FB PROPAK
food, beverage processing and packaging

Innovative, non invasive, non-stripping technology

Comply with the Oenological Codex reg. UE n° 1251/2013

- ISOBARIC VERSION AVAILABLE -

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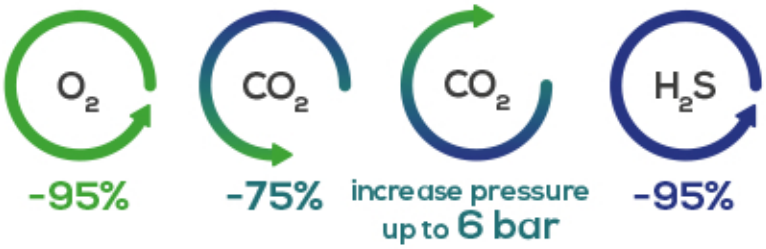
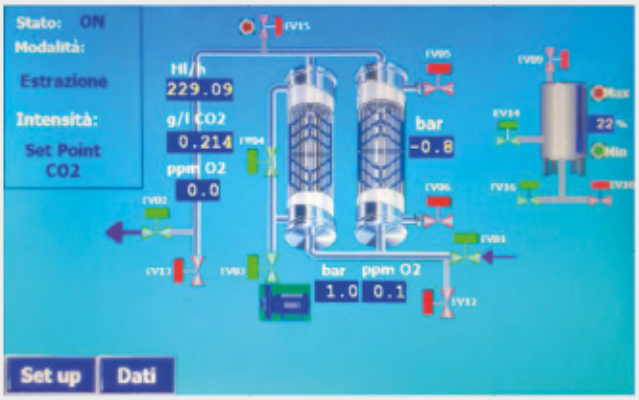
It is an innovative membrane technology that allows the perfect control and management of the concentration of oxygen, carbon dioxide and eliminates hydrogen sulphide in wine.

ONE-STEP DISSOLVED GAS MANAGEMENT:



Using a non-invasive technique without employing inert gases and without stripping to manage the concentration of gases present in the wine, **directly results in significant and noticeable improvement in quality and longevity of the wine.**



Control panel EquilibriO2 mod. Next 30.1000 ▲

IMMEDIATE BENEFITS

1. LONGER SHELF LIFE; REDUCTION IN SO_2 USAGE.
2. GUARANTEE OF ACCURACY IN CO_2 CONCENTRATION IN PRESSURE TANK WITH SPARKLING WINE (PROSECCO STYLE!).
3. CLEAN AROMAS.
4. LOW PRODUCTION COSTS, ENERGY AND TIME SAVING.
5. NOTABLE IMPROVEMENT OF SENSORY CHARACTERISTICS.

MODEL RANGE & ACCESSORRIES

Choose the ideal model for your cellar

- Working capacity flow rates from 10 to 1000 hl/h

  Next 20.120 (capacity from 20 to 120 hl/h)
  Next 20.240 (capacity from 20 to 240 hl/h)
  Next 30.500 (capacity from 30 to 500 hl/h)
  Next 30.1000 (capacity from 30 to 1000 hl/h)

- Multiple levels of automation

- Automatic cleaning system (CIP) available

- **Industry 4.0 concept**, remote control, external server and/or cloud data storage

FREQUENTLY ASKED QUESTIONS

Is it also possible to elaborate sparkling wine?

Of course. All our EquilibriO2 models are high-pressure tested. EquilibriO2 membrane is built to work up to 9,2 bars. All plants are equipped with in-line monitoring sensors and advanced software for utmost precision pressure adjustment in sparkling wines.

How does wine temperature affect EquilibriO2 functioning?

As in ideal gas law, also called the general gas equation, lower is the temperature higher is the solubility of the gas.
Therefore, higher temperatures allow easier extraction of dissolved gases. Nevertheless, compare to other technologies, EquilibriO2 allows to work cold wine with excellent results.
Normal stripping method requires at least 15° C temperature: our systems guarantee results even at 0° C.
For sparkling wine elaboration, the temperature could be even below 0°C.

Could EquilibriO2 help me to reduce the use of SO_2?

Sure. Reduction of SO_2 usage is one of the reason why we decide to develop EquilibriO2. 1 mg / l of dissolved oxygen oxidizes 4 mg / l of SO_2 in wine.
EquilibriO2 eliminates completely dissolved oxygen in wines and allows a considerate reduction of SO_2 use.

