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(54) Abstract Title
Continuous filtration method and apparatus

(57) The improved method and apparatus provides for the use of at least two filters being arranged in series and wherein each filter has different properties and therefore a different role in the filtration process. The employment of such a method provides a continuous filtration system for filtering fatty acid esters out of reduced strength spirit without the need to significantly chill the filtrate prior to filtration. Such a method and apparatus can preferably be employed as part of a distillation process, particularly for whisky.

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Figure 1. Graph of Ester Levels v.'s Temperature

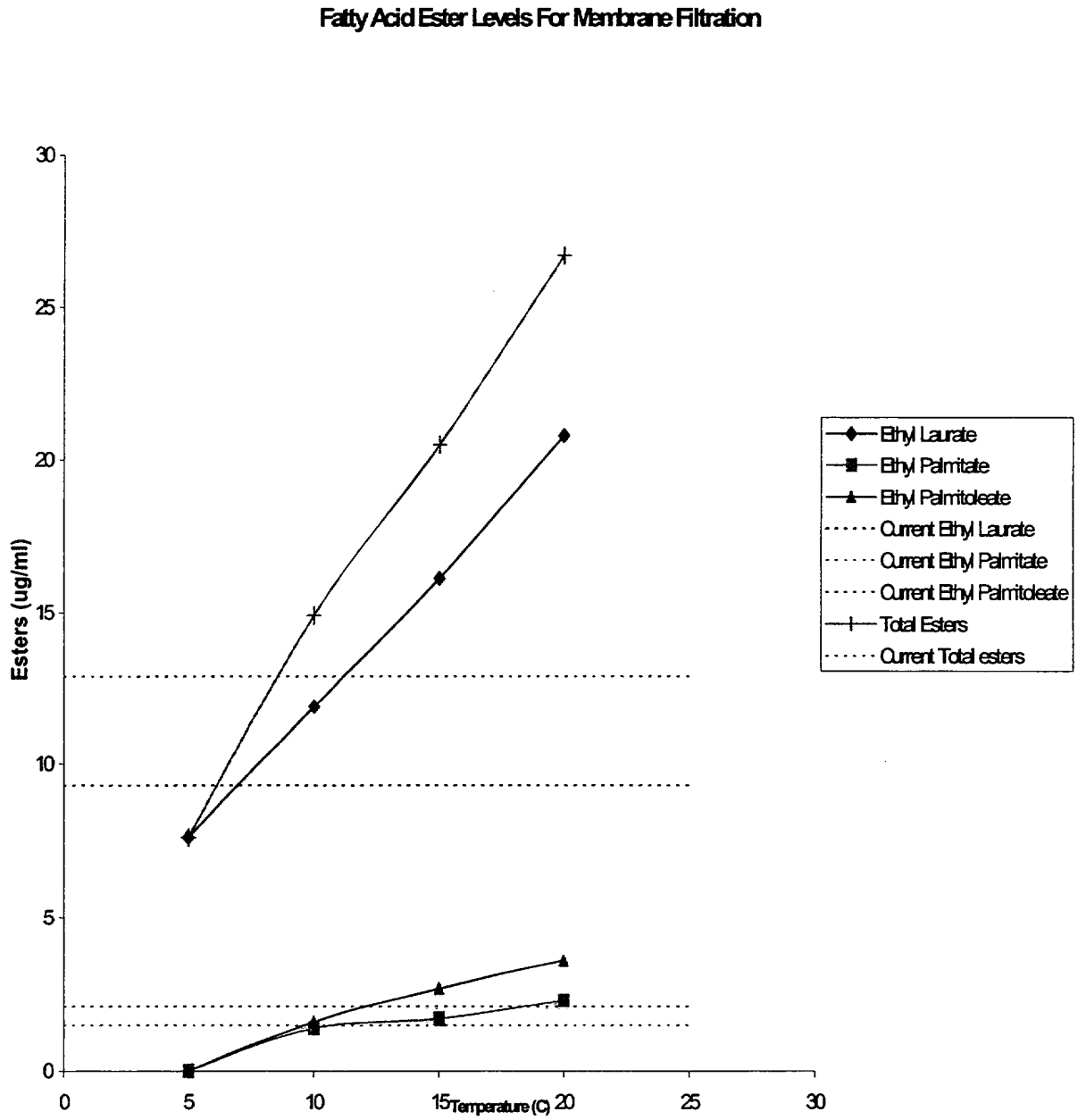
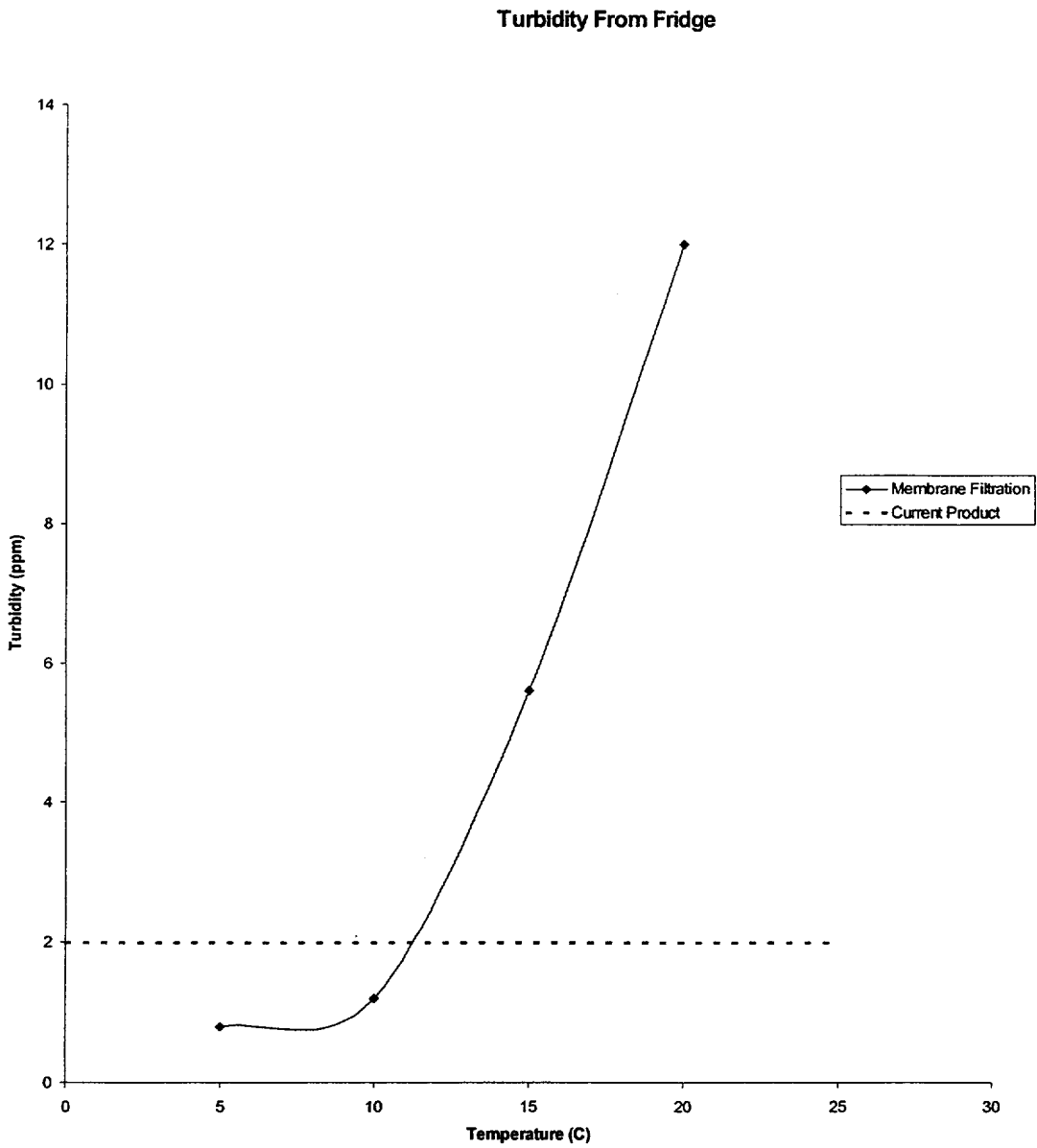


