FREEZE CONCENTRATION IN WINE INDUSTRY

Best quality at best price

Freeze concentration, where water is frozen out of the feed in a closed system at sub zero temperatures, preserves 100% of the quality of the fresh feed: aroma, color and taste.

Business opportunities

- Freeze concentration to standardize the brix of grape juice before fermentation without any loss of juice characteristic
- Freeze concentration to make top quality concentrate for (ice) fruit wines
- Freeze concentration to increase the alcohol% of the wine for new products such as mixtures with fruit juices or sell it as a new product
- Freeze concentration of wine to provide an economic source of high alcohol%

Unique technology benefits

- New products must show an improvement in quality. This is exactly what freeze concentration can offer.
- Freeze concentration guarantees 100% retention of aroma, taste and color during the concentration step
- Zero loss of alcohol
- Pilot plants available to demonstrate the effect of your product
- Technology offers:
  - CIP-capability
  - Reliable controls
  - Low plant volumes
  - Affordable investment levels
Freeze Concentration Plant

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Wine Processing