

DEVICE FOR WINE STABILIZATION

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Wine fining (e.g. protein stabilization) and protection from oxidation are currently managed as a discontinuous process. The system is designed to stabilize wine by combining efficiency and waste minimization. Moreover, it is expected not to affect the sensory properties of wine and its valuable composition.

Protection: International

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INVENTION

The invention refers to a continuous flow **device for the removal of proteins, metals and other agents of instability of wine and vegetable beverages**. A tube containing inert support material, functionalized to increase its adsorption selectivity, constitutes the system. The proposed system, working in continuous flow, determines a substantial reduction in treatment times, the production of waste and the simultaneous possibility of removing the causes of protein instability and oxidation in wine. Furthermore, the adsorbent material can be regenerated, guaranteeing more successive uses and a reduction of process costs.

ADVANTAGES

- Reduction of time for wine stabilization;
- Reduction of vinification waste;
- Lower operating costs of treatment;
- Opportunity of renting the service.

APPLICATIONS

- Enology and beverages sector;
- Small, medium and large winemaking cellars;
- Fruit juice and vegetable juice companies.

CONTACTS

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