Figure 2. Graph of Turbidity v.'s Temperature



1 **"Filter"**

2

3 The present invention relates to an improved method and
4 apparatus for the continuous filtration of specific
5 substances during the alcohol distillation process.

6

7 Whisky and similarly produced alcoholic beverages are
8 filtered in order to remove the haze which is formed
9 when water is added to cask strength spirit to reduce
10 it to bottling strength. When the water is added to the
11 cask strength spirit the fatty acid esters come out of
12 solution and make the whisky appear cloudy.

13

14 The whisky is chill filtered to ensure that the haze
15 will not form in the bottle if the whisky temperature
16 is reduced for example in a cold climate. Whisky
17 filtration uses traditional technology. The general
18 method uses a plate and frame filter press with
19 cellulose acetate sheets. When the water has been added
20 to the whisky the reduced spirit is left for at least

1 three hours and often longer before filtration, this
2 being necessary for the filtration to be effective
3 using this method. The whisky is then chill filtered
4 between -10°C and $+5^{\circ}\text{C}$ depending on the production
5 process employed by the whisky producer.

6

7 This chilling stage prior to filtration uses a lot of
8 energy and is therefore very costly. The chilling also
9 helps the fatty acid particles to agglomerate which
10 makes it easier for the filters to remove them from
11 solution. When starting the filtration, the whisky must
12 be recycled for at least 15 minutes to ensure that
13 particles of floc which come out of the filters are
14 removed and do not enter the bottling vat. This
15 recycling is also necessary to build up a primary
16 filter cake on the filter. This is a layer of fatty
17 acid ester particles which will in themselves act as
18 filter and help to remove smaller particles which might
19 otherwise get through the filter media.

20

21 This filtration process is a batch process as the rate
22 of removal of the particles is not constant with time.
23 The turbidity of the whisky is a measurement of how
24 clear the product is, and is measured in ppm (parts per
25 million). Throughout a batch the whisky turbidity will
26 increase and by the end of the batch the turbidity of
27 the whisky will be higher than the specification.
28 However as this is a batch process, the turbidity in
29 the batch will be within specification. This increase
30 in turbidity is due to "breakthrough" from the filters.

31

1 Breakthrough occurs when the sheets become increasingly
2 loaded with particles. It is then more difficult to
3 force the whisky through the sheets causing an increase
4 in the pressure drop across the filter sheets. As the
5 whisky is forced through the sheets, some of the
6 particles previously caught in the sheets breakthrough
7 the filter causing the resultant turbidity increase.

8

9 When the filter sheets are exhausted they must be
10 disposed of. Due to the nature of the sheets -
11 typically approximately 1 litre of whisky per sheet is
12 retained in the filter. This is lost product which must
13 be disposed of together with the sheet since it cannot
14 be recovered.

15

16 A change in the filtration technology was considered
17 for whisky to find a more energy efficient system which
18 can filter at a higher temperature. A filter which
19 could be cleaned and therefore reused would also be
20 desirable. A reduction in the loss of product in
21 concomitant with filter replacement, would also be
22 desirable, as would the replacement of existing batch
23 processing techniques, with a filtration process which
24 could be filtered immediately after the whisky had been
25 reduced.

26

27 It is an object of the present invention to provide a
28 continuous filtration system for filtering fatty acid
29 esters out of reduced strength spirit without the need
30 to significantly chill the filtrate prior to
31 filtration.

32

1 According to the present invention there is provided a
2 method of filtration which consists of a multi stage
3 process with each stage containing a filter, with the
4 filters being arranged in series.

5

6 Further, according to the present invention there is
7 provided an apparatus for continuous filtration during
8 a distillation process wherein the apparatus comprises
9 at least two filters arranged in series wherein each
10 filter has a different property and thus a different
11 role in the filtration process.

12

13 In one particular embodiment the apparatus comprises
14 three filters.

15

16 In an alternative embodiment of the invention, the
17 invention provides an apparatus as described above
18 which consists of only two filters arranged in series,
19 wherein the two filters have different filtration
20 properties.

21

22 Preferably the method of the invention will involve a
23 three stage filtration process.

24

25 Preferably in such a three stage filtration process,
26 each filter will be of a different type, with
27 preferably the first filter of the series being a guard
28 filter, a second filter being a prefilter and the third
29 filter being a membrane filter.

30

31 Also preferably, there may be two filters in series,
32 whereby the guard filter provided in the three filter

1 system is not present, due to it being located at an
2 alternative stage in the filtration process.
3 Preferably the final, or membrane filter, of the series
4 will be composed of a material which is hydrophillic.

5

6 More preferably, the final membrane filter will be
7 composed of polyvinylidene fluoride (PVDF).

8

9 Preferably the filtration will be carried out with the
10 filtrate at a temperature of between 5°C and 25°C.

11

12 Most preferably, the filtration will be carried out of
13 the filtrate at a temperature of between 8°C and 20°C.

14

15 Preferably filtration will be carried out at a defined
16 pressure range, which will have been optimised to the
17 filter size and type as used.

18

19 Preferred embodiments of the filtration device and
20 process are described below.

21

22 The preferred embodiment of the present invention is a
23 three filter train through which the whisky flows in
24 series. Typically the invention consists of an initial
25 guard (or nominal rating) filter followed by a pre-
26 filter (combination of surface and depth) and a final
27 membrane filter.

28

29 The system performance is sensitive to several
30 variables: the type of filters to be used, the material
31 used in the filter construction, the relative micron
32 rating through the filter train, the upstream liquid

1 (whisky) temperature and the pressure drop across each
2 filter.

3

4 The filtration media can vary for all three of the
5 filters used. There are a large number of different
6 membranes and filter media commercially available in
7 cartridge form. Also the micron rating of the media
8 could vary especially for the guard and the pre-filter
9 and absolute rating filters could be used rather than
10 nominal rating filters. If the whisky is left to sit
11 after reduction, as is the case now a larger micron
12 rating may also be possible for the final filter.

13

14 A two-filter system could be used rather than a three-
15 filter system if there is a guard filter present
16 elsewhere in the system. It is also possible that just
17 a final membrane filter may be used although it is
18 unlikely that this system would be successful for large
19 batches.

