



REVERSE OSMOSIS FLAVY ML



The Flavy ML osmosis unit offers you a whole range of corrective treatments for your musts and wines in response to climatic hazards, technological accidents, organoleptic adjustments, etc.

TECHNICAL DESCRIPTION

Technical data	2 ML	4 ML	6 ML	8 ML	10 ML	12 ML
Average flow (l/h)	200	400	600	800	1000	12000
Length (mm)	1244	1244	1244	1244	1244	1244
Width (mm)	630	630	630	630	800	800
Height (mm)	1216	1216	1295	1455	1626	1786





The benefits A scalable, simple and safe machine The Flavy ML osmosis plant comes in models from 2 to 12 modules. It can be easily upgraded without any changes, simply by adding modules. The PLC contains all the essential information (extracted volume) and the unit has safety devices that make it perfectly autonomous (pressure, temperature, flow rate). The ML osmosis unit is fitted with the least clogging membrane on the market, accepting input products of up to 400 NTU, compared with only 5 to 20 NTU for other membranes. A wide range of applications The Flavy ML osmosis plant offers a wide range of applications. These can be carried out in accordance with the local legislation in force. The range offers two types of "X" or "O" membranes with different levels of selectivity, depending on your needs.

- Concentration of grape must: When the harvest has been diluted by heavy rain. Must sugar reduction: To obtain a less alcoholic wine, osmosis reduces the sugar content of the must before fermentation, which can then proceed more smoothly.
- Concentration of the wine: To reinforce its structure and intensity despite an acceptable level of alcohol. Reducing volatile acidity: Combining an osmosis unit with a specific resin kit (not supplied by Bucher Vaslin) will significantly reduce volatile acidity, bringing it below the perception threshold.
- Reduction of ethyl phenols in wine: If your wine has been contaminated by *Brettanomyces*, you can eliminate the bad aromas (leather, stable and horse sweat smells) by combining the osmosis unit with an EP Kit down to below the perception threshold, without altering your wine.
- Partial dealcoholisation of wine: To correct the alcohol content of your wine.

e. Reduction of volatile phenols in wine.

Results

	Concentration in volatile phenols ($\mu\text{g.L}^{-1}$)		Reduction in percentage
	Before treatment	After treatment	
Vin 1	453	233	- 48 %
Vin 2	2447	280	- 88%
Vin 3	1409	394	- 72 %
Vin 4	1072	323	- 69 %

- The treatment enables volatile phenols to be reduced under the sensory threshold regardless the initial level of concentration.
- Treated wines are considered less bitter with less animal flavors. They are fruitier and more complex
- Wine structure is not altered by the treatment.



GALLERY

