

*BROCHURE*

**SCRUBBER**

**OPPORTUNITY**

## WHAT IS A SCRUBBER FOR SO2

The SO<sub>2</sub> scrubber is a system that succeeds in separating sulphur dioxide from the liquid (must/juice) into which it has been introduced to prevent fermentation and then eliminating it by neutralising it from the SO<sub>2</sub> vapours it contains.

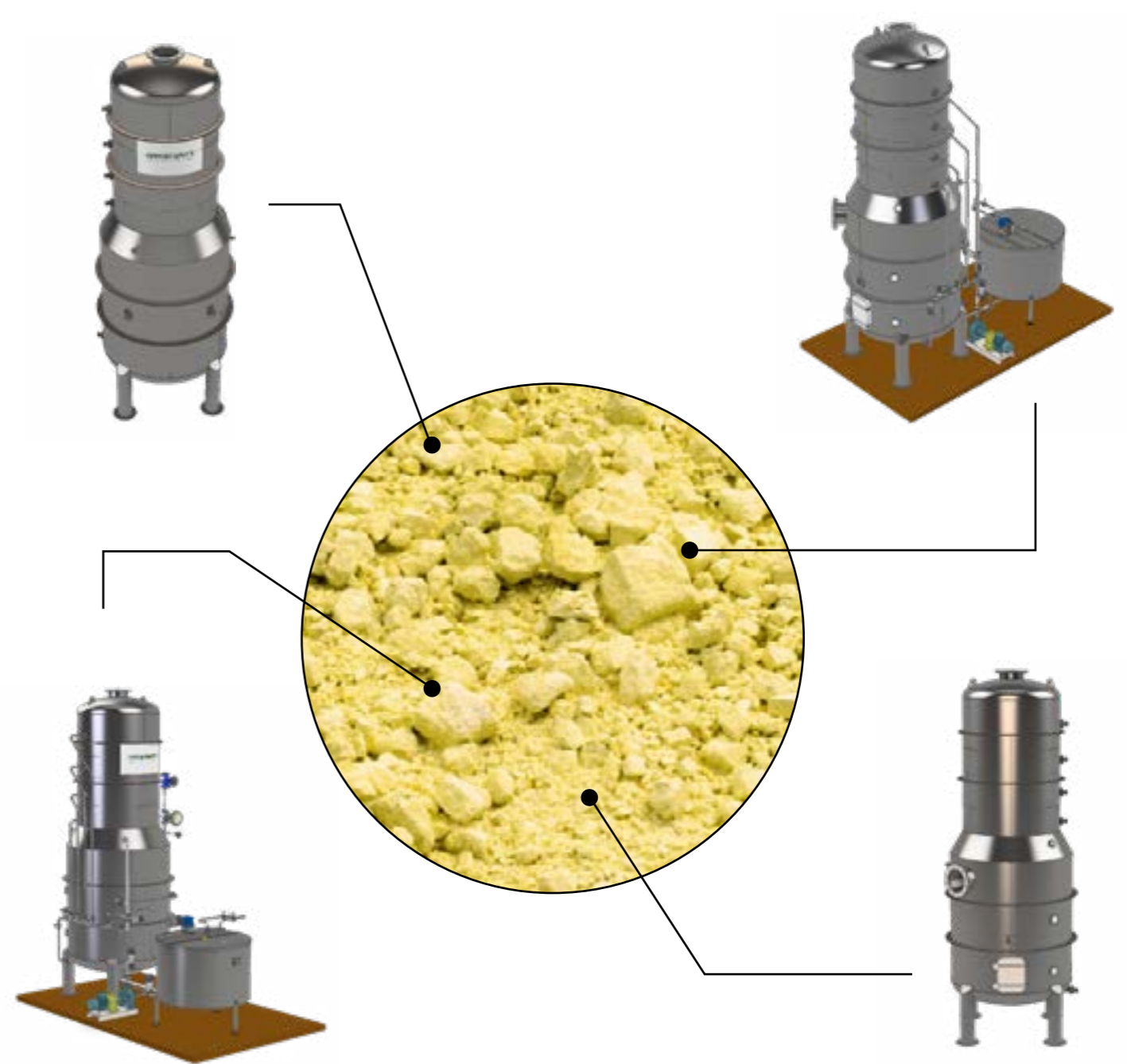
Separation takes place by evaporation and neutralisation occurs by chemical combination with a suitable substrate (lime or soda ash).

## HOW IT WORKS:

The evaporation of sulphur dioxide is achieved through a stream of plant vapour, generated by the must itself, and recirculated through a reliable mechanical recompression system.

This takes place in a plate column where countercurrent contact is made between the must being treated and the ascending recompressed vapour.

The vapour, rich in SO<sub>2</sub>, is bubbled into a bubbler, contained in a neutraliser, in which an instantaneous chemical reaction breaks down 100% of the SO<sub>2</sub> present.



## TREATMENT CHARACTERISTICS:

The treatment of the product is extremely rapid, and therefore exposure to the process temperature is minimal.

The recovery of neutralised vapours ensures that the aromas present in the product to be treated are not lost.

In order to achieve optimal sulphur dioxide elimination (less than 10 ppm), the product must be well prepared at the time of processing and subsequently well stored.

Any anamole fermentation in an environment rich in SO<sub>2</sub> and thus poor in oxygen generates compounds that prevent the SO<sub>2</sub> from evaporating and thus being eliminated.



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