

Filtration and Beverage Treatment Products

Spirits Guide


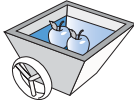




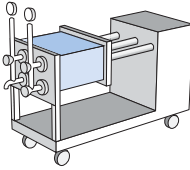


Powering Business Worldwide

Fruit Brandies from Pomaceous and Pitted Fruit

Williams Christ pear, apple, pear, quince, cherry, peach, plum, mirabelle plum, blackthorn

Fruit brandies are in. Consumers are becoming ever more discerning and love the variety of this fine schnapps made of pomaceous and stone fruit.

Raw ingredient		Pomaceous fruit <ul style="list-style-type: none"> Only process fully ripened, healthy, and clean fruit If necessary, briefly store the raw ingredient to allow fruit to ripen Process quickly
Mash in		<ul style="list-style-type: none"> Remove any leaves and rotten fruit Wash fruit Remove stalks depending on the fruit Crush or mash fruit Do not break the pits
Mash treatment		<ul style="list-style-type: none"> Store in clean fermentation vessels with a lid and fermentation plug Acidify to a pH of 2.8 – 3.2 using 1.28 – 2.56 fl.oz/gal (1 – 2 l/hl) of SIHA® Combi Acid Liquid acidifier or 8.35 – 25.04 lb/1,000 gal (100 – 300 g/hl) of SIHA Combi Acid Granulated acidifier Add 0.25 – 0.42 lb/1,000 gal (3 – 5 g/hl) of SIHAZYM™ SupraMash Granulated enzyme per 220.5 lb (100 kg) of mash for maximum mash liquefaction and flavor release, and 3.84 – 6.40 fl.oz/1,000 gal (3 – 5 ml/hl) of Amylase AG 300L enzyme Add 0.17 – 0.33 lb/1,000 gal (2 – 4 g/hl) of Panzym® Arome G enzyme to release bound flavors (terpenes)
Fermentation		<ul style="list-style-type: none"> Fermentation at 61 – 68 °F (16 – 20 °C) with 1.25 – 1.67 lb/1,000 gal (15 – 20 g/hl) of SIHA Active Yeast 6 (Distillery Yeast), or Cold fermentation at 54 – 61 °F (12 – 16 °C) with 1.25 – 1.67 lb/1,000 gal (15 – 20 g/hl) of SIHA DESTAROME™ yeast Optimum nutrient supply through 2.09 – 2.50 lb/1,000 gal (25 – 30 g/hl) of SIHA Fermentation Salt yeast nutrient or 8.35 – 16.69 lb/1,000 gal (100 – 200 g/hl) of SIHAFERM™ Plus yeast and yeast nutrient <p>Please observe user note for the optimum rehydration of yeast on page 11</p>
Mash storage		<ul style="list-style-type: none"> Protect the mash from air at the end of fermentation and distill quickly
Distillation		<ul style="list-style-type: none"> Once fermentation is complete, add 2.56 – 5.12 fl.oz/1,000 gal (2 – 4 ml/hl) of SIHA Silicone Anti Foam Agent SE Concentrated to prevent frothing in the still First and last runnings separation through fractionation and sensory testing in combination with a separation test, if necessary If applicable add SIHA Activated Carbon GE or SIHA Actiliq GE fining agent to reduce off-smell and off-flavor; for dosages see Technical Information Sheet If required add SIHA GESIL fining agent for harmonization; for dosages see Technical Information Sheet
Filtration		<ul style="list-style-type: none"> After storage adjust the distillate to drinking strength and store for a few days at 41 – 46 °F (5 – 8 °C) Filtration with BECO SELECT™ A 20 or BECO SELECT A 40 depth filter sheets in BECO COMPACT™ PLATE plate and frame filters or BECO INTEGRA™ LAB 220 filtration system <p>Important note: filtration temperature and speed are a key for successful filtration</p> <p>Please observe user note for BECO SELECT A depth filter sheets in the table on page 10</p> <ul style="list-style-type: none"> Optional particle filtration with BECO PROTECT PG®, FS or PP Pure depth filter cartridges in 10 µm or with BECO PROTECT PG or FS depth filter cartridges in 20 µm prior to bottling

Pitted fruit

- Process fully ripened, healthy, and clean fruit quickly
- Blackthorn: Harvest after the first frost

- Remove any leaves and rotten fruit
- Wash fruit
- Remove stalks; only crush fruit and remove pits, if necessary
- Gently pump
- Do not break pits

