



Applications in oenology

- Washing and sanitizing of tubs-tanks and wine tanks
- Washing and sanitizing of surfaces, tanks, conveyor belts, machines and equipment
- Lubricants for conveyors belts
- Washing of bottles
- Washing and descaling of filter membranes
- Sanitizing of filter membranes, equipment and filling machines
- Washing of the floors



Food & Beverage
Division



Certified Quality Management
System Company UNI EN ISO 9001
Certificate No. IT12/0455



During the various phases of the winemaking process, grapes and wine are in contact with numerous surfaces such as tanks, pumps, pipes, filters, etc. Such surfaces represent potential sources of microbiological pollution of the product which can give rise to alteration phenomena of the same, such as for example: the volatile acidity increase, the onset of unwanted spontaneous fermentation processes and changes of organoleptic characteristics such as the development of anomalous odors caused by mold and/or incrustations present on the surfaces of plants, tanks and equipment.

A good practice of winemaking making can not ignore, therefore, proper hygiene practices consistent in applying constant and periodically of effective cleaning and sanitation procedures of the various sectors of the cellar, in order to result in a reduction of contamination, resulting in improved organoleptic qualities of the finished product; all in order to meet the needs of the final consumer both in terms of quality and taste of the product, both in terms of food safety of the same.

In terms of legislation the hygiene and sanitation of the winemaking process are covered in the broader legal framework on the hygiene of foodstuffs, dictated by EC Regulation 852/2002.

This European Regulation prescribes the specific requirements relating to the design of the premises where food products are prepared, manufactured or processed, and the choice of materials used in construction of work plans, plants and equipment involved in the food production process; this in order to permit good hygiene practices that can prevent any contamination to protect consumers.

A proper procedure of cleaning must first of all provide **for the manual or mechanical removal of processing residues**, operation to be performed systematically at the end of each working or, if necessary, even during the working phase.

This is essential because the accumulation of residues promotes the adhesion and the growth of microorganisms on surfaces, as well as the formation of the biofilm that protects them from the biocide action of the chemical sanitizers.

This step is followed by **deterision** that has the purpose to remove the dirt adhering to the surfaces and is performed with the aid of brushes, which exert a mechanical action, and through the use of specific detergents that act by detaching the dirt from surfaces by means their wetting and suspending properties.

After deterision follows, finally, **sanitizing** the purpose of which is to eliminate or reduce the microbial load which can cause organoleptic deterioration of the product. This operation is effected by the application of chemical sanitizing agents that have bacteriostatic and/or biocide effect against microorganisms potentially present on the surfaces.

Based on the above considerations, to meet the needs of the industry, AQUOS offers the following products with detergent and/or sanitizing action, suitable to guarantee a high level of hygienic safety of the cellar, as well as other functional products to the activity of bottling wine as the lubricant for conveyor belts.

These products, described below, can be divided according to the following specific applications:

- **Washing and sanitizing of tubs-tanks and wine tanks**
- **Washing and sanitizing of surfaces, tanks, conveyors belts, machines and equipments**
- **Lubricants of conveyor belts**
- **Washing of bottles**
- **Washing and descaling of filter membranes**
- **Sanitizing of filter membranes, equipment and filling machines**
- **Washing of the floors**

Washing and sanitizing of tubs-tanks and wine tanks

FORMULATED WITH
POTASSIUM HYDROXIDE



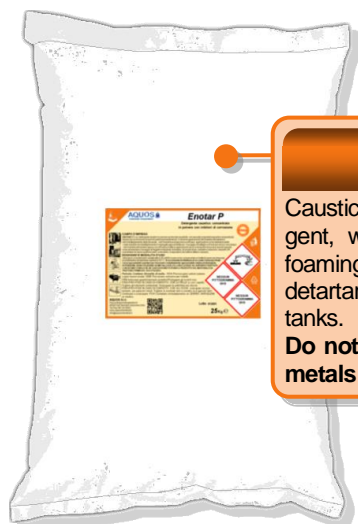
Enotar

Caustic liquid detergent, non-foaming, suitable for removal of heavy dirt. In the wine industry, due to its high alkalinity, it is used for the **deter-tarization** of the containers and for cleaning the vinification lines. **Do not use on aluminum and light metals surfaces.**



