermControl presents a range of depth filters, using advanced technology which takes care of the demands of high quality filtration of wines. ViniFilter™ ensure the high quality of your wines.



### The specific advantages of ViniFilter™ are:

- ▶ Safer than pure cellulose filters, due to advanced technology
- ▶ Made of finest cellulose pulps and specially calcinated diatomaceous earth
- ▶ High permeability towards important positive ingredients in the wine
- ▶ Displays optimal colour retention in red and rosé wines
- ▶ Outstanding particle hold capacity
- ▶ Has a nearly linear pressure profile
- ▶ Withstands even high pressure differences

### What is the difference between ViniFilter™ and „traditional“ filter sheets?

Standard filters contain cellulose, minerals and resins, and therefore they often also remove a wide variety of positive ingredients such as e.g. long chain polysaccharides and anthocyanins. The advanced technology of ViniFilter™ optimizes the content of cellulose pulps and filter aids, which allow valuable ingredients in the wine to pass through almost without loss. The advantage over pure cellulose layers is an almost linear pressure curve without break through.

### Show your true COLOURS!

ViniFilter™ is not white – which is good, because of its contents of specially calcinated diatomaceous earth, which is known for its excellent properties in providing an outstanding separation effect and safety.

**Please contact us to learn more about the premium alternative in wine filtration!**

### Do you have any questions or requests?

Please call the 2B experts for advice:

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**We will be pleased to support you.**

YOUR LOCAL 2B-PARTNER