- Store in clean fermentation vessels with a lid and fermentation plug
- Acidify to a pH of 2.8 – 3 using
1.28 – 2.56 fl.oz/gal (1 – 2 l/hl) of **SIHA Combi Acid Liquid** acidifier or
8.35 – 25.04 lb/1,000 gal (100 – 300 g/hl) of **SIHA Combi Acid Granulated** acidifier
- Add 0.25 – 0.42 lb/1,000 gal (3 – 5 g/hl) of **SIHAZYM SupraMash Granulated** enzyme per 220.5 lb (100 kg) of mash for maximum mash liquefaction and flavor release
- Add 0.17 – 0.33 lb/1,000 gal (2 – 4 g/hl) of **Panzym Arome G** enzyme to release bound flavors (terpenes)

- Fermentation at 61 – 68 °F (16 – 20 °C) with 1.25 – 1.67 lb/1,000 gal (15 – 20 g/hl) of **SIHA Active Yeast 6 (Distillery Yeast)**, or
- Cold fermentation at 54 – 61 °F (12 – 16 °C) with 1.25 – 1.67 lb/1,000 gal (15 – 20 g/hl) of **SIHA DESTAROME** yeast
- Optimum nutrient supply through
2.09 – 2.50 lb/1,000 gal (25 – 30 g/hl) of **SIHA Fermentation Salt** yeast nutrient or
8.35 – 16.69 lb/1,000 gal (100 – 200 g/hl) of **SIHAFERM Plus** yeast and yeast nutrient
Please observe user note for the optimum rehydration of yeast on page 11

- Keep cool, under acid protection, and airtight

- Once fermentation is complete, distill with the required amount of copper (1) chloride or use a suitable catalyst, if necessary
- 2.56 – 5.12 fl.oz /1,000 gal (2 – 4 ml/hl) of **SIHA Silicone Anti Foam Agent SE Concentrated**
- First and last runnings separation through fractionation and sensory testing in combination with a separation test, if necessary
- If applicable add **SIHA Activated Carbon GE** or **SIHA Actiliq GE** fining agent to reduce off-smell and off-flavor; for dosages see Technical Information Sheet
- If required add **SIHA GESIL** fining agent for harmonization; for dosages see Technical Information Sheet

- After storage adjust the distillate to drinking strength and store for a few days at 36 – 41 °F (2 – 5 °C)
- Filtration with **BECO SELECT A 20** or **BECO SELECT A 40** depth filter sheets in **BECO COMPACT PLATE** plate and frame filters or **BECO INTEGRA LAB 220** filtration system
Important note: filtration temperature and speed are a key for successful filtration
Please observe user note for **BECO SELECT A** depth filter sheets in the table on page 10
- Optional particle filtration with **BECO PROTECT PG, FS** or **PP Pure** depth filter cartridges in 10 µm or with **BECO PROTECT PG** or **FS** depth filter cartridges in 20 µm prior to bottling



Fruit Brandies from Soft Fruit

Rowanberry, elderberry, raspberry

When distilling schnapps from soft fruit, pay particular attention to the quality of the berries and avoid mash storage.

Raw ingredient		Rowanberry	<ul style="list-style-type: none"> Process fully ripened, healthy, and clean fruit quickly
Mash in			<ul style="list-style-type: none"> Remove any leaves and rotten fruit Remove stalks (destem) Only crush fruit Gently pump Do not damage pips! Water may be added for better processing
Mash treatment			<ul style="list-style-type: none"> Store in clean fermentation vessels with a lid and fermentation plug Acidify to a pH of 2.8 – 3.2 using 1.28 – 2.56 fl.oz/gal (1 – 2 l/hl) of SIHA Combi Acid Liquid acidifier or 8.35 – 25.04 lb/1,000 gal (100 – 300 g/hl) of SIHA Combi Acid Granulated acidifier Add 0.25 – 0.42 lb/1,000 gal (3 – 5 g/hl) of SIHAZYM SupraMash Granulated enzyme per 220.5 lb (100 kg) of mash for maximum mash liquefaction and flavor release
Fermentation			<ul style="list-style-type: none"> Fermentation at 61 – 68 °F (16 – 20 °C) with 1.67 – 2.50 lb/1,000 gal (20 – 30 g/hl) of SIHA Active Yeast 6 (Distillery Yeast), or Cold fermentation at 54 – 61 °F (12 – 16 °C) with 1.67 – 2.50 lb/1,000 gal (20 – 30 g/hl) of SIHA DESTAROME yeast Optimum nutrient supply through 2.09 – 2.50 lb/1,000 gal (25 – 30 g/hl) of SIHA Fermentation Salt yeast nutrient or 8.35 – 16.69 lb/1,000 gal (100 – 200 g/hl) of SIHA FERM Plus yeast and yeast nutrient <p>Please observe user note for the optimum rehydration of yeast on page 11</p>
Mash storage			<ul style="list-style-type: none"> Protect the mash from air at the end of fermentation and distill quickly
Distillation			<ul style="list-style-type: none"> 2.56 – 5.12 fl.oz/1,000 gal (2 – 4 ml/hl) of SIHA Silicone Anti Foam Agent SE Concentrated First and last runnings separation through fractionation and sensory testing in combination with a separation test, if necessary If applicable add SIHA Activated Carbon GE or SIHA Actiliq GE fining agent to reduce off-smell and off-flavor; for dosages see Technical Information Sheet If required add SIHA GESIL fining agent for harmonization; for dosages see Technical Information Sheet
Filtration			<ul style="list-style-type: none"> After storage adjust the distillate to drinking strength and store for a few days at 36 – 41 °F (2 – 5 °C) Filtration with BECO SELECT A 20 or BECO SELECT A 40 depth filter sheets in BECO COMPACT PLATE plate and frame filters or BECO INTEGRA LAB 220 filtration system <p>Important note: filtration temperature and speed are a key for successful filtration. Please observe user note for BECO SELECT A depth filter sheets in the table on page 10</p> <ul style="list-style-type: none"> Optional particle filtration with BECO PROTECT PG, FS or PP Pure depth filter cartridges in 10 µm or with BECO PROTECT PG or FS depth filter cartridges in 20 µm prior to bottling