20

21 It is also possible that membrane filter bags may be
22 used instead of filter cartridges. The temperature used
23 for the system could vary considerably as at the
24 present time the temperatures used by different
25 companies are different.

26

27 This technique can also benefit whisky production in
28 other ways such as in the removal of sugary products
29 thereby prolonging the lifetime of filters.

30

31 The filtration system consists of a heat exchanger to
32 chill the whisky to the desired temperature and a

1 three-filter train. The filters are connected in series
2 and the whisky flows through each in turn. The first
3 filter housing contains guard filter cartridges these
4 are 1 μm nominal rating filters. The purpose of these
5 filters is to remove any large particles for example
6 char from the casks. The second filter housing contains
7 pre-filter cartridges and these are 0.2/0.45 μm nominal
8 rating combined filters. The purpose of these filters
9 is to remove larger particles and to protect the
10 membrane filter as much as possible. The final filter
11 housing contains 0.22 μm absolute rating membrane
12 filter cartridges. These are the polishing filters to
13 remove the small particles and will reduce the fatty
14 acid ester levels to an acceptable level for bottling.

15

16 Suitable filters are known in the field. Examples of
17 typical supplies include Millipore and Pall.

18

19 The temperature must be controlled closely as the
20 temperature has a large impact on the quality of the
21 final product.

22

23 There should be an upstream and a down stream pressure
24 measurement for each of the filters. The pressure drop
25 across each filter should be maintained below the set
26 level. Excessive pressure will cause breakthrough from
27 the filters. Maintaining the pressure drop causes the
28 flow to fall below an acceptable level then this is a
29 sign that the filters should be cleaned. It is possible
30 that this could be used as a real time diagnosis of
31 filter status.

32

1 The batch size through the filters will be dependent on
2 the type of whisky or other similar product, which is
3 being filtered and should be set for individual
4 products. To prolong the lifetime of the filters, they
5 should be cleaned before exhaustion as running heavily
6 blocked filters causes excessive wear on the filters
7 especially the membrane.

8

9 The invention is demonstrated with reference to the
10 accompanying figures wherein;

11

12 Figure 1 illustrates fatty acid ester levels for
13 membrane filtration, and

14

15 Figure 2 illustrates liquid turbidity as a
16 function of temperature.

17

18 In whisky filtration, the pre-filtration (or upstream)
19 whisky temperature is known to be a critical parameter.
20 Tolerances of the order of $\pm 1-2^{\circ}\text{C}$ have been shown to
21 result in changes to system effectiveness as shown in
22 Figure 1.

23

24 Studies have shown a performance sensitivity to choice
25 of filter material. Specifically, the preferred choice
26 of material is that which is hydrophilic. A typical
27 material is polyvinylidene fluoride (PVDF).

28 Alternatives such as cellulose acetate have been shown
29 to work.

30

31 Filter train effectiveness is measured in a variety of
32 ways as outlined in more detail below.

1 The liquid turbidity as a function of temperature has
2 been measured and is shown in Figure 2. Other checks
3 such as Arganoleptic testing, Chill haze stability, gas
4 and liquid chromatography to respectively measure the
5 ester and higher alcohol levels in the whisky are tests
6 which have been undertaken and which quantify the
7 improvements of the filter train.

8

9 Effective filtration using a two stage process has been
10 shown on blended whisky. Also, using the two stage
11 process, the whisky can be filtered immediately after
12 reduction at ambient temperature - without any need to
13 reduce the temperature of the whisky.

14

15 **Experiment 1: 4" Filters**

16

17 To determine the best membrane for the filtration and
18 the temperature which the filtration process was to
19 take place the filtration trials were carried out with
20 4" capsule filters. These filters are totally self
21 contained with the pleated filter media inside a
22 plastic capsule. The capsule has an inlet and outlet
23 hose barb connection and vents to allow purging of air
24 from the system. These filters therefore do not require
25 a filter housing. The chilling was provided by a
26 compressor which gave close temperature control to ± 1
27 °C. The 3 stage filtration process was set up by joining
28 the 3 filters in series.

29

30 Three different types of membrane were tested, these
31 being; the PVDF membrane from Millipore, the cellulose
32 acetate membrane from Sartorius and the PES membrane

1 from PPD. In the initial 2" filter media disc trials,
2 the Millipore membrane had performed best in the
3 sensory analysis and so this was the membrane which was
4 chosen initially to do the temperature trials on.

5

6 The aim of the trials was to create end products using
7 membrane filtration, which were similar to the current
8 products which are filtered using the traditional plate
9 and frame filter press. This product also had to have
10 chill haze stability. These success criteria are more
11 vague than they appear due to the complexity of the
12 products. The three main compounds which are
13 responsible for chill haze instability are ethyl
14 laurate, ethyl palmitate and ethyl palmitoleate. Some
15 of the products were analysed for these esters during
16 the trials.

