



Erbslöh-Filterschichten J-Series

Filter sheets - fruit juice

Product description

Erbslöh filter sheets are manufactured according to the state of the art, using the best raw materials. Erbslöh applies its knowledge of special cellulose fibres to this and pays great attention to selection of high-quality, innovative raw materials. The quality of Erbslöh filter sheets is ensured by comprehensive quality control.

Product and effect

Large particles are retained on the surface or in the first part of the filter sheet, according to the sieve filtration principle. Fine particles are trapped in the filter sheets' interwoven fibre structure. Microorganisms are absorbed by electrokinetic charges and enclosed in the interior structure. Filtration using Erbslöh filter sheets can be customised with great accuracy to specific requirements. Selection of the appropriate type and correct size of filter area will achieve specific filtration results and economic throughput volumes. The J series retention rate is designed for filtration in the fields of clarifying and sterilising filtration.

Type	Field of application	Separation rate [µm]	Thickness [mm] (+/- 0.1 mm)
J-7S	Sterilising filtration	0.8-0.5	3.8
J-12	Fine filtration	1.5-0.6	3.6
J-16	Clarifying filtration	3.0-1.5	3.6

Filtration end

The end of filtration is reached on attainment of the maximum permitted differential pressure.

Maximum permitted differential pressure

Clarifying/fine filtration 300 kPa (3.0 bar)
Sterile filtration 150 kPa (1.5 bar)

Storage

Erbslöh filter sheets should be stored in their original packaging, in a dry, odour-free place. The storage room must also be well ventilated. The storage temperature should be between 0 °C and 45 °C. Avoid storing in direct sunlight.

ERBSLÖH Geisenheim AG • Erbslöhstraße 1 • 65366 Geisenheim, Germany
Tel.: +49 6722 708-0 • Fax: +49 6722 6098 • info@erbsloeh.com • www.erbsloeh.com

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The application recommendations given herein describe the intended use of the product as a processing aid or additive as part of a good manufacturing practice. Only this application can lead to a food safety of the final product. However, please note: Our technical product leaflets are based on our current knowledge and experience. They have to be seen as general information on our products only. Due to the imponderabilities of treating natural products and the potential prior treatment we cannot accept any liability. Accordance with all national laws and regulations for use of our products has to be ensured by each user. All data is therefore provided without any warranty. All information is subject to change without prior notice. Our general terms of business apply, please refer to www.erbsloeh.com.
Version 004 – 01/2016 TJ – printed 26.02.2018