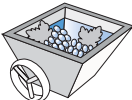
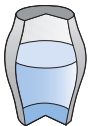
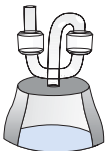


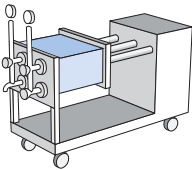
Elderberry, raspberry

- Process fully ripened, healthy, and clean fruit quickly
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- Remove any leaves and rotten fruit
 - Remove stalks (destem)
 - Only crush fruit
 - Gently pump
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- Store in clean fermentation vessels with a lid and fermentation plug
 - Acidify to a pH of 2.8 – 3
 - using 1.28 – 2.56 fl.oz/gal (1 – 2 l/hl) of **SIHA Combi Acid Liquid** acidifier or
 - 8.35 – 25.04 lb/1,000 gal (100 – 300 g/hl) of **SIHA Combi Acid Granulated** acidifier
 - Add 0.25 – 0.42 lb/1,000 gal (3 – 5 g/hl) of **SIHAZYM SupraMash Granulated** enzyme per 220.5 lb (100 kg) of mash for maximum mash liquefaction and flavor release
-
- Fermentation at 61 – 68 °F (16 – 20 °C) with 1.25 – 1.67 lb/1,000 gal (15 – 20 g/hl) of **SIHA Active Yeast 6 (Distillery Yeast)**, or
 - Cold fermentation at 54 – 61 °F (12 – 16 °C) with 1.25 – 1.67 lb/1,000 gal (15 – 20 g/hl) of **SIHA DESTAROME** yeast
 - Optimum nutrient supply through
 - 2.09 – 2.50 lb/1,000 gal (25 – 30 g/hl) of **SIHA Fermentation Salt** yeast nutrient
 - or 8.35 – 16.69 lb/1,000 gal (100 – 200 g/hl) of **SIHA FERM Plus** yeast and yeast nutrientPlease observe user note for the optimum rehydration of yeast on page 11
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- Protect the mash from air at the end of fermentation and distill quickly
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- Distill during abating fermentation
 - 2.56 – 5.12 fl.oz/1,000 gal (2 – 4 ml/hl) of **SIHA Silicone Anti Foam Agent SE Concentrated**
 - First and last runnings separation through fractionation and sensory testing in combination with a separation test, if necessary
 - If applicable add **SIHA Activated Carbon GE** or **SIHA Actiliq GE** fining agent to reduce off-smell and off-flavor; for dosages see Technical Information Sheet
 - If required add **SIHA GESIL** fining agent for harmonization; for dosages see Technical Information Sheet
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- After storage adjust the distillate to drinking strength and store for a few days at 36 – 41 °F (2 – 5 °C)
 - Filtration with **BECO SELECT A 20** or **BECO SELECT A 40** depth filter sheets in **BECO COMPACT PLATE** plate and frame filters or **BECO INTEGRA LAB 220** filtration system
 - Important note: filtration temperature and speed are a key for successful filtration
 - Please observe user note for **BECO SELECT A** depth filter sheets in the table on page 10
 - Optional particle filtration with **BECO PROTECT PG, FS** or **PP Pure** depth filter cartridges in 10 µm or with **BECO PROTECT PG** or **FS** depth filter cartridges in 20 µm prior to bottling



Brandy from Grapes and Marc

Brandies are becoming increasingly popular with consumers. To ensure the quality of the brandies, follow specific control measures.

