



Food and Beverage

OenoPure™ Filter Cartridges

Description

The OenoPure cartridge is Pall Corporation's most recent and advanced solution for membrane filtration of wine. The cartridge is constructed from an essentially inert media to ensure that the level of organoleptic and colloidal interference is negligible. Additionally the media is configured with a "laid over" pleat configuration for increased mechanical strength, filter area and exposure to repeated hot water and steam sanitization cycles for longer service life.

The AB style cartridges are available in single open ended (SOE) configurations to fit in sanitary housings to ensure effective microbial removal and assembly integrity.

Media

- Hydrophilic, easy to wet and Integrity test
- Fixed pores, non-shedding, resin and surfactant free
- Low binding for minimal interaction with wine
- Broad range of chemical compatibility

Cartridge

- Low holdup volume for minimum product losses
- Laid over pleat construction for increased mechanical strength
- High area for long life
- Individually serialized

Sanitization/Sterilization

- Hot water sanitizable
- Steamable *in situ*

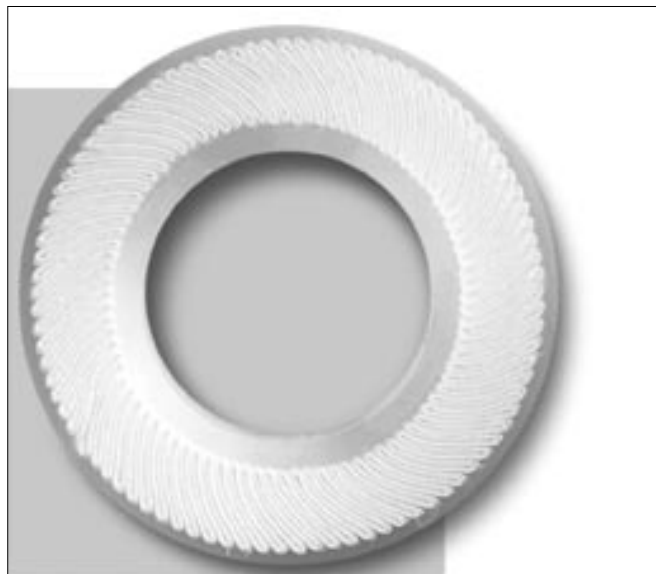
Manufacturing

- ISO 9000 Certified Quality System
- Cartridges produced in a controlled environment

Specifications

Materials

- FDA-Listed materials per 21 CFR
- Hydrophilic polyethersulfone membrane
- Support and drainage layers: polypropylene
- Endcaps, cage and core: Polypropylene
- O-rings: Silicone (H4) or ethylene propylene (J)



Removal Ratings

- Typical *Oenococcus oenos* TR is $>10^7$

Dimensions (nominal)

- Lengths: 10" (254 mm)
20" (510 mm)
30" (760 mm)
40" (1015 mm)

Configuration (AB Code 7)

- Adapter: Double 226 O-ring
- Finned end, bayonet lock
- Stainless steel ring in code 7 adapter

Biological Safety

- All materials are listed in Title 21 of the US Code of Federal Regulations

Operating conditions¹

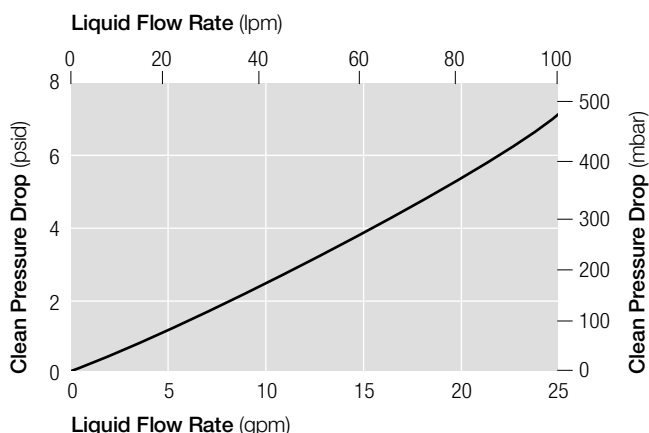
Maximum operating pressure (forward):

- 80 psid (5.5 barg) at up to 104°F (40°C)
- 60 psid (4 barg) at up to 176°F (80°C)

Autoclave/Steaming *In Situ*

- Maximum steam sterilization temperature 257°F (125°C)
- Maximum allowable pressure drop (forward) during steaming at 257°F (125°C) is 4 psid (300 mbar)
- Cumulative steam exposure²: 30 hours at 257°F (125°C)

Pressure Drop vs. Liquid Flow Rate³



1. Using compatible liquids.

2. Lab tests establish multi-cycle resistance; filters should be qualified in actual use. Cool to ambient temperature before use. Contact Pall for recommended procedures.

3. Typical initial clean media differential pressure (DP) per 10" (254 mm) element for water at 68°F (20°C); viscosity 1 centipoise. For 20", 30" and 40" configurations divide the differential pressure by 2, 3 and 4 respectively. For assistance in filter assembly sizing and housing selection, contact your local Pall Distributor or Pall Corporation directly.

Hot water sanitization²

- Maximum hot water sanitization temperature 194°F (90°C)
- Hot water cumulative exposure: 500 10 minute cycles at 194°F (90°C)

Specifications and Availability

The information provided in this literature was reviewed for accuracy at the time of publication. Product availability may change without notice. For current information on the products and test methodologies, consult your local Pall Distributor or contact Pall Corporation Food & Beverage directly.

Ordering Information

AB*GB7WJ	Bayonet, SOE style cartridge with 226 ethylene propylene O-ring.
AB*GB7WH4	Bayonet, SOE style cartridge with 226 silicone O-ring.

* Length code: 1, 2, 3 or 4; 1=10" (254 mm), 2=20" (510 mm), 3=30" (760 mm), 4= 40" (1015 mm).



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2200 Northern Boulevard
East Hills, New York 11548-1289

800.289.7255 toll free
516.484.5400 phone
516.484.3216 fax
www.pall.com web

Visit us on the Web at www.pall.com

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