



MFTC - Tangential Filtration according to Juclas

JUCLAS crossflow technology, commercially known as the MFTC, features organic hollow fiber membranes of 15m² per membrane, encased in a stainless steel housing, capable of flowrates up to 350 gal/h. The inert membrane polymer was selected after extensive trials for its strength and durability while remaining respectful to the wine being filtered. The selected polymer is extremely versatile, capable of filtering must, wines post-fermentation, and aged wines directly prior to bottling.

Juclas MFTC features fully automated filtration and CIP cycles, which can be programmed to customize the filtration parameters for each specific wine. This allows the MFTC to work at an extremely low pressure, preserving the quality and aromatics of the wine with minimal temperature and O₂ pickup. Filtration cycles include the option for a fully automated backflush, completely contained on the skid with no back-flow to the source tank.

The MFTC is controlled via a touchscreen PLC, capable of connecting to your mobile device or PC for remote operation, correspondent with the latest Industry 4.0 standards. To facilitate this capability, the MFTC features a full array of temperature, pressure, and liquid sensors to ensure proper operation of the system, reduce risk of breakage, and guarantee the quality of the permeate.

The MFTC is available as a fully customizable filtration system ranging between 15 – 450 m². We currently have 3 demo units in Napa available for purchase, 60² or 150m².