Raw ingredient		Grape brandy <ul style="list-style-type: none"> • Grapes (with at least 60 °Oe) • Fully ripe, not rotten • Process quickly
Mash in		<ul style="list-style-type: none"> • Remove stalks (destem) • Crush
Mash treatment		<ul style="list-style-type: none"> • Acidify to a pH of 2.8 – 3 using 1.28 – 2.56 fl.oz/gal (1 – 2 l/hl) of SIHA Combi Acid Liquid acidifier or 8.35 – 25.04 lb/1,000 gal (100 – 300 g/hl) of SIHA Combi Acid Granulated acidifier • Add 0.25 – 0.42 lb/1,000 gal (3 – 5 g/hl) of SIHAZYM SupraMash Granulated enzyme per 220.5 lb (100 kg) of mash for maximum mash liquefaction and flavor release • Add 0.17 – 0.33 lb/1,000 gal (2 – 4 g/hl) of Panzym Arome G enzyme to release bound flavors (terpenes)
Fermentation		<ul style="list-style-type: none"> • Fermentation at 61 – 68 °F (16 – 20 °C) with 1.25 – 1.67 lb/1,000 gal (15 – 20 g/hl) of SIHA Active Yeast 6 (Distillery Yeast), or • Cold fermentation at 54 – 61 °F (12 – 16 °C) with 1.25 – 1.67 lb/1,000 gal (15 – 20 g/hl) of SIHA DESTAROME yeast • Optimum nutrient supply through 2.09 – 2.50 lb/1,000 gal (25 – 30 g/hl) of SIHA Fermentation Salt yeast nutrient or 8.35 – 16.69 lb/1,000 gal (100 – 200 g/hl) of SIHA FERMI Plus yeast and yeast nutrient <p>Please observe user note for the optimum rehydration of yeast on page 11</p>
Mash storage		<ul style="list-style-type: none"> • Protect the mash from air at the end of fermentation and distill quickly
Distillation		<ul style="list-style-type: none"> • The distillate should be distilled slowly using intensifiers. Add 2.56 – 5.12 fl.oz/1,000 gal (2 – 4 ml/hl) of SIHA Silicone Anti Foam Agent SE Concentrated to prevent frothing in the still • First and last runnings separation through fractionation and sensory testing in combination with a separation test, if necessary • If applicable add SIHA Activated Carbon GE or SIHA Actiliq GE fining agent to reduce off-smell and off-flavor; for dosages see Technical Information Sheet • If required add SIHA GESIL fining agent for harmonization; for dosages see Technical Information Sheet
Filtration		<ul style="list-style-type: none"> • After storage, possibly in wooden barrel, adjust the distillate to drinking strength and store for a few days at 36 – 41 °F (2 – 5 °C) • Filtration with BECO SELECT A 20 or BECO SELECT A 40 depth filter sheets in BECO COMPACT PLATE plate and frame filters or BECO INTEGRA LAB 220 filtration system <p>Important note: filtration temperature and speed are a key for successful filtration. Please observe user note for BECO SELECT A depth filter sheets in the table on page 10</p> <ul style="list-style-type: none"> • Optional particle filtration with BECO PROTECT PG, FS or PP Pure depth filter cartridges in 10 µm or with BECO PROTECT PG or FS depth filter cartridges in 20 µm prior to bottling

