

### Data Sheet

# Vitipore<sup>®</sup> II and Vitipore<sup>®</sup> II Plus Cartridge Filters High throughput, low binding cartridge filters for

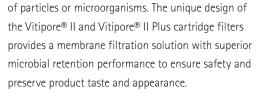
the microbiological stabilization of beverages

For 50 years, Merck Millipore has provided solutions to beverage companies throughout the world for optimizing manufacturing operations and developing microbial management programs for monitoring and removing microorganisms. Building on this experience, we have designed Vitipore® II and Vitipore® II Plus cartridge filters for superior performance in the removal of particles and microorganisms in beverage processing applications. Constructed with Durapore® polyvinylidene fluoride (PVDF) membrane, Vitipore® II and Vitipore® II Plus filters are ideal for beverage applications where filtration costs, ease of cleaning, compatibility, durability and low extractables are essential.

Membrane filters are widely used in multiple industries to sterilize liquids that are sensitive to other sterilization methods. Applying membrane filtration to the manufacturing of wine, cider, beer, bottled water and other beverages helps ensure complete removal

### Benefits

- Ideal for the removal of particles and beveragespoiling microorganisms
- Innovative cartridge design generates high flow rates and increased durability
- Superior mechanical robustness resulting from a unique, patented end-cap design
- Ease of cleaning and chemical compatibility extends the filter life for lower overall filtration costs and improved process economics



# Superior Construction and Design

Vitipore<sup>®</sup> II and Vitipore<sup>®</sup> II Plus cartridges are built to support very demanding process conditions. Their mechanically robust design combined with high microorganism retention capabilities makes these filters uniquely suited for the microbiological stabilization of a variety of beverage products.

Vitipore<sup>®</sup> II cartridges are constructed of a Durapore<sup>®</sup> PVDF membrane with polypropylene molded components, offering broad chemical compatibility with commonly used sanitizing agents. The ability of these cartridges to withstand repeated cleaning and sanitizing cycles leads to longer filter life and lower overall filtration costs.

Vitipore<sup>®</sup> II Plus cartridges have an additional prefilter layer of cellulose esters for higher throughputs, longer filter life, and better performance, particularly in difficult-to-filter liquids with heavy particulate load or high colloidal content.





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### Selecting the Right Filter is Easy

The Vitipore<sup>®</sup> II and Vitipore<sup>®</sup> II Plus cartridges are available in a wide range of pore sizes, fittings and configurations. Selecting the optimal filter configuration for your application results from considering a number of key filtration attributes.

#### Pore Size

Vitipore<sup>®</sup> II and Vitipore<sup>®</sup> II Plus cartridges are available in four pore sizes ranging from 0.22 to 1.0  $\mu$ m to suit the retention and flow rate requirements of a variety of beverage processing applications. Pore size selection is influenced by two key considerations:

- Absolute retention of spoilage microorganisms
   Some microorganisms are retained on pore sizes larger than others. For example, yeasts are typically eliminated by filtration on a 0.65 µm pore size, where the smallest bacteria would only be eliminated by filtration on a 0.2 µm membrane.
- Flow rate

The flow rate, at a given pressure, increases dramatically when larger pore sizes are used, which results in fewer filters and smaller housings for a given process.

#### Filtration Area (filter sizing)

When selecting an optimal filter configuration, consider the overall filtration surface area. The number of cartridges you need depends on the volume to filter and the desired process time. Filter sizing is calculated so that the entire batch can be filtered within the desired process time without completely clogging the filter. That sizing is based on filtration area and flow rate, both of which are increased in the Vitipore<sup>®</sup> II cartridge design. Increased filtration surface area and optimal flow rate means that fewer filters will be required, translating into overall lower filtration cost and improved process economics.

#### Membrane Construction

Filter material and thickness are key factors in adsorption. Vitipore<sup>®</sup> II and Vitipore<sup>®</sup> II Plus filters are constructed with a single 150 micron thin layer of Durapore® PVDF membrane. This ultra-thin membrane design, combined with the low binding capacity of the Durapore® material, makes the cartridges ideal for beverage applications, where minimal adsorption and extractables are critical for the quality of the beverage product.

#### Cleanability

The more durable and long lasting your filters are, the lower your overall filtration costs. The Durapore® membrane and polypropylene construction of Vitipore® II filters offer broad chemical compatibility with commonly-used cleaning and sanitizing agents. Vitipore® II and Vitipore® II Plus filters can be cleaned using water regeneration or chemical regeneration processes. Additionally, you can efficiently sanitize your entire filtration process when Vitipore® II cartridge filters are used.

• Water regeneration

Water regeneration removes and dissolves particles from the membrane. This process also reduces bio burden contamination, which is the number of living microorganisms retained on the membrane surface. The recommended temperature range for maximum cleaning efficiency is typically 60 °C (140 °F) to 80 °C (180 °F).

