



## Sartobev PS

Membrane Filter for Particle,  
Colloids and Bioburden Reduction  
in Food & Beverage Application

### Product Information

Sartobev PS filter cartridges feature a highperformance, single-layer pleated PES membrane. The ideal choice for the filtration in the food and beverage industry, especially developed for the prefiltration of wine and sparkling wine.



### Description

Sartobev guarantees the retention of particle and yeast cells. Enhanced total throughput performance in combination with highest product safety is achieved.

### Application

Sartobev PS membrane filter cartridges are used for the final filtration prior to bottling or as an integrity testable prefilter for such beverages as the following:

- Wine
- Sparkling Wine
- Spirits
- Water

### Product Performance

Sartobev PS filter cartridges incorporate a PES membrane. This new polyethersulfon membrane has been developed to meet the demanding process requirements in terms of pressure pulsation and sterilization cycles in the food and beverage industry.

Sartobev PS achieves maximum total throughput to minimize the filtration costs. The membrane is chemically resistant within the pH-range of 1 – 14. Caustic soda and acids can be used for a chemical regeneration.

### Integrity-testable and Quality

The integrity of Sartobev PS membrane filter cartridges can be easily checked by performing an integrity test before and after filtration to guarantee the highest biological safety. This membrane filter is designed and manufactured according to an ISO 9001 certified quality management system. All the raw materials used to produce the Sartobev cartridge comply with the European Union Regulation (EC) No. 1935/2004 as well as the Regulation (EU) No. 10/2011 concerning plastic materials and articles intended to come into contact with foodstuffs.

These guidelines for plastics allow the use in food and beverage applications.

All materials used meet the requirements of the FDA.

## Technical Data

Material	
Filter medium	Single-layer PES membrane
Protective non-woven drainage layers	Polypropylene
Core   outer support   end caps   adapter	Polypropylene
O-rings	Silicone

### Pore Size

0.65 µm  
1.0 µm

### Filtration area

0.8 m<sup>2</sup> per 10" element

### Available Sizes | Filtration Area

Size 2	20"	1.60 m <sup>2</sup>
Size 3	30"	2.40 m <sup>2</sup>
Size 4	40"	3.20 m <sup>2</sup>

### Available Adapter

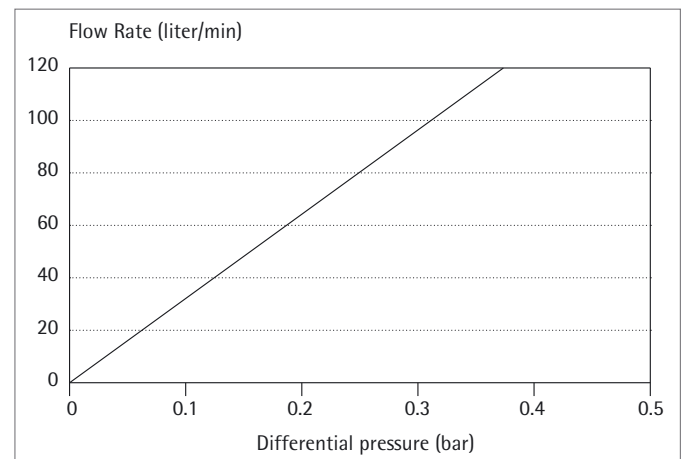
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Operating Parameters	
Maximum differential pressure	5 bar   73 psi at 20°C 2 bar   29 psi at 80°C 0.5 bar   7psi at 121°C
Maximum back pressure	2 bar   29 psi at 20°C

Technical Specifications	
Recommended flow rate for 30" cartridge	Wine: 15 to 20 hl/h Water: 3m <sup>3</sup> /h
Sterilization	Hot water (85–95°C) or Steam (110°C), at least 100 cycles
Microbiological recovery rate	Saccharomyces cerevisiae > 10 <sup>7</sup> /cm <sup>2</sup>
pH stability	pH 1–14

Integrity Test Data	
Test pressure	0.8 bar
Max. diffusion (10" element)	8 ml
Test time	10 minutes
Bubble point	> 0.8 bar

### Flow rate for water Sartobev PS height 10"



## Ordering Information

### Cartridges

531	25	24	A	3	
					<b>Sartobev PS</b>
					<b>Adapter</b>
					25 S-adapter on top, 2-flange bayonet adapter with double O-ring on bottom
					28 S-adapter on top, 3-flange bayonet adapter with double O-ring on bottom
					<b>Retention Rate</b>
					05 0.65 µm
					24 1.0 µm
					<b>Height</b>
					2 20"
					3 30"
					4 40"

Sartorius Stedim Biotech GmbH  
August-Spindler-Strasse 11  
37079 Goettingen, Germany  
Phone +49.551.308.0  
www.sartorius-stedim.com  
USA Toll-Free +1.800.368.7178  
Argentina +54.11.4721.0505  
Brazil +55.11.4362.8900  
Mexico +52.55.5562.1102  
UK +44.1372.737159  
France +33.442.845600  
Italy +39.055.63.40.41  
Spain +34.913.586.098  
Russian Federation +7.812.327.53.27  
Japan +81.3.4331.4300  
China +86.21.6878.2300

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