Marc brandy

- Only process marc from ripe, healthy grapes with a high Oechsle density and typical aroma
- Pulp the marc in the fermentation vessel without oxygen. Seal the fermentation vessel so that no atmospheric oxygen can enter the mash.
- Depending on the degree of squeezing, water may be necessary
- The mash is best acidified and dosed with enzymes and yeasts during compression in the fermentation vessel.
- Acidify to a pH of 2.8 – 3 using
1.28 – 2.56 fl.oz/gal (1 – 2 l/hl) of **SIHA Combi Acid Liquid** acidifier or
8.35 – 25.04 lb/1,000 gal (100 – 300 g/hl) of **SIHA Combi Acid Granulated** acidifier
- Add enzymes, if required
- Fermentation at 61 – 68 °F (16 – 20 °C) with 1.25 – 1.67 lb/1,000 gal (15 – 20 g/hl) of **SIHA Active Yeast 6 (Distillery Yeast)**, or
- Cold fermentation at 54 – 61 °F (12 – 16 °C) with 1.25 – 1.67 lb/1,000 gal (15 – 20 g/hl) of **SIHA DESTAROME** yeast
- Optimum nutrient supply through
2.09 – 2.50 lb/1,000 gal (25 – 30 g/hl) of **SIHA Fermentation Salt** yeast nutrient or
8.35 – 16.69 lb/1,000 gal (100 – 200 g/hl) of **SIHAFERM Plus** yeast and yeast nutrient
Please observe user note for the optimum rehydration of yeast on page 11
- Protect the mash from air at the end of fermentation and distill quickly.
- **Avoid storage of marc!**
- Heat up very slowly. The distillate should be distilled slowly using intensifiers.
- First and last runnings separation through fractionation and sensory testing in combination with a separation test, if necessary
- If applicable add **SIHA Activated Carbon GE** or **SIHA Actiliq GE** fining agent to reduce off-smell and off-flavor; for dosages see Technical Information Sheet
- If required add **SIHA GESIL** fining agent for harmonization; for dosages see Technical Information Sheet
- After storage adjust the distillate to drinking strength and store for a few days at 36 – 41 °F (2 – 5 °C)
- Filtration with **BECO SELECT A 20** or **BECO SELECT A 40** depth filter sheets in **BECO COMPACT PLATE** plate and frame filters or **BECO INTEGRA LAB 220** filtration system
Important note: filtration temperature and speed are a key for successful filtration
Please observe user note for **BECO SELECT A** depth filter sheets in the table on page 10
- Optional particle filtration with **BECO PROTECT PG, FS** or **PP Pure** depth filter cartridges in 10 µm or with **BECO PROTECT PG** or **FS** depth filter cartridges in 20 µm prior to bottling



Schnapps from Roots and Tubers

Jerusalem artichoke, gentian

Fine spirits made from roots and tubers are a welcome change to brandies distilled from fruit. Use the various processing steps to get the most out of the raw ingredients.

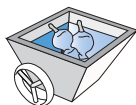
Raw ingredient



Jerusalem artichoke

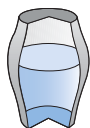
- Quickly process the tuber after harvesting
- Harvest from fall to spring

Mash in



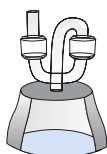
- Wash thoroughly several times
- Final rinse with hot water
- Grind the tuber using a grating mill or hammer mill

Mash treatment



- Mash in clean fermentation vessels with an airlock rim, lid, and mixer
- Acidify to a pH of 2.8 – 3.2 using 1.28 – 2.56 fl.oz/gal (1 – 2 l/hl) of **SIHA Combi Acid Liquid** acidifier or 8.35 – 25.04 lb/1,000 gal (100 – 300 g/hl) of **SIHA Combi Acid Granulated** acidifier
- Add 1.3 – 5.3 gal (5 – 20 l) of warm water per 220.5 lb (100 kg) of raw ingredient
- Add 0.42 – 0.83 lb/1,000 gal (5 – 10 g/hl) of **SIHAZYM SupraMash Granulated** enzyme per 220.5 lb (100 kg) of mash for maximum mash liquefaction and flavor release in combination with an inulinase, and 6.40 – 12.80 fl.oz/1,000 gal (5 – 10 ml/hl) of **SIHA Silicone Anti Foam Agent SE Concentrated**
- Ensure even distribution!

Fermentation



- Starter temperature of 61 – 77 °F (16 – 25 °C) with 1.67 – 2.50 lb/1,000 gal (20 – 30 g/hl) of **SIHA Active Yeast 6 (Distillery Yeast)**
- Optimum nutrient supply through 2.09 – 2.50 lb/1,000 gal (25 – 30 g/hl) of **SIHA Fermentation Salt** yeast nutrient or 20.86 – 25.04 lb/1,000 gal (250 – 300 g/hl) of **SIHAFERM Plus** yeast and yeast nutrient
- Ideal fermentation process: after 24 hours a mash temperature of 86 °F (30 °C) should not be exceeded
- Please observe user note for the optimum rehydration of yeast on page 11

Mash storage



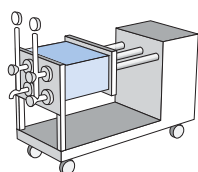
- After 4 – 8 days distill at 4 – 6 °Oe
- No mash storage

Distillation



- Distill during abating fermentation
- 2.56 – 5.12 fl.oz/1,000 gal (2 – 4 ml/hl) of **SIHA Silicone Anti Foam Agent SE Concentrated**
- First and last runnings separation through fractionation and sensory testing in combination with a separation test, if necessary
- If applicable add **SIHA Activated Carbon GE** or **SIHA Actiliq GE** fining agent to reduce off-smell and off-flavor; for dosages see Technical Information Sheet
- If required add **SIHA GESIL** fining agent for harmonization; for dosages see Technical Information Sheet

