

Imperium™ Microbial Stabilization Filter

Protecting Taste and Quality with a Fresh Approach to Microfiltration

For the Final Filtration of Wine

The Imperium Platform is the next generation of microfiltration technology, for Food & Beverage producers who truly value the importance of product quality, process optimization and continuous improvement.

As the final control step prior to packaging, the Imperium Microbial Stabilization (MSB) Filter removes spoilage organisms which can adversely affect taste and quality, providing stable wine with excellent shelf-life.

Patent pending design with 10 m² newly developed Supor® Polyethersulfone (PES) membrane and an 88% reduction in material junction points, together with the Imperium integrity test approach and modular housing configuration, result in up to 30% reduction in operating costs, reduced risk of product contamination and complete process flexibility.

10 m² filtration area
with new Supor®
PES membrane

**Up to 30%
Reduction in
Operating Costs**

Imperium integrity test
approach and 88% reduction
in material junction points

**Reduced Risk
of Product
Contamination**

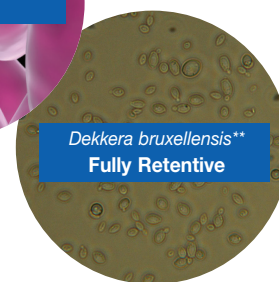
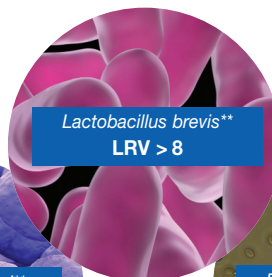
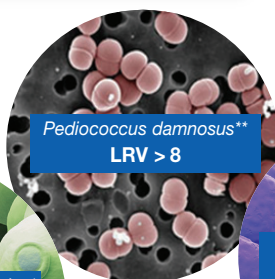
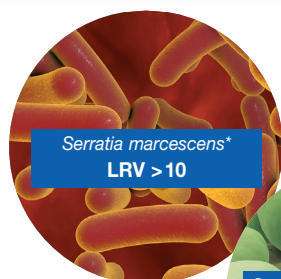
Modular housing
configuration

**Complete
Process
Flexibility**



Microbial Retention

Laboratory challenge testing has been performed on new and unused filters to *qualify** or determine *typical*** retention to various microorganisms.



The product is fully integrity testable *in situ*, providing assurance of product performance. Please contact Pall Food & Beverage for integrity test parameters.

Filter Sizing – OPEX Optimization

Depending on the quality of pre-filtration and wine filterability, Pall SLS Global Technical Support will recommend optimal sizing specific to your process.

The maximum recommended wine flow rate per housing is 68 hL / hour (30 US Gal / min), with parallel multi-size configurations available for increased flow rates up to 542 hL / hour (239 US Gal / min).

Differential Pressure	Clean Water Flow Rate
100 mbarg	190 L / min (50 US Gal / min)

Based on laboratory testing with water at 20 °C, 1 centipoise viscosity.

Quality

- Cartridges produced in a controlled environment
- Manufactured under a Quality Management System certified to ISO9001:2008

Sanitization, Sterilization and Regeneration¹

Fluid	Exposure
Steam (max ΔP 300 mbarg forward or reverse)	13 hours 135 °C
Hot Water	112 hours 90 °C
NaOH	185 hours 3% 85 °C
Peracetic Acid	2,000 hours 325 ppm ambient
Potassium Metabisulfite	1,250 hours 1,000 ppm ambient

¹Maximum cumulative exposure measured under laboratory test conditions. The actual cumulative time depends on the process conditions. Cartridges should be cooled to system operating temperature prior to use. Contact PALL for recommended procedures.

Materials of Construction

Filter Membrane	Supor Polyethersulfone
Support and Drainage	Polypropylene (Talc / TiO ₂ / SiO ₂ filled)
Core, Cage, End-cap, Handle	Polypropylene (Talc / TiO ₂ / SiO ₂ filled)
Adaptor	Polypropylene (Talc / TiO ₂ / SiO ₂ filled) with fully encapsulated Stainless Steel Ring (SS316L)
O-rings	Silicone

Ordering Information

Part Number: **IMP C MSB D W H4**

IMP: Imperium Platform
 C: Cartridge
 MSB: Microbial Stabilization
 D: Membrane Grade
 W: Food Contact Compliant
 H4: Silicone O-ring

* EPR O-Rings available in separate pack

Operating Characteristics in Compatible Fluids²

Maximum Differential Pressure	Operating Temperature
6 bar (87 PSI) (forward)	40 °C (104 °F)
1 bar (14.5 PSI) (reverse)	40 °C (104 °F)
2.5 bar (36.3 PSI) (forward pulses x 10,000)	Ambient

²Compatible fluids are defined as those which do not swell, soften or adversely affect any of the filter components

Food Contact Compliance

Please refer to the Pall website www.pall.com/foodandbev for a Declaration of Compliance to specific national legislation and/or regional regulatory requirements for food contact use.



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Filtration. Separation. Solution.SM

Visit us on the Web at www.pall.com/foodandbev

Pall Corporation has offices and plants throughout the world. For Pall representatives in your area, please go to www.pall.com/contact

Please contact Pall Corporation to verify that the product conforms to your national legislation and/or regional regulatory requirements for water and food contact use.

Because of technological developments related to the products, systems, and/or services described herein, the data and procedures are subject to change without notice. Please consult your Pall representative or visit www.pall.com to verify that this information remains valid.

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