

Groundbreaking Equipment Design Enhances Efficiency and Ease in Quality Control of Wine

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Recently, Sartorius unveiled two new products to enhance microbiological hygienic quality in laboratories and significantly increase the shelf life of membrane filter technology, both of which play an important role in the quality control of wine and other beverages.



Using Microsart® Manifolds and Nutrient Pad Sets to Maintain Quality Control in Wine Production

The Microsart® Manifold is a robust laboratory equipment used for the microbiological control of liquids by membrane filtration to detect beverage contaminants along any part of the production process chain.

The Microsart® Manifold promotes efficient microbial enumeration, colony counting and growth based methodologies, with a groundbreaking design that allows for ease of use and the convenience of simultaneous sample filtration.

“The Microsart® filtration manifold is connected to a common vacuum source and has several branches, allowing for the filtration of several samples all at once,” confirms Olivier Guenec, Sartorius’ Regional Business Manager for Microbiology. “The product range contains one, three, or six branched manifolds, which can be connected together to increase the number of filtrations with no limits.”

The multiple advantages of the Microsart® Manifold include:

- Less risk of secondary contamination
- Easy and intuitive handling
- Reduced assembly complexity (no tools required)
- Robust system (all stainless steel)
- Easy cleaning
- Flexible system in terms of direction of use
- Compact design, small footprint
- A more stable system, less wrinkling

Another important product for QC microbiology are the Sartorius Nutrient Pad Sets (NPS) which are sterile, dehydrated culture media that have been used successfully for many years in quality control of wine and other

beverages. They are practical, easy to handle and simplify microbiological testing procedures.

“A lot of customers had been using agar plates so the microorganisms could get the nutrients they needed to multiply,” explains Juliane Grossman, Sartorius’ Product Manager for Microbiology. “With our NPS, the nutrients are dehydrated, so the shelf life of the product is increased for up to two years. There is no need for refrigeration. They are absolutely easy to handle, with a guarantee of fresh media every time.”

The Sartorius NPS portfolio is continually enhanced as part of the company’s ongoing development program, which adapts products to constantly changing application requirements.

All Nutrient Pad Set types come with pre-sterilized membrane filters, tailored to meet the special requirements of microbial detection. They are available with 47mm or 50mm diameters.

“...increase the number of filtrations with no limits”

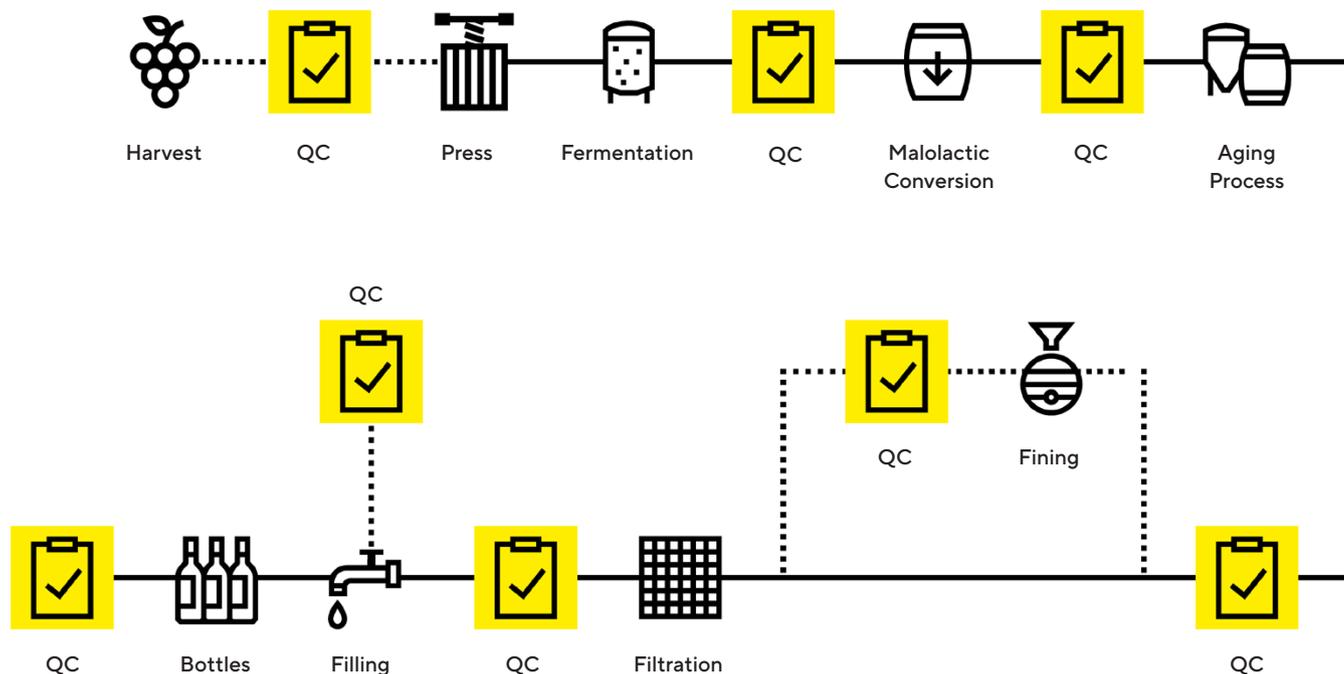
Olivier Guenec

Regional Business Manager, Microbiology at Sartorius



Flow Chart of Your Soft Drink Process

At each QC point, Sartorius offers applications and solutions for testing your manufacturing process. Quality control checks are meticulously performed at several points along the manufacturing line.



Discover more about the Sartorius Microsart® Manifold and Nutrient Pad Sets on the Sartorius Beverage QC wine page. Here you will find additional solutions for your winery process: www.sartorius.com/wine-qc

Reference

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