• Chemical regeneration

When hot water washing cycle does not properly restore flow rate, chemical cleaning is most often an efficient, complementary cleaning process. Typical chemicals include sodium hypochlorite, strong acids, and many other commercially available CIP (clean-in-place) chemicals.\*

Sanitization

Sanitization must be performed immediately before each production batch and after extended shutdown periods to kill microorganisms retained on the filter surface. Typical sanitation includes steam at 105 °C (220 °F), hot water 85 °C (185 °F), chlorine 100 ppm at 40 °C (100 °F), peracetic acid 100 ppm at 40 °C (100 °F).

\* Check with Merck Millipore for chemical compatibility.

#### Quality Assurance

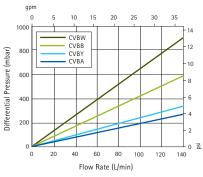
Vitipore<sup>®</sup> II and Vitipore<sup>®</sup> II Plus cartridges are 100% integrity tested during production. Each filter package includes a Certificate of Quality, which certifies that the filters meet Quality Assurance lot release criteria. The Certificate of Quality includes the microorganism retention claims.

Vitipore® II cartridges are manufactured in a facility whose Quality Management System is approved by an accredited registering body to the ISO® 9000 Quality Systems Standard.

## Specifications (per 10-inch cartridge)

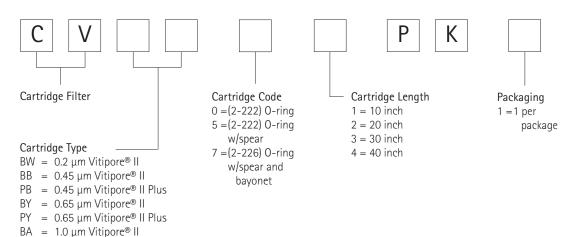
Nominal Dimensions Outside diameter: Length:	6.9 cm (2.7 in.) 25 cm (10 in.)							
Filtration Area	0.78 m <sup>2</sup> (8.4 ft <sup>2</sup> )							
Materials of Construction Filter membrane: Film edge: Supports: Structural components: O-rings:	Hydrophilic PVDF Mixed cellulose esters (Vitipore® II Plus cartridges only) Polypropylene Polypropylene Polypropylene Silicone							
Maximum Differential Pressure Forward: Reverse:	80 psid (5500 mbar) at 25 °C; 25 psid (1700 mbar) at 80 °C; 5 psid (350 mbar) at 135 °C Intermittent 50 psid (3500 mbar) at 25 °C							
Maximum Operating Temperature	80 °C for continuous use							
Bubble Point at 25 °C	CVBW: 3100 mbar (45 psig)		CVBB, CVPB:	1930 mbar (28 p	osig)			
	CVBY, CVPY: 970 mbar (14 psig)		CVBA: 620 mbar (9 psig)					
Air Diffusion at 25 °C	CVBW: 15.2 mL/min at 2760 mbar (40 psig) CVBB, CVPB: 17.1 mL/min at 1520 mbar (22 psig) CVBY, CVPY: 9.1 mL/min at 620 mbar (9 psig) CVBA: 6.3 mL/min at 480 mbar (7 psig)							
Sterilization/Sanitization	May be in-line steam sterilized 100 times for 30 minutes, up to 109 °C, or hot water sanitized 50 times for 30 minutes, up to 80 °C, except for CVBW which may be hot water sanitized 30 times for 30 minutes, up to 80 °C. Note: As measured under test conditions. Actual cumulative time depends on process conditions.							
			Vitipore® II Cartridge Vitipore® II Plus Cartridge					
Microbiological Performance		CVBW	CVBB	CVBY	CVBA	CVPB	CVPY	
Microbiological Performance	Reduction Titer	CVDVV					CVFT	
Microorganism reduction	Reduction Titer Pseudomonas aeruginosa	107	106				CVFT	
Microorganism reduction efficiency: Vitipore® II and		-	10 <sup>6</sup> 10 <sup>7</sup>			107		
Microorganism reduction	Pseudomonas aeruginosa	107		107	107	10 <sup>7</sup>	107	
Microorganism reduction efficiency: Vitipore® II and Vitipore® II Plus cartridge filters	Pseudomonas aeruginosa Escherichia coli	107	107	10 <sup>7</sup> 10 <sup>3.5</sup>	107			
Microorganism reduction efficiency: Vitipore® II and Vitipore® II Plus cartridge filters have the following microorganism	Pseudomonas aeruginosa Escherichia coli Saccharomyces cerevisiae	107	10 <sup>7</sup>		107	107	107	
Microorganism reduction efficiency: Vitipore® II and Vitipore® II Plus cartridge filters have the following microorganism	Pseudomonas aeruginosa Escherichia coli Saccharomyces cerevisiae Lactobacillus hilgardii	107	10 <sup>7</sup> 10 <sup>7</sup> 10 <sup>7</sup>	10 <sup>3.5</sup>	107	10 <sup>7</sup> 10 <sup>7</sup>	10 <sup>7</sup> 10 <sup>6</sup>	