17

18 Another way to check for chill haze instability is to
19 put the products in the fridge and then check the
20 turbidity, this was also carried out. There is an old
21 method which used to be used by the Scotch Whisky
22 Research Institute (SWRI) (a NAMAS accredited
23 laboratory) to test for likelihood of chill haze
24 instability called the Invergordon Chill Haze test and
25 we also used this method. The problem with this method
26 is that it is for blended whisky and so maximum levels
27 are provided for blended whisky but not for Malt
28 whisky. However we looked at several past bottling
29 samples of 10 year old Malt whisky and took maximum
30 values from that.

31

1 The first trials to be carried out were the temperature
2 trials. The whisky was reduced and then filtered
3 immediately at four different temperatures. These
4 temperatures were 5°C, 10°C, 15°C and 20°C. Samples were
5 taken during these trials and then the tests were
6 carried out on these samples. The results can be found
7 in table 1 and these are graphically represented in
8 figure 1 and figure 2.

9

10 As can be seen from the results shown in figure 1,
11 there is a direct correlation between ester removal and
12 the temperature of filtration.

13

14 Figure 2 shows that there is also a correlation between
15 temperature and turbidity. From these results the
16 temperature was then chosen for the rest of the trials
17 as 10°C.

18

19 More trials were then carried out with the 4" capsules
20 to try to determine batch size. The results from these
21 trials were erratic and difficult to explain. When the
22 whisky is at full strength there is more ethyl
23 palmitate present than ethyl palmitoleate, when the
24 whisky is filtered this is reversed. In these sets of
25 results there was more ethyl palmitate present than
26 ethyl palmitoleate which would appear to indicate that
27 the whisky had not in fact been filtered. This happened
28 not only for the Millipore filters but also for the
29 Sartorius filters which were also trialed at this
30 point. The conditions were the same for all trials,
31 however the end product was not the same. As this
32 system was small it was not solid piped with stainless

1 steel pipework, braided plastic hose was used. This
2 hose was connected at the time of the temperature
3 trials. However for the next sets of trials the braided
4 hose had been left with some alcohol in it and we
5 believe that the hose reacted with the alcohol and
6 these leachates contaminated the membranes and led to
7 the filtration not being effective.

8

9 The contaminants may have partially blinded the
10 membrane and this would have made filtration more
11 difficult and caused an increase in pressure drop
12 across the membrane and the particles may have been
13 forced through. It was also difficult to control the
14 pressure in this scale of experiment due to the size of
15 the pump and the pressure was therefore higher than it
16 should have been. This however confirms that control of
17 the pressure in the final system will be very
18 important. This trial provided data of what the whisky
19 would be like if the filtration was not working. At
20 this stage we also tried other membranes. The cellulose
21 acetate membrane also appeared to work however the
22 contamination also affected it. The Millipore membrane
23 was selected due to the level of the technical support
24 which the company provided, and also that the membrane
25 had in the past produced whisky which had good sensory
26 results. However other membranes would also have been
27 an option and may be in the future.

28

29 **Experiment 2: 10" Filter Cartridge Trials**

30

31 Due to the problems with the smaller scale trials it
32 was decided at this point to move to 10" cartridges

1 which provide five times the filtration surface area.
2 These trials were carried out using existing solid
3 pipework and an existing heat exchanger in the
4 reduction area. The heat exchanger did not provide such
5 close temperature control as the rented chiller,
6 however, once the glycol was adjusted to the correct
7 rate the temperature was constant. The trials also
8 allowed a higher flow rate because of the surface area.

9

10 **Experiment 3: Varying Whisky Type Used**

11

12 **1. 10 Year Old Malt Whisky**

13

14 Trials at this stage were only carried out with
15 Millipore filters, however different whiskies were
16 filtered to see the effects of the filtration process.
17 The three types chosen for the trials were a 10 year
18 old Malt whisky, a blended whisky and Port Wood Finish
19 whisky. The Port Wood Finish was chosen as to show that
20 the new filters did not strip too much colour out of
21 this whisky. These samples were analysed as before and
22 also some sensory work was carried out on them.

23

24 The whisky was filtered first through the guard filter
25 (Lifeguard), then through the prefilter (Milligard) and
26 finally through the membrane filter (Durapore). The
27 batch size varied but was approximately 900 litres for
28 the tests. 100 litres for this test was supposed to
29 represent approximately 2000 litres on a full scale
30 process. This was from calculations made at lab scale,
31 however the flow rates from these filters would
32 determine the end full scale filter size. Samples were

1 taken after each filter at 100 litre intervals and
2 these were tested. The results from the 10 year old
3 Malt trials are shown in table 2.

4 The turbidity of the samples was taken and recorded at
5 room temperature, after being in the fridge for 2 days,
6 at 3°C. The Invergordon chill haze stability value was
7 also measured and these values are shown in table 3.

