



new | innovative | award-winning

SO₂ Membrane System

**Membrane System for the removal of SO₂
from must and new wine**



Award-winning innovations:
The SO₂ Membrane System was presented with the INTERVITIS INTERFRUCTA HORTITECHNICA 2018 Gold Medal Innovation Award

FEATURE

K+H process tec's newly developed SO₂ Membrane System uses a purely physical procedure to remove free SO₂ from new wine, thereby filling an important gap in oenology.

Separated by a hydrophobic membrane, the SO₂ diffuses from the new wine into an alkaline rinsing solution on the opposite side. The transferred SO₂ is then irreversibly hydrated, as salt of sulphurous acid, thus maintaining the concentration gradient. By choosing new wine as rinsing solution, there is no concentration gradient for all other substances. As a result, those substances are not modified in the treated new wine.

Should SO₂ be removed from sweet reserve, an aqueous rinsing solution on the opposite side of the membrane is sufficient.

THE KH MEMBRANE SYSTEM'S ADVANTAGES

- membrane system for selective removal of SO₂ from must and new wine
- very low energy consumption
- cold desulphurization below 30°C
- no flavour impairment in must
- option to reduce SO₂ from new wine
- innovative option to treat base wine for the production of sparkling wine*

* not permitted in the EU