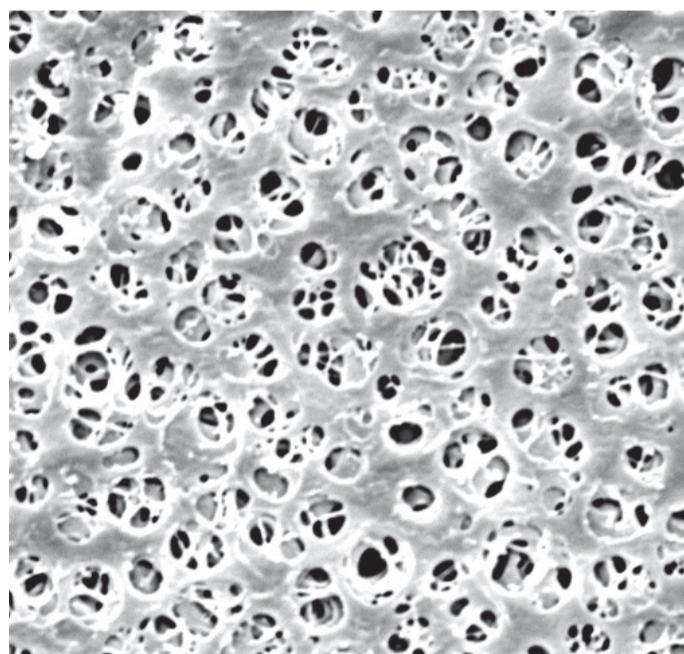




Beer Brewing: Tips and Tricks for Your Brewery Operation

Optimize Your Workflow Process

For Food and Beverage Applications Only



Avoid Contamination

Processing Filters: Sartocool® PS 0.65 µm

- Use single layer microbial retentive lactobacillus and other beer spoiling organisms filters to optimize high flow rates.
- Ability to retain large range of particles within the matrix of the filter.
- Ability to regenerate depth & microbial filters will allow long filter life.
- Filter incoming city or well water for your product recipe will bring out the true taste and aroma of your beer.



Save Time

Use Hydrophobic PTFE Filter Polymer: Aerosart 0.2 µm

- Use single layer membrane for high air flow rates. Double layer PTFE polymer design allows condensate to form between layers, lowering overall flow and moist area for microorganism growth.
- High particle retention allows for high quality air into your process without compromising your beer flavor and aroma.



Improve Results

Trap & Fine Filtration: Jumbo Star Sartopure® PP

- Use hygienic | sanitary designs as this will allow for assurance of cleaning, regeneration & sanitization of your system.
- Save money by replacing centrifuge use with large depth area filter.
- Efficient design to maintain organoleptic, aroma, appearance, taste of product.