8

9 At all stages the results were compared to a current
10 product sample and a judgement was made as to whether
11 the membrane filters had produced a similar product to
12 the current filtration method. From all the figures
13 from this batch of trials it is likely that the chill
14 haze stability would become a problem after 500 litres.
15 Therefore the filters appear to be exhausted after 500
16 litres which would equate to a 10 000 litre batch size.
17 This is smaller than was expected however the batch
18 size would probably be larger than this in reality if
19 the pressure was controlled more closely. However, if
20 we are running a 2 filter system then this batch size
21 would be fine as it would allow time for one filter
22 train to be cleaned while the other was being used.

23

24 Sensory work was carried out on this product also and
25 the difference was not found to be significant, the
26 tests were repeated to ensure that the difference was
27 not significant. The results from this sensory analysis
28 are as follows.

29

30 **Triangle Test 1**

31

32 Number of correct responses

13

1	Number of incorrect responses	9
2		
3	Number of correct responses	10
4	Number of incorrect responses	12
5		
6	Triangle Test 2	
7		
8	Number of correct responses	4
9	Number of incorrect responses	18
10		
11	Number of correct responses	9
12	Number of incorrect responses	13
13		
14	The number of correct responses required for	
15	significance is 12 therefore the first time that test 1	
16	was run it was significant, however the second time it	
17	was not significant. Test 1 was run on current product	
18	against the product taken from the membrane filtration	
19	process after 100 litres. This sample was taken when	
20	the temperature of the filtration process was too low	
21	and this may explain the difference as the ester levels	
22	in this sample were also low. The results from the	
23	taste test were as follows	
24		
25	Taste Test A	
26		
27	Number preferring current 10 Year Old Malt	
28	3	
29	Number preferring membrane filtered 10 Year Old Malt	
30	1	
31	Number with no preference	
32	2	

1 **Taste Test B**

2 Number preferring current 10 Year Old Malt

3 5

4 Number preferring membrane filtered 10 Year Old Malt

5 2

6 Number with no preference

7 3

8

9 **2. Blended Whisky**

10

11 The next stage was to try the filtration process with
12 blended whisky. The whisky tested was H4325, this is a
13 common blend. Similar tests were carried out however
14 this product was not analysed for the long chain fatty
15 acid esters as we had in the Malt whisky. The results
16 from the analysis can be seen below in table 4.

17

18 Sensory work was also carried out on the blended whisky
19 and the results can be found below.

20

21 **Triangle Test**

22

23 Number of correct responses 4

24 Number of incorrect responses 12

25

26 Again, the number of correct responses required for
27 significance is 10 therefore the difference has been
28 shown to be not significant. A taste test was also
29 carried out on this and the results are shown below.

30

31 **Taste Test**

1 Number preferring current blended whisky

2 3

3 Number preferring membrane filtered blended whisky

4 2

5 Number with no preference

6 1

7

8 **3. Port Wood Finish Whisky**

9

10 Trials were then carried out on Port Wood Finish
11 Whisky. As previously mentioned, the main reason for
12 this was to ascertain that the new filtration process
13 would not strip the pink blush from the whisky. These
14 trials were also very successful in that the membrane
15 filters successfully reduced the turbidity of the
16 whisky to within acceptable levels and at the same time
17 did not strip the pink blush from the whisky. The chill
18 haze stability can be seen in table 5 however because
19 the trials were carried out from a single cask, no
20 bottling samples were available and therefore no
21 sensory comparison could be carried out.

22

23 Also as the colour was important we measure the Dr
24 Lange colour and the Corning colour. The Corning colour
25 is measured at 430 nm and 490nm and these two figures
26 are then subtracted. There is a specification for each
27 wavelength as well as the difference and these are
28 shown in table 6.

29

30 The results from the filtration trials are shown in
31 table 7.

32

1 The colour difference is within specification however
2 the actual colour measurements are above specification.
3 This is because the casks was above specification and
4 this would be blended away. However the results show
5 that the filtration process is not stripping the colour
6 out of the port wood finish whisky.

7

8 **Sizing of Filter Train**

9

10 For the sizing of the final filters the flow rate and
11 the upstream pressure of the filters was measured. The
12 upstream pressure gives a good indication of how much
13 resistance is being caused to flow by the membrane. As
14 the whisky is filtered the membrane becomes more loaded
15 with the esters and therefore it will take more
16 pressure to force the whisky through the filter. The
17 best measure of how clean the membrane is, is the
18 pressure drop across the filter. This is the difference
19 between the upstream and downstream pressure of the
20 filter and this will measure how difficult it is to get
21 the whisky through the membrane. This will be an
22 important measure on the larger scale as when the
23 pressure drop gets above a certain level there is the
24 possibility of break through on the filter. At this
25 point the esters which have been removed may be forced
26 into and through the membrane. This will obviously
27 affect the turbidity and the taste of the whisky. The
28 point at which break through occurs will help to
29 determine the batch size of the filters. This will be
30 estimated from the Invergordon chill haze turbidities
31 and from ester levels. During the trials the pressure
32 and the flow rate of the whisky was measured at

1 intervals and these results can be seen in table 8
2 below.