Filtration



- After storage adjust the distillate to drinking strength and store for a few days at 36 – 41°F (2 – 5 °C)
- Filtration with **BECO SELECT A 20** or **BECO SELECT A 40** depth filter sheets in **BECO COMPACT PLATE** plate and frame filters or **BECO INTEGRA LAB 220** filtration system
- Important note: filtration temperature and speed are a key for successful filtration
- Please observe user note for **BECO SELECT A** depth filter sheets in the table on page 10
- Optional particle filtration with **BECO PROTECT PG, FS** or **PP Pure** depth filter cartridges in 10 µm or with **BECO PROTECT PG** or **FS** depth filter cartridges in 20 µm prior to bottling

Gentian

- Harvest in fall after flowering
- Use fresh or dried roots

- Wash thoroughly
- Grind the roots using a grating mill
- Pour water onto dried roots and leave to soak for 24 hours, then grind

- Store in clean fermentation vessels with a lid and fermentation plug
- Acidify to a pH of 2.8 – 3 using
1.28 – 2.56 fl.oz/gal (1 – 2 l/hl) of **SIHA Combi Acid Liquid** acidifier or
8.35 – 25.04 lb/1,000 gal (100 – 300 g/hl) of **SIHA Combi Acid Granulated** acidifier
- Add 21.1 – 26.4 gal (80 – 100 l) of warm water per 220.5 lb (100 kg) of raw ingredient
- Add 0.42 – 0.83 lb/1,000 gal (5 – 10 g/hl) of **SIHAZYM SupraMash Granulated** enzyme per 220.5 lb (100 kg) of mash for maximum mash liquefaction and flavor release in combination with an Inulinase, and 6.40 – 12.80 fl.oz/1,000 gal (5 – 10 ml/hl) of **SIHA Silicone Anti Foam Agent SE Concentrated**
- Ensure even distribution!

- Starter temperature of 61 – 77 °F (16 – 25 °C) with 2.09 – 2.50 lb/1,000 gal (25 – 30 g/hl) of **SIHA Active Yeast 6 (Distillery Yeast)**
- Optimum nutrient supply through
2.50 – 3.34 lb/1,000 gal (30 – 40 g/hl) of **SIHA Fermentation Salt** yeast nutrient or 25.04 – 33.38 lb/1,000 gal (300 – 400 g/hl) of **SIHAFERM Plus** yeast and yeast nutrient
Please observe user note for the optimum rehydration of yeast on page 11

- Fermentation period of 5 – 6 weeks

- Distill immediately after fermentation has completed
- 2.56 – 5.12 fl.oz/1,000 gal (2 – 4 ml/hl) of **SIHA Silicone Anti Foam Agent SE Concentrated**
- First and last runnings separation through fractionation and sensory testing in combination with a separation test, if necessary
- If applicable add **SIHA Activated Carbon GE** or **SIHA Actiliq GE** fining agent to reduce off-smell and off-flavor; for dosages see Technical Information Sheet
- If required add **SIHA GESIL** fining agent for harmonization; for dosages see Technical Information Sheet

- After storage adjust the distillate to drinking strength and store for a few days at 32 °F (0 °C)
- Filtration with **BECO SELECT A 20** or **BECO SELECT A 40** depth filter sheets in **BECO COMPACT PLATE** plate and frame filters or **BECO INTEGRA LAB 220** filtration system
Important note: filtration temperature and speed are a key for successful filtration
Please observe user note for **BECO SELECT A** depth filter sheets in the table on page 10
- Optional particle filtration with **BECO PROTECT PG, FS** or **PP Pure** depth filter cartridges in 10 µm or with **BECO PROTECT PG** or **FS** depth filter cartridges in 20 µm prior to bottling



Filtration of Fruit Brandies with BECO SELECT A Depth Filter Sheets

The general advantages:

- Selective retention of long-chain fatty acid esters
- Separation of haze-forming particles also at higher temperatures 41 – 46 °F (5 – 8 °C)
- Low ion content avoids secondary hazing
- Filtration gentle to both color and flavor

Recommended applications

SELECT A 40	Clarifying filtration for the separation of medium-strong haze; high dirt holding capacity
SELECT A 20	Filtration for the separation of superfine particles; highest clarifying level for haze-free bottling

