


4EP-4EG Treatment

<p>EQUIPMENT</p>	<p>Winetech Loose R.O. System with Ion Exchange Resins Membranes: FDA approved, thin-film tangential membrane Resins: FDA approved, odorless and flavorless</p>
<p>APPLICATIONS</p>	<p>Removal of Brettanomyces off-flavors (4EP-4EG) from wine</p>
<p>COMPLIANCE</p>	<p>All components, materials and chemicals are FDA approved TTB compliant</p>
<p>PROCESS</p>	<p>Average removal: 20% per pass Throughput: 350 - 600 gallons/hour Wine temperature: 55°- 65° F (13°-18° C) Max working pressure: 740 PSI (50 bar) Average wine loss: 0.5% - 3% (small lots) Cleaning agent: sodium / potassium hydroxide All equipment is sanitized after each use</p>
<p>SERVICE REQUIREMENTS</p>  <p>WINE REQUIREMENTS</p>	<p>Analyses: 4EP 4EG levels no older than one week Power : Dedicated receptacle within 100 feet 220 Volts tri- phase 30 Amp 480 Volts tri- phase 15 Amp Receptacle: Hubbell style three poles + ground 30 A 480V / 60 A 480V / 60 A 240V NO HARD WIRING will be done by our Filter Technicians. We can sell the receptacle to be installed by your contractor. We will not perform the service without the necessary receptacle in place Water: Within 70 feet with 3/4" garden hose fitting Tanks: Wine tank within 70' with Tri Clover fitting (above ground level) Hoses: 1 1/2" or 2", sanitized, enough to reach the tank</p> <hr/> <p>Wine: Racked, blended, in tank. Lot size: Minimum 500 gallons Wine temperature: Minimum 55° - 65° F Brix: Max 10° Note: No CO₂, clarifying products, bentonite, seeds or pomace Turbidity: Less than 200 NTU Caution: Maintain free SO₂ level between 20 - 30 mg/l before and after treatment. THIS TREATMENT IS NOT A FILTRATION: You need to filter the wine to remove the brettanomyces responsible for the off flavors. Should these requirements not be met at the time of service, Winetech reserves the right to reschedule, revise pricing, and/or cancel the service.</p>

FOR ACKNOWLEDGEMENT AND ACCEPTANCE:

Signature: _____ Date: _____