3
4 As can be seen from the results the pressure steadily
5 increases as the loading on the membrane increases. The
6 area of pressure drop across the filter is an important
7 one for this process and there must be trade off
8 between flow rate and upstream pressure. Further
9 research will show what our maximum process pressure
10 should be and what the preferred operating pressure
11 will be. This will be different for each of the filters
12 and should be decided at the pilot plant scale of the
13 filtration process. It may be possible to keep the
14 pressure drop more constant by introducing a back
15 pulsing system which will send a pulse of air through
16 the membrane when the pressure drop reaches a certain
17 level and this may clean off some of the surface debris
18 and allow the whisky to flow more freely.

19
20 The filter train was sized according to the flow rate
21 which is required and the flow rates which we achieved
22 through one 10" filter. The flow rate taken is not the
23 flow rate at the start of the run, it is the flow rate
24 which we can achieve at the end of a run. It is assumed
25 that the filter can be cleaned to at least 80% of it's
26 original performance and the sizing is based on this.

27
28 The housings are all oversized as 10" and 20"
29 cartridges can both also be used in the 30" filter
30 housing to reduce cost and surface area and also some
31 of the inlets can be blanked off to reduce the surface
32 area. This sizing gives greater flexibility. Also the

1 housings come in certain standard sizes and it is more
2 cost effective to buy the standard sizes than to get
3 specific sizes made to order.

4

5 **Cleaning Of Filters**

6

7 The cleaning of the filter cartridges was the next
8 challenge, as, if the filters cannot be cleaned up
9 properly then they may only be used once and not
10 changed less frequently. The first method of cleaning
11 which was tried was hot water, both forward and
12 backward flush. However the esters are not water
13 soluble and this did not work. After consulting a
14 textbook and the SWRI for help in this matter it was
15 decided that there were two possibilities. One was
16 detergent and the other was neutral spirit. Although
17 there was a limited amount of neutral spirit available
18 there was not enough to flush the filters, therefore
19 pieces of the membrane cut from an exhausted 4" capsule
20 were soaked in four different solutions, these were:

21

- 22 1. Hot water
- 23 2. Hot water and detergent
- 24 3. 50% neutral spirit
- 25 4. 96% neutral spirit

26

27 The membranes were soaked overnight and then removed
28 from the solutions. After inspecting all the samples
29 with a scanning electron microscope (SEM) it could be
30 seen that all except the hot water cleaned the filters.

31

1 Next the 10" cartridges were soaked in the neutral
2 spirit overnight, and this did remove some of the
3 esters however for effective cleaning a dynamic flush
4 is required. Using neutral spirit will create a number
5 of other problems such as accounting to Customs &
6 Excise for the spirit and if 96% spirit is to be used
7 then the area will need to be a zone 1 area and this
8 increases equipment and instrumentation costs and will
9 cut down on the choice of sensors which we can use.
10 Also there is the added cost of disposal and the
11 neutral spirit will require to be cleaned up if it is
12 to be reused. It therefore does not seem to be a very
13 practical solution.

14

15 The best solution would appear to be detergent and warm
16 water, with a final rinse with demin water. A company
17 called Henkel have been contacted about possible
18 suitable detergents from their range and their membrane
19 cleaning expert is presently looking into this. The
20 detergent solution would then go to the foul drain on
21 site. This would therefore appear to be the most cost
22 effective and easiest option.

23

24 More trials will therefore be carried out on the 10"
25 filter cartridges to try and clean the filters
26 effectively. This is very important to ensure that an
27 economically viable lifetime can be obtained from the
28 filters. The filters should be able to be cleaned to
29 obtain at least 80% of their original performance. The
30 lifetime of the filters is also dependent on the
31 filters not being run at extreme pressures and it is
32 better to clean the filters more regularly as running

1 them when they are heavily loaded with filtrate causes
2 stress on the filtration media.

3

4 **Summary**

5

6 1. The use of membrane filtration has a number of
7 advantages over the plate and frame filter press:
8 Firstly the whisky can be filtered at 6°C higher than
9 currently. Secondly the cartridges are cleanable and
10 therefore reusable and would have to be changed
11 probably every 3-4 months instead of after every
12 batch as is currently the case. The whisky can be
13 filtered immediately after reduction using the
14 cartridges and no recycling is necessary, as there is
15 no shedding of floc from the filters. After use the
16 cartridges can be air purged and this reduces the
17 hold up volume and makes the losses in product
18 considerably less than the current technology. The
19 cartridges can be used as part of a continuous
20 process. The process can be used in number of
21 different drinks industries where removal of chill
22 haze is a problem e.g. American, Canadian, Irish and
23 Japanese whiskeys, in brandies in wines and in
24 certain beers.