Application	BECO® depth filter sheet	Filtration temperature*	Efficiency
Williams Christ pear	SELECT A 20	39 – 43 °F (4 – 6 °C)	81.02 – 102.13 gpm/ft² (200 – 250 l/m²/h)
Apple, pear	SELECT A 40 SELECT A 20	37 – 43 °F (3 – 6 °C)	102.13 – 122.76 gpm/ft² (250 – 300 l/m²/h)
Quince	SELECT A 40 SELECT A 20	37 – 43 °F (3 – 6 °C)	81.02 – 102.13 gpm/ft² (200 – 250 l/m²/h)
Pitted fruit, e.g. cherry	SELECT A 40 SELECT A 20	41 – 46 °F (5 – 8 °C)	122.76 – 143.13 gpm/ft² (300 – 350 l/m²/h)
Rowanberry	SELECT A 40 SELECT A 20	37 – 43 °F (3 – 6 °C)	81.02 – 102.13 gpm/ft² (200 – 250 l/m²/h)
Sloe	SELECT A 40 SELECT A 20	37 – 43 °F (3 – 6 °C)	122.76 – 143.13 gpm/ft² (300 – 350 l/m²/h)
Elderberry	SELECT A 40 SELECT A 20	36 – 43 °F (2 – 6 °C)	61.38 – 81.76 gpm/ft² (150 – 200 l/m²/h)
Marc brandy, grappa	SELECT A 40 SELECT A 20	32 – 37 °F (0 – 3 °C)	61.38 – 81.76 gpm/ft² (150 – 200 l/m²/h)

