



FILTRATION SOLUTIONS FOR

TCA/TBA removal LIBRASORB® TX



SWISS QUALITY.

DEPTH FILTRATION FOR VALUABLE LIQUIDS. SINCE 1938.

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Improving the taste of beverages

TCA and TBA cause undesired musty and moldy off-flavors in wine that are recognizable at concentrations as low as 5 ng/L. Surprisingly, even at approximately one part per trillion, it can mask and therefore negatively affect taste and bouquet. TCA (2,4,6-Trichloranisole) and TBA (2,4,6-Tribromanisole) and their precursors can originate from oak barrels, storage tanks, tap water and other production equipment used in wine making and other beverage production processes.

LIBRASORB® TX filter sheets offer a selective solution in removing those undesirable off flavors, improving the organoleptic profile, and thus adding value to the final product. The treatment with LIBRASORB® TX allows the reduction of TCA and TBA levels to below the flavor threshold while fully preserving the sensory profile of the treated wine.

Treatment with LIBRASORB® TX technology

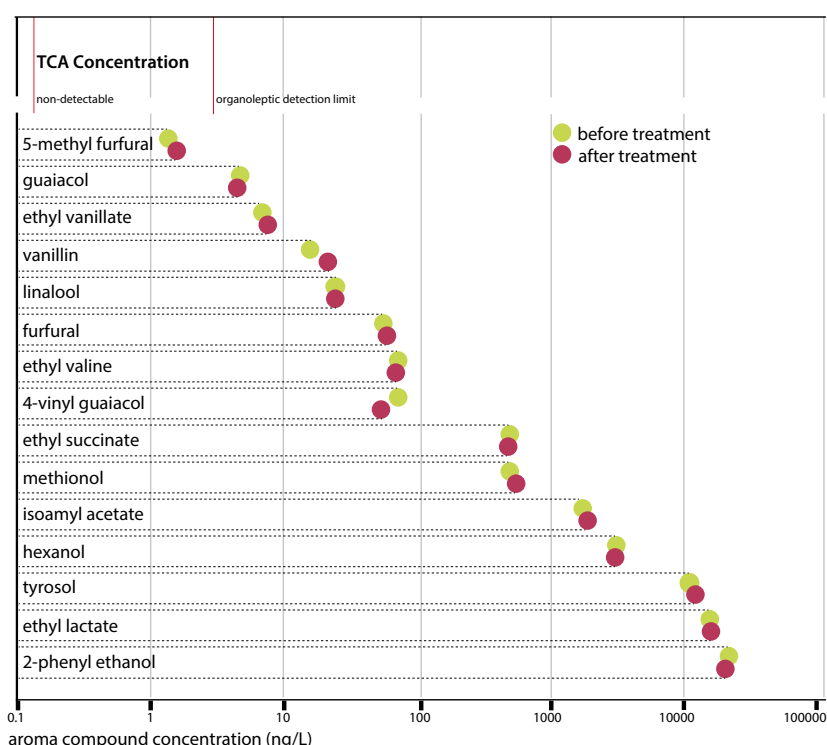
Winemakers and other beverage industries around the world have been using LIBRASORB® TX for more than a decade to remove cork taint and musty tones, increasing the wine and beverage freshness, favoring the primary and secondary aromas, and thus adding value to the treated products. These specifically designed depth filter media contain an inorganic compound, allowing the adsorption of the TCA and TBA molecules by a lock and key principle. All the materials used for the LIBRASORB® TX production are FDA approved and admitted by the OIV.

LIBRASORB® TX filter media is available in a wide range of sheet formats and as lenticular modules, which allows application in any commercially available depth filter system. An adjusted flowrate of 300 to 350 L/m²×h enables selective removal of the unwanted compounds.

The special lab- scale LIBRASORB® TX test kit enables you to test and verify the effectiveness of the treatment for a specific product and process.

Aromas analysis before and after treatment

The graph shows the aroma analysis of a wine before and after treatment with LIBRASORB® TX. After treatment, the original TCA concentration (20 ng/L) is well below the flavor threshold of 5 ng/L and no more TCA could be detected. At the same time, none of the aroma compounds examined showed a significant difference.



Unique solution

Effective and specific removal of TCA/TBA

Proven process

OIV admitted and FDA approved

Easy handling & cost effective

Same process as conventional depth filtration technologies