

ETHYL ACETATE REMOVAL



OVERVIEW

Ethyl Acetate is the most common ester in wine—a reaction of ethanol and acetic acid—that, when overly produced, imparts unmistakable and objectionable aromas of acetone, or nail-polish remover, into wine. Ethyl Acetate frequently develops on the vine, due to contamination with *Acetobacter* and other aerobic bacteria. Winetech's pioneering removal solution removes excessive ethyl acetate through RO technology and absorbent media.

PROCESS

Similar to the use of RO in VA removal, Winetech's Ethyl Acetate Removal System uses loose RO to separate ethyl acetate into the permeate stream. This permeate stream is then treated separately to remove ethyl acetate without damaging pigmented retentate, which is responsible for wines' complex characteristics. After treatment, the permeate is blended back into the retentate.*

EQUIPMENT

Winetech's system consists of a combination of loose RO membranes and absorbent media.

QUALITY CONTROL: Pre- and post-treatment lab analysis and sensory evaluation.

**Ethyl acetate removal is not filtration. We remove off-flavors, not the acetobacter or other aerobic bacteria that cause them. Wine needs to be sterile filtered to remove the cause of the problem.*



EQUIPMENT	<ul style="list-style-type: none"> •Winetech Loose R.O. System with Absorbent Media •Membranes: FDA approved, thin-film tangential membrane •Absorbent Media: FDA approved, odorless and flavorless
APPLICATIONS	<ul style="list-style-type: none"> •Removal of Ethyl Acetate from wine.
COMPLIANCE	<ul style="list-style-type: none"> •All components, materials and chemicals are FDA approved •TTB compliant
PROCESS	<ul style="list-style-type: none"> •Average removal: 30% per pass •Throughput: 350 - 600 gallons/hour •Wine temperature: 55°- 65° F (13°-18° C) •Max working pressure: 740 PSI (50 bar) •Average wine loss: 0.5% - 3% (small lots) •Cleaning agent: sodium / potassium hydroxide •All equipment is sanitized after each use
SERVICE REQUIREMENTS	<ul style="list-style-type: none"> •Power: Dedicated receptacle within 100 feet <ul style="list-style-type: none"> •220 Volts tri-phase 30 Amp •480 Volts tri-phase 15 Amp •Receptacle: Hubbell style three poles + ground 30A 480V / 60A 480V / 60A 240V NO HARD WIRING will be done by our Filter Technicians. We can sell the receptacle to be installed by your contractor. We will not perform the service with out the necessary receptacle in place •Water: Within 70 feet with 3/4" garden hose fitting •Tanks: Wine tank within 70' with Tri Clover fitting (above ground level) •Hoses: 1 ½" or 2", sanitized, enough to reach the tank
WINE REQUIREMENTS	<ul style="list-style-type: none"> •Wine: Racked, blended, in tank. •Lot size: Minimum 500 gallons •Wine temperature: Minimum 55° - 65° F (13° - 18°C) •Brix: Max 10° •Note: No CO2, clarifying products, bentonite, seeds or pomace •Turbidity: Less than 200 NTU <p>CAUTION: Maintain free SO2 level between 20 - 30 mg/l before and after treatment</p> <p>Should these requirements not be met at the time of service, Winetech reserves the right to reschedule, revise pricing and/or cancel the service</p>