



LIBRASORB® MX

DEPTH FILTER MEDIA FOR WINE TREATMENT

Description	Depth filter media specifically designed to selectively reduce the concentration of unwanted off-flavor compounds associated with undesirable sensory attributes such as moldy, band-aid, medicinal, horsey, and barnyard and an astringed and metallic aftertaste.																																																																																			
Components	Purified and bleached cellulose from sustainable sources, organic and inorganic filter aids, wet strength agent.																																																																																			
Formats	<div><div></div><div><div></div><div></div><div></div></div></div> <div><div></div><div></div><div></div></div> <ul style="list-style-type: none">– All standard sheet sizes and tailored formats– 12" and 16" lenticular modules– LIBRACAP® MX Test Kit																																																																																			
Product Range	<table><tr><th>Grade</th><th>Retention rate [μm]</th><th>Water value⁽¹⁾ [L/m²×min]</th><th>Thickness [mm]</th><th>Ash content [%]</th></tr><tr><td>MX</td><td>0.8 – 3.0</td><td>173 – 461</td><td>3.8 – 4.2</td><td>19.0 – 23.0</td></tr></table> <div><div></div><div><div></div><div></div></div></div> <div>⁽¹⁾ Δp = 100 kPa, the indicated water value is not related in any way to the actual filtration flow rate.</div>												Grade	Retention rate [μm]	Water value ⁽¹⁾ [L/m²×min]	Thickness [mm]	Ash content [%]	MX	0.8 – 3.0	173 – 461	3.8 – 4.2	19.0 – 23.0																																																														
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Packaging and Storage	<div><div></div><div><div></div><div></div><div></div></div></div> <div><div></div><div></div><div></div></div> <div>Filter sheets are hygienically shrink-wrapped and packaged in cardboard boxes. Filter modules are hygienically packed in plastic bags and placed in cardboard boxes. They must be stored in their original packaging in a dry, odorless and well-ventilated area. They should be used within 60 months from the date of manufacture.</div>																																																																																			
Disposal	<div><div></div><div><div></div><div></div><div></div></div></div> <div><div></div><div></div><div></div></div> <div>The respective official regulations for disposal must be followed depending on the filtered product. Uncontaminated modules can be disposed of as non-hazardous waste.</div>																																																																																			
Remarks	<div><div></div><div><div></div><div></div><div></div></div></div> <div><div></div><div></div><div></div></div> <div>The validity of the information cannot be guaranteed for every application. All information is based on current knowledge and does not claim to be complete. No liabilities can be derived from this information. FILTROX reserves the right to make changes in the course of technical improvements.</div>																																																																																			