Enoflow

Highly caustic liquid detergent, formulated with caustic potash, corrosion inhibitors and sequestering agents, suitable for the removal of tartrates in containers, tubs and tanks in the wine industry. **Do not use on aluminum and light metals surfaces.**



Enotar P

Caustic concentrated powder detergent, with corrosion inhibitors, non-foaming, suitable in oenology, for the detartarization of tubs-tanks and wine tanks.

Do not use on aluminum and light metals surfaces.



Enosan

Chlorate alkaline liquid detergent which is used, in oenology, for cold sanitizing of tanks, tubs, wine tanks and various equipment. It has a high sequestering power and allows easy rinsing. It is not corrosive on hard metals and plastic materials.

Do not use on aluminum and light metals surfaces.

Washing and sanitizing of surfaces, tanks, conveyor belts, machines and equipment



FORMULATED WITH POTASSIUM HYDROXIDE

Aquafoam HA

Alkaline foaming detergent suitable for pressure washing of stainless steel tanks, tiled walls and floors in the wine industry.

Do not use on light metals such as aluminum and zinc plated materials.



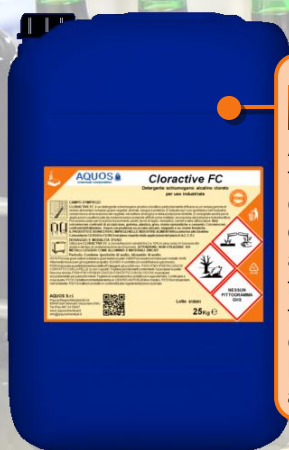
Aquafoam MA

Foaming detergent with low alkalinity suitable for use in the wine and food industry in general and in beverage and dairy industries. **It can be used on plastic surfaces and light metals such as aluminum.**



Aquafoam Acid

Foaming acid detergent suitable for daily and periodic application in the wine industry, in the beverage and dairy sector. It is particularly suitable for the removal of calcareous deposits caused by the water hardness and other mineral deposits from productions plants and equipment. **Do not use on aluminum surfaces and zinc plated materials.**



Cloractive FC

Alkaline foaming chloroactive detergent for everyday use in the wine and canning industry, production of soft drinks, slaughterhouses, fish industries and poultry processing. It can be used for the cleaning of tanks, tiled walls, floors, filling machines and other equipment used in the food industries.

Do not use on aluminum surfaces and zinc plated materials.



Foaming sanitizer detergent, based on amphoteric biocides, suitable for cleaning and contemporary sanitizing of all surfaces in oenological and food & beverage in general.

The presence in the formulation of a special amphoteric surfactant with biocide action, ensures a high degree of hygiene on all surfaces normally present in the food industries.

Do not use on aluminum surfaces and zinc plated materials.

Lubricants for conveyor belts

Luboquant AM50

Aminic lubricant particularly suitable for conveyor belts used in the food and bottling industry in general. Active also in the presence of hard water and in conditions of high speed of the belts, guarantees an effective sanitizing action to avoid the formation of silt, which is the source of bad odors.

Luboquant S

Product particularly suitable for the lubrication of conveyor belts for plastic bottles and cartons in industries of beverages, milk and food in general. It also operates with hard water, has sanitizing action and is not foaming. It ensures lubricant action superior to that of classical lubricants based on soaps or synthetic amines, avoids the formation of blacks residues on the bottom of the containers and does not cause cracking phenomena.

Washing of bottles

Aquaflow WB

Caustic liquid detergent containing corrosion inhibitors and anti-foam agents, low-temperature stable, suitable in the wine industry for bottle washing and spray cleaning. It has an excellent detergent power, favors the removal of the labels and prevents the formation of haloes on bottles caused by excessive water hardness.

Aqualon AD

Additive for alkaline washing solutions in the food and bottling industry. In bottle washing prevents the formation of limestone, enhancing the brightener effect.

