

## SELECTION OF SEITZ FILTER SHEET<sup>†</sup> GRADES For Wine

| Seitz Filter Sheet Grade | Nominal Micron Retention Rating* | Suggested Uses for Wine Filtration   |
|--------------------------|----------------------------------|--|
| K900<br>or<br>K1500      | 9-10                             | Rough-polishing filtration for retention of yeast and larger micron-sized particles                          |
| K800                     | 7-8                              | Rough-polishing filtration for use as above.   |
| K700                     | 5-7                              | Polishing filtration for use as above.   |
| K300                     | 3-4                              | Polishing - clear wine filtration.   |
| K250                     | 2-3                              | Polishing clarity filtration.  |
| K200                     | 2.0                              | Higher polishing clarity filtration of clear wines   |
| K150                     | 1.5                              | Higher polishing clarity filtration of clear wines   |
| K100                     | 1.0                              | Higher polishing clarity filtration of clear wines   |
| KS80                     | 0.8                              | Beginning of grades for "sterile" filtration. This grade for yeast-sterile filtration.                       |
| KS50                     | 0.5                              | Grade for yeast sterile bottling filtration. Pre-membrane (0.65µ) filtration.                                |
| EK                       | 0.45                             | A slightly tighter grade for 'sterile' bottling filtration. Pre-membrane (0.45-0.65µ) filtration.            |
| EK1                      | 0.35                             | A tighter grade for 'sterile' bottling filtrations. Pre-membrane (0.45-0.65µ) for difficult-to-filter wines. |
| EKS                      | 0.25                             | Tightest grade for 'sterile' bottling filtrations. Pre-membrane (0.45-0.65µ) for difficult-to-filter wines.  |

<sup>†</sup> A Product of the Pall Corporation/ Pall Food & Beverage

\*By Pall Corp standard particle size and yeast and bacteria test solution procedures.