

TITAN O

ENZYME-BASED PRODUCT to enhance CLEANING operations on CROSS-FLOW FILTRATION SYSTEMS AND APPARATUS

Application

Titan O is a powerful, non-foaming cocktail of enzymes that enhances the cleaning of organic residues (proteins, cellulose, starch, organic colloids from the wine, etc.) from the cross-flow filtration systems and apparatus used in wineries.

Thanks to its mixture of enzymes, **Titan O** ensures deep but non-invasive cleaning of materials and is particularly effective at removing the red pigments and tannins found in red wines.

Titan O has zero environmental impact (made of 100% biodegradable natural enzymes) and, when used routinely, it maintains optimal performance levels in filtration systems by hydrolyzing the organic colloids left behind by the wine. This leads to a reduction in cleaning operations with chemical products and, consequently, less water usage.

When used on serious clogging issues in cross-flow filtration systems before the classic intensive washing stage, it enhances the performance of the detergent by facilitating the disaggregation and solubilization of the organic compounds causing the blockage.

Protocol for use

Prewash with cold water followed by hot water (50°C).

Prewash optional with a 1% solution of DETARFLOW for 10 minutes (50°C).

Prepare a solution of TITAN O diluted in hot water (50°C)

- 1% concentration for routine cleaning
- Up to 2% concentration for serious clogging

Circulate the solution through the system for 30 minutes.

For serious clogging, pour in and leave for 2 hours.

Drain the solution from the system.

pH neutralized through washing with 1% solution of DETAR10 in hot water (50°C). Rinse with cold water.

When using on badly clogged cross-flow filters, perform an intensive wash cycle using DETARFLOW, DETAR8 and DETAR10.

Composition

Subtilisin
Oxygenizing agents
Polycarboxylates

Physical and chemical properties

Appearance: powder
pH of solution: 10.1-11.1 (1%)
Density: 970-1270 Kg/m³

Dosage

Use at a concentration from 0.5 to 2%

Storage

Store tightly closed in the original packaging at a temperature between +4 and +25°C, in a dry place.

For optimal performance, use within: 2 years.

Packaging

5 Kg bucket



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