Clarification Services

Our clarification technologies gently remove solids and particulate matter from both juice and wine, delivering bright, pristine fruit flavours New Zealand wines are renowned for.

STS45 & STS60 Centrifuges by STS

The STS system is a disk-type centrifuge with the efficiency to process entire tanks of juice or wine, including the lees, ejecting solids at such a concentration (~ 95% v/v) that no further product recovery is necessary by lees filter or RDV.

Our STS centrifuges offer our clients a superior method to manage solids and to eliminate the need for racking of juices and wines, thus avoiding consequent product losses and quality-value downgrades.

A key advantage of the STS system over older centrifuges is a very low oxygen pick-up, as low as 0.02mg of oxygen per litre of wine.

Other benefits include:

- Removes solids from white juice instantly
- Reduced fining and settling time
- No cold settling or SO_2 needed
- Removal of yeast to arrest fermentation
- Removes proteins bound to bentonite
- Increased filter life
- Reduce wine loss to lees

Our STS centrifuges efficiently handle a broad range of winery products…

- Whole juice
- White wine ex primary ferment
- Bentonite lees
- Arrested ferments, late harvest and botrytis styles
- Red wine ex primary ferment
- Gross red lees
- Red wine ex malo-lactic ferment
- Wines ex cold stabilisation
- Coarse polishing prior to cross-flow

The STS45 centrifuge is an effective mobile technology for beer clarification too.

STS 45 FLOW RATES – TYPICAL APPLICATIONS	
White Wine ex Primary Ferment	8 – 12 m^3/hr
Red Wine ex Primary Ferment	6 – 10 m^3/hr
Green Beer Clarification	15 – 20 m^3/hr
Hot Wort Separation	10 – 14 m^3/hr