Aqualon AS 500

Additive for alkaline washing solutions with descaling, rinse aid and anti-foam effect. Particularly suitable in the wine-making sector during the bottle washing operations.

Washing and descaling of filter membranes

Aquasafe CLR

Chlorate alkaline detergent, with high efficacy, suitable for the removal of organic and inorganic contaminations from UF* and MF* membranes stable to chlorine. It is a liquid detergent, mildly alkaline, suitable for water with high hardness and mainly used for applications in the dairy sector with UF* and MF* membranes. The product is also suitable for applications in the beverage industry, in the wine-making sector and the pharmaceutical sector.

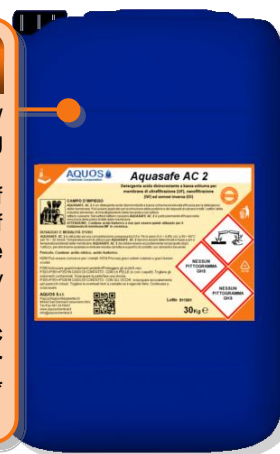
Aquasafe 700 K

Detergent for membrane systems in use in the dairy, wine, beverage and pharmaceutical industry. It is indicated for the removal of organic contaminations in UF* and RO* systems with hollow, flat and tubular fiber membranes. It is a complete formulation containing surfactants that ensure a rapid removal of residues and organic sequestering agents that limit the precipitation of the salts constituting the hardness. It is also compatible with polysulfone, fluoropolymer and regenerated cellulose acetate membranes.



Aquasafe AC 2

Acid descaling detergent, with low foam and high efficacy, for cleansing of the membranes. It can be applied for removal of calcareous deposits in all sectors of the food industry, in bottling beverage and dairy sector, where it is especially effective for the removal of milk stone. **CAUTION: contains phosphoric acid and thus may not be used for the treatment of ceramic MF* membranes.**



UF*: ultrafiltration; MF*: microfiltration; NF*: nanofiltration; RO*: reverse osmosis

Sanitizing of filter membranes, equipment and filling machines



Spectrum PA5

Sanitizing based on stabilized peracetic acid 5% (PAA), non-foaming and easy to rinse. It is normally used in wine, beverage, dairy and pharmaceutical industries as a terminal sanitizer.



Bioxyl 1000

Stable chlorine dioxide 1000 ppm solution suitable as sanitizing solution as an alternative to chlorine and peracetic acid (PAA) in food applications (**not generates THM/AOX**) and as a sanitizing agent in contaminated with biofilms systems. **FDA approved under Title 21 of the CFR for applications of par. 173.300 and 173.325.**



Spectrum PC

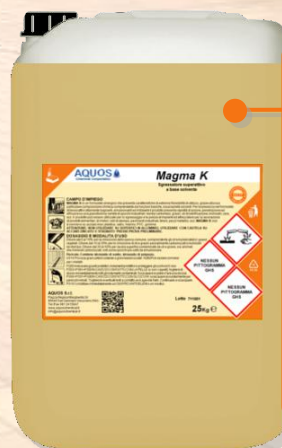
Solution with effective sanitizing action, based on stabilized active oxygen and peracetic acid, suitable for sanitizing of plants and equipment normally used in the wine industry and the food industry in general. Does not generate foam, it is easy to rinse and, at the end of his action, leaves no toxic residue because its wastewater are only very dilute solutions of hydrogen peroxide. Its use is indicated in the food industries in which it is high the probability of its contact with food.