Dose the membrane needs an ordinary or extraordinary maintenance?

A detailed washing and maintenance user manual is provided. In any case, maintenance operations are very simple (completely automatic in models equipped with CIP):
- daily cold water washing (automatically done in models equipped with CIP device);
- alkaline chemical wash: weekly (approx. after 50 working hours)
- acid wash: monthly (approx. after 250 working hours)

For a long-lasting duration of the membrane, Vinext schedules a yearly maintenance (approx. after 2500 working hours).
The calibration of the O_2 and CO_2 probes are done at the same intervention.

With EquilibriO2 in the bottling line, does the level of the carbon dioxine remain steady in all bottles?

EquilibriO2 system is equipped with various measuring tools and it was developed to ensure a stable result even in case of un-constant flow the during bottling process.
In case of an installation of EquilibriO2 in a bottling line, **our technicians will check the efficiency of the process and will provide a software updates if necessary, to ensure a constant CO_2 level in each bottle.**

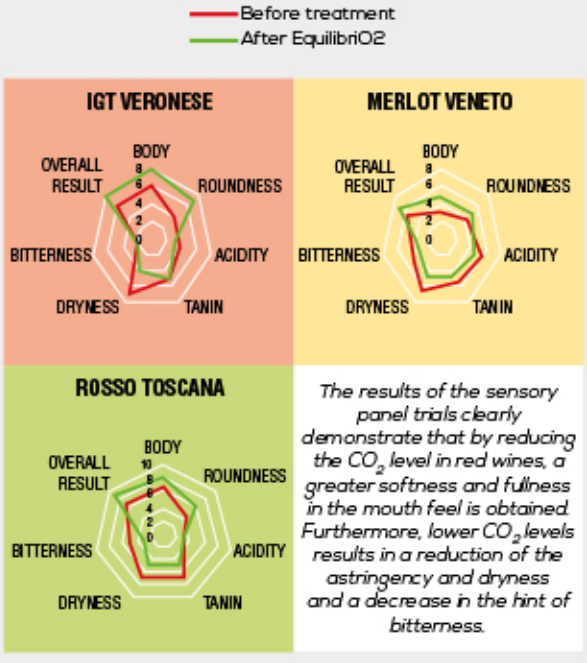
Are EquilibriO2 plants certified Industry 4.0?

All EquilibriO2 automatic models are INDUSTRY 4.0 certifiable. Plants allow to save all process parameters on an internal or an external memory using a local Wi-fi connection or ethernet cable. EquilibriO2, upon request, can be scheduled to exchange data with other plants. EquilibriO2 **remote control system allows a distance assistance**, *problems solving and software updates.*

Sensorial effect of dissolved gas reduction and adjustment in Italian red wines

For some years now, the figure of the GDO buyer became more competent with a strong technical attitude. This approach, on one hand made the relationship with wine producers more professional, but on the other hand it sees an increase in demand for specific requirements, both from a sensorial and analytical point of view.
The great attention to a more ethical production process and healthier products is thus increasingly declined in the search for wines that reflect precise parameters, even if often could be different in different markets.
In addition to nutrition and health issues, the Market requires more long-lived wines (long shelf life), wines which reflect the Territory of origin, better if produced by native grape varieties.
The general market trend is focused in SO_2 reduction (obviously without leading to negative falls on quality), **the minimal use of chemicals or additives and a management of precise levels of dissolved gas in wine**.
This work summarizes some tasting panel results. The panel was formed by GDO buyers, wine makers and wine consumers. The results highlight the significant advantages obtained by the Carbon dioxide and hydrogen sulphide reduction in red wines from various Italian wine regions.

Nir Levav - R&D and oenologist Vinext



The results of the sensory panel trials clearly demonstrate that by reducing the CO_2 level in red wines, a greater softness and fullness in the mouth feel is obtained. Furthermore, lower CO_2 levels results in a reduction of the astringency and dryness and a decrease in the hint of bitterness.

PROFITABLE SOLUTION

- CUTTING EDGE SIMPLICITY
- EASY TO USE WITH FOOLPROOF RESULTS!
- CONTACT US FOR FURTHER INFORMATION ABOUT PURCHASING CONDITIONS

BREAKING NEWS

EquilibriO2 semi automatic 10.120 model

EquilibriO2 fully automatic 20.240 model, CIP system, Industry 4.0

EquilibriO2 fully automatic 30.1000 model, CIP system, Industry 4.0 for flow rate up to 1000 hl/h

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