

System Sanitation For Wine Production: NIL-8 Peracetic Acid Advantages

Why NIL-8 Peracetic Acid is Better than Bleach?



No Impact
On Wine Quality



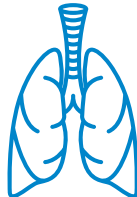
No Salt Added to
Process Wastewater



Non-Precursor to
Trichloroanisole
(TCA) Formation



Non-Corrosive to Steel
and Alloys



Non-Precursor to
Carcinogens



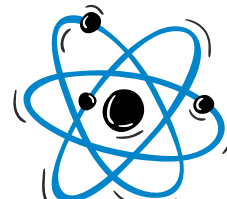
Not Persistent in the
Environment



Increased Efficacy in
Hot Water



Effective Bio-Film
Remover



Degrades to Carbon,
Oxygen, Water



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NIL-8™ Sanitizing Solution for Wineries

Sanitization is a crucial step in wine production. It ensures that microorganisms do not affect the final product. NIL-8™ peracetic acid's broad microbicidal capacity and rapid on-contact efficiency make it extremely suitable for winery sanitization. It can be used to sanitize a range of equipment and is non-corrosive to stainless steel. Global Filter's experience with NIL-8™ enables us to optimize your sanitization process and improve overall product quality.

NIL-8™ Benefits Over Other Sanitizers

The benefit of using peracetic acid-based sanitation over other sanitation products is the antimicrobial capacity. NIL-8™ has broad efficacy against gram-negative and gram-positive bacteria, fungi, spores, and slime. It is proven to be effective against *Escherichia coli*, *Listeria*, *Salmonella*, *Pseudomonas*, and other organisms. NIL-8™ is also a more effective sanitizer than chlorine-based products with its high oxidation capacity more comparable to ozone. It's also effective down to 34°F.

Another benefit of NIL-8™ is the reduction in trichloroanisole (TCA) formation. TCA can give the wine a musty flavor that can be detected at 5-10 parts per trillion by consumers. TCA may be formed by the reaction of chlorine with phenols in wood and also by chlorine reaction with mold. This makes NIL-8™ advantageous in the sanitization of wine barrels compared to bleach and other chlorine-based products because it has no effect on flavor.

A further benefit of peracetic acid is that it degrades to acetic acid and water. It does not add to wastewater total dissolved solids (TDS) or total salt levels. NIL-8™ also does not require any rinse or citric acid for neutralization after it is diluted. When a no-rinse scenario was tested in wineries to see if NIL-8™ affects the end product, laboratory analysis proved there was no measurable increase in acetic acid in the wines. Simple test strips allow users to ensure diluted NIL-8™ is at the proper concentration and to identify if there is any residual sanitizer solution.

Lastly, NIL-8™ can be used in numerous applications in wineries including circulatory cleaning and sanitization of equipment. It can be used in tanks, pipes, evaporators, filters, pasteurizers, and aseptic equipment.

Many major companies use peracetic acid for various sanitation purposes including Monterey Wine Company, Gallo, Sutter Home, Blossom Hill, and Coca-Cola.

Overall, NIL-8™ can reduce the time, cost, and energy involved in the sanitation process. By providing customers with a superior sanitization product, NIL-8™ not only solves wine producers' sanitization challenges, but produces higher quality wine. Sanitization is a key component in winemaking and NIL-8™ can stand up to process requirements while helping to reduce sanitization time, energy requirements, and most importantly operating cost.

NIL-8™

