

Wine Filtration Solutions

Superior filtration to improve product quality without sensory compromise



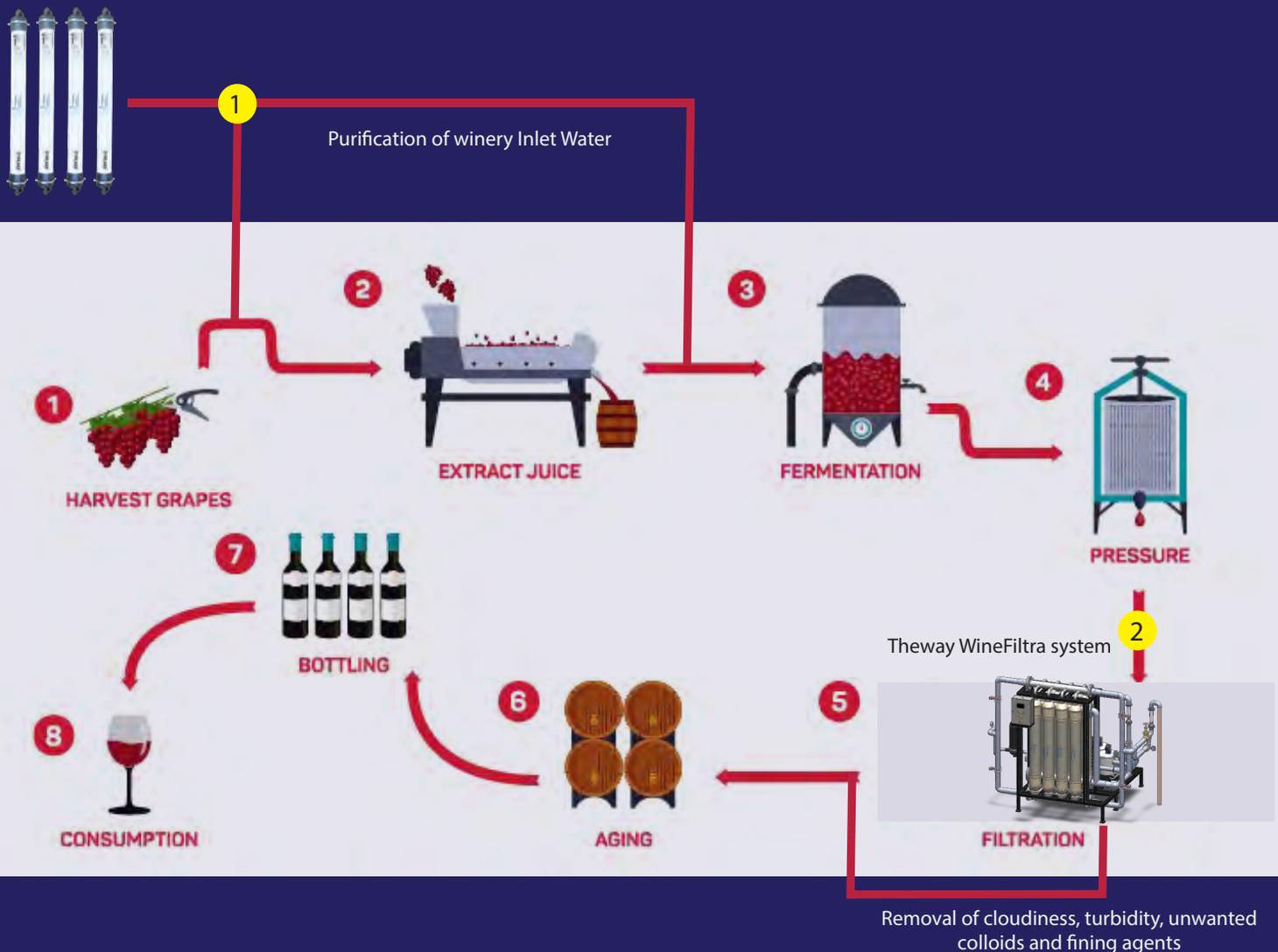
Why Theway?



Theway is one of the top membrane manufacturers in the world, with over 3 decades of experience in developing and manufacturing membranes and membrane based systems for over 150 unique applications with over 3000 installations worldwide. We manufacture our membranes in our state of the art climate controlled facility in Chennai, India.

