



The
“2 in 1”
solution for
year-round
filtration.

 **Flavy FX**

Cross-flow filtration
of Juice lees and Wines.

Flavy FX, acknowledged quality technology

15 years of experience and extensive know-how of cross-flow wine filtration have made Bucher Vaslin a reference across the world. The options and technical developments implemented over the years have proved their performance:

- polyethersulfone organic membranes specifically made for wine filtration,
- an original filtration process to ensure stable flow rates,
- automatic operation offering maximal dependability.

Bucher Vaslin cross-flow filtration is today used by wine cellars of renown both in France and abroad. Famous wine producing regions around the world are strong supporters of the process: Bordeaux, Bourgogne, Languedoc, Provence, Tuscany, Veneto, Galicia, Rioja, California, South Africa, Australia...

Flavy FX cross-flow filtration is now widely recognized as being an appropriate, qualitative and cost efficient solution.

Juice lees and Wines, twin advantages of Flavy FX

Backed by its wine filtration expertise, Bucher Vaslin researches and develops cross-flow filtration for the processing of natural settled juice lees during harvest.

Now both Juice lees and Wines are processed with the same filter all the year round. This new “2 in 1” solution offers several advantages: valorization of the finished product, undeniable savings and true value-added for the wine cellar.

The easy-to-use process consists in processing the juice lees in two stages:

- the use of a Flavy D3 or D10 rotary drum pre-filter to eliminate the large particles,
- the actual filtration with a cross-flow filter fitted with adapted organic membranes to enable the filtration of more heavily laden products.



Flavy D3 rotary drum pre-filter



Filtration membrane

Bucher Vaslin cross-flow filtration: facts and commitments

Flavy FX - Quality first

Respect of wines' organoleptic qualities

The Flavy FX range of organic membranes in polyethersulfone is specifically appropriate for the cross-flow filtration of wine. The porous barrier with a nominal diameter of 0.2 μm keeps back unwanted suspended matter contained in the wine (particles, yeasts and bacteria). Filtered wines are clear, microbiologically stable and limpid (turbidity < 1 NTU). To preserve aroma and colour. There is no wine oxygenation and little loss of CO_2 .

A guarantee of wines of constant quality

The transmembranous pressure (TMP) in Flavy FX cross-flow filters is adjusted, low and constant for guaranteed permeate quality, filtration rates are constant and clogging indices low. A high level of technical control providing a constant guarantee of quality throughout the process.

Highly qualitative results on Juice lees

The permeate obtained, representing up to 90% of the implemented juice lees, volume can be reincorporated in the initial tank because of its contribution in respect of fat level, finesse and aroma freshness.



Flavy FX - Real savings

Quick return on “2 in 1” investment

Using the “1 filter for 2 applications”, the return on investment is very fast and the price per filtered hectoliter is more advantageous.

Savings on annual operating costs

Cross-flow filtration is an efficient annual costs-reducing filtration solution:

- the filter does not use diatomaceous earth consumables,
- the filter does not demand any special attention. Labour costs dedicated to the cellar filtration station are significantly reduced as a result.

The filter is entirely automatic, it can operate around the clock, 7 days a week. A simple surveillance is enough. For the filtration of juice lees: pre-filtration, pressure parameters management, flow rate, etc, are automated.

With the Flavy FX filter:

- one only throughput is required, for wine and juice lees alike,
- wine losses are limited (around 0.1% to 2% according to wine profiles), must losses on juice lees are very low (around 1% of the juice volume).

Flavy FX - Enhanced added-value for the cellar

Improved optimization of cellar organization

The Flavy FX range simplifies day to day operations. The cellar is autonomous throughout the year resulting in improved organization.

At harvest, juice lees are filtered in batches: the operator can opt for tank by tank juice lees management to ensure improved valorization (by avoiding mixes). The resulting ease of working also allows the time interval between must racking and filtration to be reduced thus preventing juice lees to get fermented.

Lastly, Flavy FX cross-flow filtration frees the wine maker from managing input concerns and from handling used diatomaceous earth.

Operator health and safety

The filter’s automatic operation assures the wine maker of total dependability. Just plug it in, program and let it filter – day and night.

Furthermore, the absence of diatomaceous earth contributes to better integration of health and safety conditions for operators.

Ideal for any type of cellar

Easy to use and relatively uncumbersome, the Flavy FX cross-flow filtration system can be easily set up in any type of cellar.

The flexibility and user-friendliness of the automatic operation developed by Bucher Vaslin makes cross-flow filtration accessible to cellars without prior expertise.



Juice lees filtration installation



Juice lees before filtration / Must after filtration / Final retentate

Flavy FX, “2 in 1” cross-flow filtration to:

- make quality a priority
- make savings
- enhance efficiency
- improve on environment friendliness



Opt for peace of mind and quality of service with Bucher Vaslin

Opt for a brand backed by 15 years of cross-flow filtration experience and frontrunner in the wine making equipment and processes market.

Bucher Vaslin offers support for the selection and setting up of the solution that best fits your needs and profile:

- a network of qualified and experienced distributors in your vicinity on hand to offer advice,
- the experience of our regional agents and on-call technicians and the convenience of the service offered,
- the guarantee of fast availability of spare parts.

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