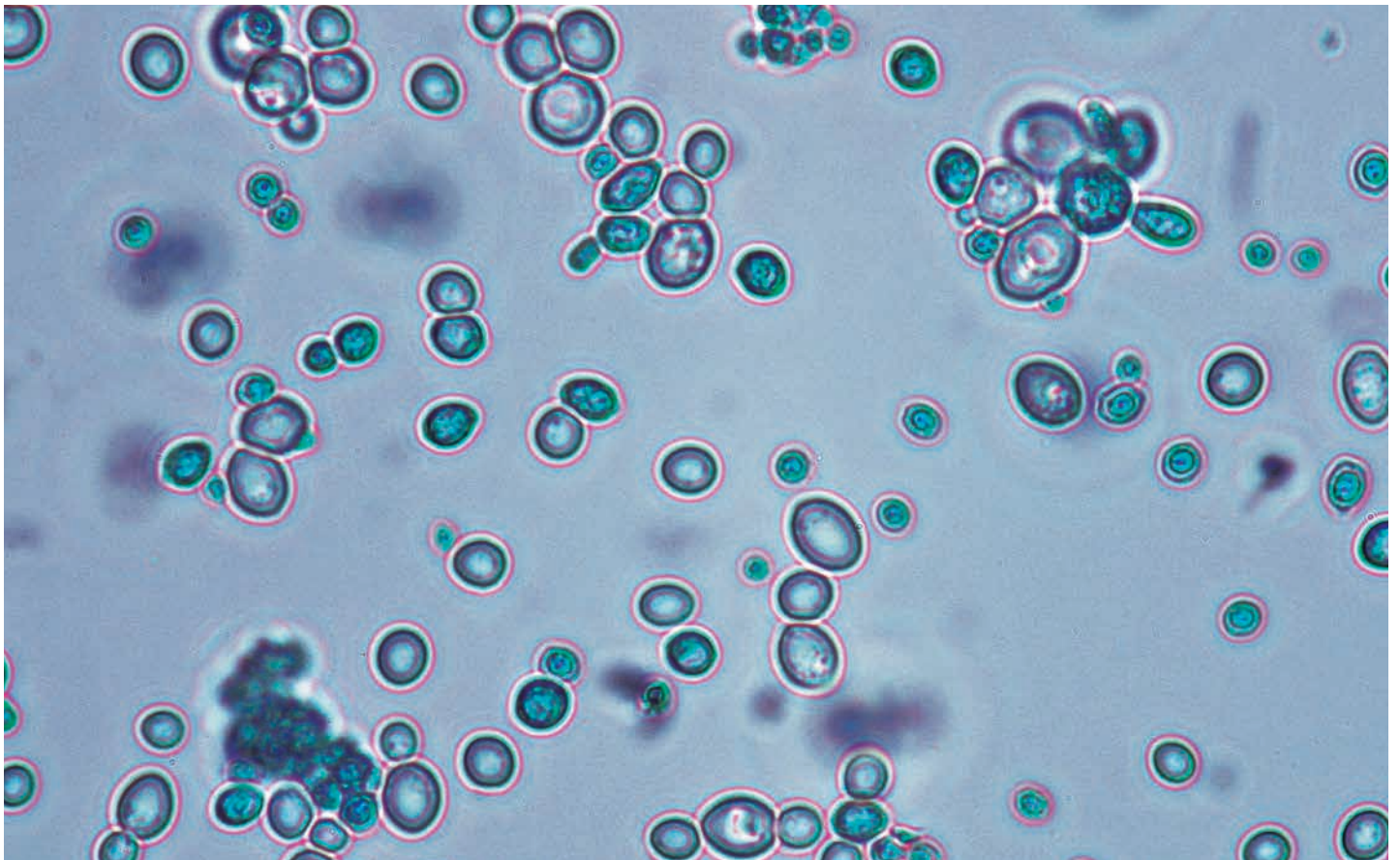
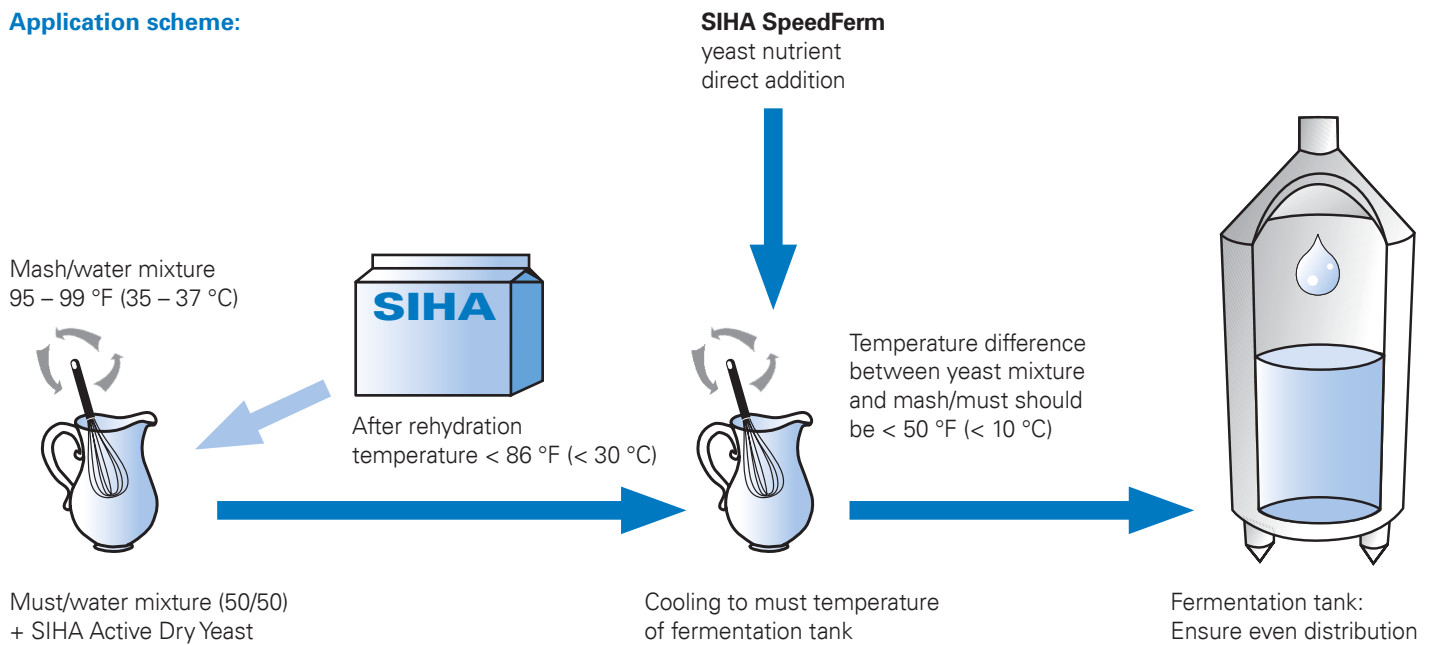


Detailed Technical Information Sheets on all the products mentioned in this brochure are available at www.eaton.com/filtration.

*Filtration temperatures can vary depending on the product to be filtered

Optimum Rehydration of Yeast

Application scheme:





Powering Business Worldwide

North America

44 Apple Street
Tinton Falls, NJ 07724
Toll Free: 800 656-3344
(North America only)
Tel: +1 732 212-4700

Europe/Africa/Middle East

Auf der Heide 2
53947 Nettersheim, Germany
Tel: +49 2486 809-0

Friedensstraße 41
68804 Altludersheim, Germany
Tel: +49 6205 2094-0

An den Nahewiesen 24
55450 Langenlonsheim, Germany
Tel: +49 6704 204-0

Greater China

No. 7, Lane 280,
Linhong Road
Changning District, 200335
Shanghai, P.R. China
Tel: +86 21 5200-0099

Asia-Pacific

100G Pasir Panjang Road
#07-08 Interlocal Centre
Singapore 118523
Tel: +65 6825-1668

**For more information, please
email us at filtration@eaton.com
or visit www.eaton.com/filtration**

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