Microorganism reduction efficiency: Vitipore® II and Vitipore® II Plus cartridge filters have the following microorganism	Pseudomonas aeruginosa Escherichia coli Saccharomyces cerevisiae Lactobacillus hilgardii Oenococcus oeni	10 <sup>7</sup> 10 <sup>7</sup>	10 <sup>7</sup> 10 <sup>7</sup> 10 <sup>7</sup> 10 <sup>7</sup>	10 <sup>3.5</sup> 10 <sup>3</sup>	106	10 <sup>7</sup> 10 <sup>7</sup> 10 <sup>7</sup>	10 <sup>7</sup> 10 <sup>6</sup> 10 <sup>6</sup>	
Microorganism reduction efficiency: Vitipore® II and Vitipore® II Plus cartridge filters have the following microorganism retention capabilities (cfu/cm <sup>2</sup> ):	Pseudomonas aeruginosa Escherichia coli Saccharomyces cerevisiae Lactobacillus hilgardii Oenococcus oeni Brettanomyces	10 <sup>7</sup> 10 <sup>7</sup>	107 107 107 107 107	10 <sup>3.5</sup> 10 <sup>3</sup>	10 <sup>6</sup> ush of 1 L per 1	10 <sup>7</sup> 10 <sup>7</sup> 10 <sup>7</sup> 0-inch autoclave	10 <sup>7</sup> 10 <sup>6</sup> 10 <sup>6</sup>	
Microorganism reduction efficiency: Vitipore® II and Vitipore® II Plus cartridge filters have the following microorganism retention capabilities (cfu/cm <sup>2</sup> ):	Pseudomonas aeruginosa         Escherichia coli         Saccharomyces cerevisiae         Lactobacillus hilgardii         Oenococcus oeni         Brettanomyces         Cartridge effluent meets the recommender	107 107 quirements for U and meet the cr in this filter mee meet the FDA In s meet the requi	10 <sup>7</sup> 10 <sup>7</sup> 10 <sup>7</sup> 10 <sup>7</sup> ISP sterile water iteria of the USP ets the FDA Indir ndirect Food Add	10 <sup>3.5</sup> 10 <sup>3</sup> after a water flu Class VI Biologi ect Food Additiv itive requiremer	10 <sup>6</sup> Ish of 1 L per 1 cal Test for pla re requirements nts cited in 21 (	107 107 107 0-inch autoclave stics. s cited in 21 CFR CFR 177–182. Al	10 <sup>7</sup> 10 <sup>6</sup> 10 <sup>6</sup> ed cartridge 177.2910. All I component	
Microorganism reduction efficiency: Vitipore® II and Vitipore® II Plus cartridge filters have the following microorganism retention capabilities (cfu/cm <sup>2</sup> ): Cleanliness Component Material Toxicity	Pseudomonas aeruginosa         Escherichia coli         Saccharomyces cerevisiae         Lactobacillus hilgardii         Oenococcus oeni         Brettanomyces         Cartridge effluent meets the rec         Cartridge materials were tested         The Durapore® membrane used         other component materials also         materials used in these product	10 <sup>7</sup> 10 <sup>7</sup> quirements for U and meet the cr in this filter mee meet the FDA In s meet the requi t food.	107 107 107 107 ISP sterile water iteria of the USP ets the FDA Indir ndirect Food Add rements of the E	10 <sup>3.5</sup> 10 <sup>3</sup> after a water flu Class VI Biologi ect Food Additiv itive requiremer U framework re	10 <sup>6</sup> ush of 1 L per 1 cal Test for pla ve requirements nts cited in 21 ( gulation (1935	0-inch autoclave stics. c cited in 21 CFR CFR 177–182. Al /2004/EC) regard	10 <sup>7</sup> 10 <sup>6</sup> 10 <sup>6</sup> ed cartridge 177.2910. All I component	

**Typical Water Flow Rate at 25 °C** 75 cm (30-in.) Cartridge



### **Ordering Information**

#### Vitipore<sup>®</sup> II and Vitipore<sup>®</sup> II Plus Filters



## To Place an Order or Receive Technical Assistance

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## Vitipore-Cartridge-Filters

CVBW01PK1	CVBY01PK1 CVBY02PK1
CVBW02PK1 CVBW03PK1	CVBY02PK1 CVBY03PK1
CVBW04PK1	CVBY04PK1
CVBW51PK1	CVBY51PK1
CVBW52PK1	CVBY52PK1
CVBW53PK1	CVBY53PK1
CVBW54PK1	CVBY54PK1
CVBW71PK1	CVBY71PK1
CVBW72PK1	CVBY72PK1
CVBW73PK1	CVBY73PK1
CVBW74PK1	CVBY74PK1
CVBB01PK1	CVPY01PK1
CVBB02PK1	CVPY02PK1
CVBB03PK1	CVPY03PK1
CVBB04PK1	CVPY04PK1
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CVPB72PK1	CVBA72PK1
CVPB73PK1	CVBA73PK1
CVPB74PK1	CVBA74PK1

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