Washing of the floors



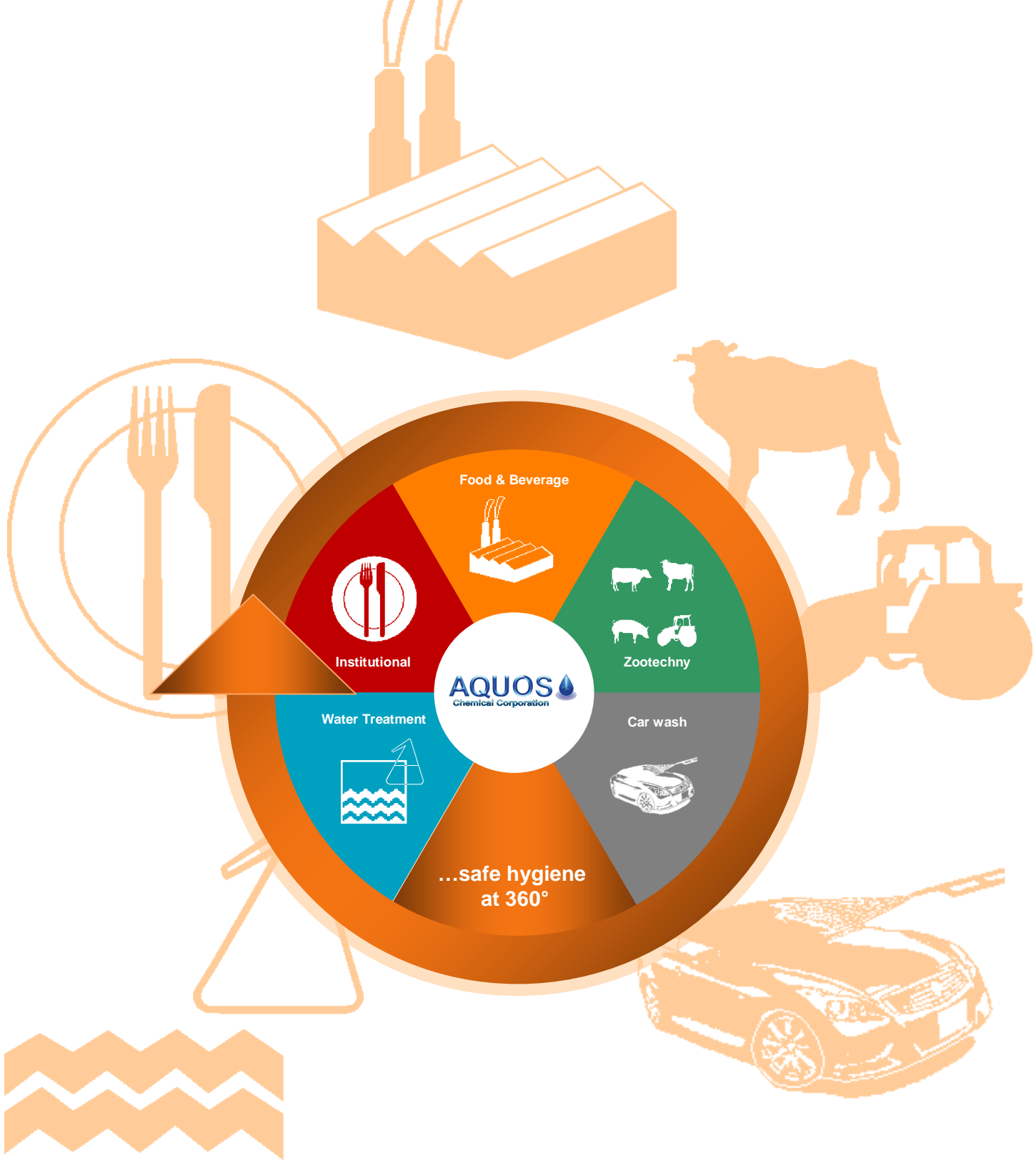
Queen 890

Liquid detergent suitable for manual sanitizing of utensils and food equipment and for the hygiene of industrial floors. Quickly removes all oily, fat and proteinic contamination and it can be used for cleansing by means scrubbing machine because it does not generate foam.



Magma K

Solvented alkaline detergent, based on highly wetting surfactants, emulsifiers and wetting agents, with high rapidity of action and penetration, suitable for the removal of carbon residues, greases, lubricating oils, inks, waxes, etc. It can be used for the cleaning of industrial floors and for the degreasing of plants and equipment in the food industry, of engines, printing rollers, tarpaulins, metal pieces, etc.



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