Theway employs the best of talent from the world's best universities and companies for its R&D program. All our products are developed in collaboration with leaders in each industry. With this unique combination of experience and young talent, Theway has designed the highly capable WineFiltra series of membranes to be of specific use in the Wine industry for a wide array of value additions to your Wine.

These products are aimed to assuage and mitigate specific pain points in the Wine making process, reducing manufacturer burden while adhering to strict standards of sanitary standards and environmental regulations. The WineFiltra series is meant to offer an easier filtration solution while not compromising on the sensory properties of your Wine.



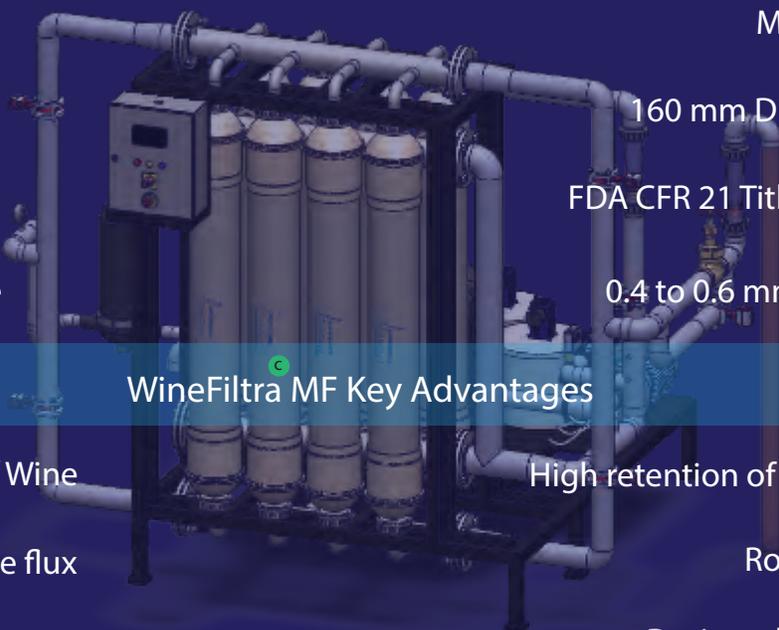
Wine Clarification & Cold Sterilisation



Wine Clarification and filtration, though sounds simple, is a highly tricky process to execute. Winemasters focus on ending up with precise flavor, clarity, mouth feel, aroma. Consistency is key, especially for well-established wineries with large batches of wine with an existing brand and pedigree. All of the above need to be maintained while adhering to strict standards in terms of quality, turbidity, microbial content without any compromise. Being extensive Wine and brewing enthusiasts, the people at Theway have developed WineFiltra, specially designed for clarification and cold sterilisation of Wine. WineFiltra is able to completely remove turbidity to provide the winemaster with consistent clear. UF leaves behind dissolved solids which leaves behind a better sensory taste characteristic which is highly sought after in the wine industry.

WineFiltra's Inside-Out filtration design ensures very high retention rates against impurities in Wine and offers the highest efficiency in terms of removal along with convenience of easy cleaning and operation. TIPS technology fibers ensure very high mechanical strength and long term integrity of fibers. Fibers are compactly packed to provide the user with industry leading membrane surface area per module. Unique and proprietary fiber chemistry and manufacturing process ensure industry leading performance. The carefully tailored surface morphology of the membrane ensures no degradation in sensory quality of filtered wine.

WineFiltra MF Specifications

A photograph of the WineFiltra MF unit, showing a rack of four vertical cylindrical membrane modules connected by a network of white pipes and a control panel on the left side.

Filtration	Inside-Out, Single bore Hollow fiber
Fiber Material	Modified Polyether Sulfone
Dimensions	160 mm Diameter, 1650 mm Length
Compliance	FDA CFR 21 Title 21 and EC Reg. 10/2011
Membrane Pore Size	0.4 to 0.6 mm nominal, Microfiltration

WineFiltra MF Key Advantages

Consistent quality of Wine	High retention of aroma, flavor, mouth feel
Industry leading Wine flux	Robust and long service life
Clean and Bright Wine free of turbidity	Designed for automated operation
Easy and thorough cleaning procedures	Cleaning only with easily & widely available chemicals