25

26 One of the key benefits of the multistage filter is
27 the fact that filtration can take place without the
28 need to chill the whisky. The commercial benefit of
29 the invention being seen in the reduced energy costs
30 for the producer.

Table 1: Temperature Trial Analysis Results

	Current Product	Millipore @ 5C	Millipore @ 10C	Millipore @ 15C	Millipore @ 20C
Ethyl Laurate (ug/ml)	9.3	7.6	11.9	16.1	20.8
Ethyl Palmitate (ug/ml)	1.5	0	1.4	1.7	2.3
Ethyl Palmitoleate (ug/ml)	2.1	0	1.6	2.7	3.6
Total Esters (ug/ml)	12.9	7.6	14.9	20.5	26.7
Turbidity (room temp), ppm	0.6	0.4	0.35	0.55	0.65
Turbidity (from fridge) , ppm	2	0.8	1.2	5.6	12
Invergordon Turbidity, ppm	8.7	6.4	7.1	15.6	30.6

	Lifegard 100L	Lifegard 500 L	Lifegard 900 L	Milligard 100 L	Milligard 500 L	Milligard 900 L
Ethyl Laurate (ug/ml)	16.8	18.7	23.3	16.1	15.2	17.6
Ethyl Palmitate (ug/ml)	13	8.6	17.8	1.7	4.3	7.9
Ethyl Palmitoleate (ug/ml)	10.7	7.3	13.7	1.9	4.5	6.7
Total Esters (ug/ml)	40.5	34.6	54.8	19.7	24	32.2
Turbidity (room temp), ppm	12.8	0.75	0.95	0.25	0.35	0.55
Invergordon Turbidity, ppm	58	36	38	16.6	36	31.5

Table 2a. Analysis results: 10 Year Old Malt with 10" Cartridge Trials.

	Current Product	Durapore 100	Durapore 300	Durapore 600	Durapore 900
Ethyl Laurate (ug/ml)	7.6	12.9	14.1	14.3	13.9
Ethyl Palmitate (ug/ml)	1.5	1.7	1.6	3	2.5
Ethyl Palmitoleate (ug/ml)	1.5	2.3	2.3	3.2	3.1
Total Esters (ug/ml)	10.6	16.9	18	20.5	19.5
Turbidity (room temp), ppm	0.45	0.35	0.2	0.25	0.3
Invergordon Turbidity, ppm	7.4	8.9	9.8	17.4	19.4

Table 2b. Analysis results: 10 Year Old Malt with 10" Cartridge Trials.

	Turbidity at Room temp	Turbidity in Fridge 2 days	Turbidity at 3 °C	Invergordon Chill Haze
Durapore 100L	0.55	0.55	2.3	8.9
Durapore 200L	0.6	0.6	2.3	4.4
Durapore 300L	0.65	0.65	2.95	9.8
Durapore 400L	0.75	0.75	3.1	9.2
Durapore 500L	0.85	0.85	3.4	15.8
Durapore 600L	1.6	1.6	4.8	17.4
Durapore 700L	1.7	1.7	5.2	17.4
Durapore 800L	1.45	1.95	6.2	19.4
Current Product	0.7	0.7	2.85	7.4

Table 3. 10 Year Old Malt Chill Haze Stability Results

	Turbidity at Room temp	Turbidity at 3oC	Invergordon Chill Haze
Durapore 100L	0.8	2.5	4.4
Durapore 200L	0.8	2	3.8
Durapore 300L	0.8	2.2	3.4
Durapore 400L	0.8	2.6	4
Durapore 500L	0.8	2.35	4.15
Durapore 600L	0.8	2.4	4.1
Durapore 700L	1.15	2.75	3.8
Durapore 800L	1.15	1.8	3.55
Current Product	0.95	2.4	3.65

Table 4. Blended Whisky Chill Haze Stability Results

	Turbidity at Room temp	Invergordon Chill Haze	Turbidity in Fridge 2 days
Durapore 100L	0.75	46	5.8
Durapore 200L	0.7	32.5	2.35
Durapore 300L	0.75	37.5	2.8
Durapore 400L	0.8	40.5	2.8
Durapore 500L	0.75	42.5	2.45
Durapore 600L	0.7	38.5	2.35
Durapore 650L	0.7	44	2.1
Current Product	1.05	64	13.4

Table 5. Chill Haze Stability Results for Port Wood Finish Whisky

	Minimum	Target	Maximum
Dr Lange	12	12.5	13.5
430nm	0.2	0.23	0.26
490nm	0.23	0.25	0.27
430-490	-0.04	-0.02	0.03

Table 6. Colour Specifications for Port Wood Finish Whisky

Litres	430nm	490nm	430 - 490	Dr Lange
100	29	29	0	12.9
200	30	30	0	13
300	28	28	0	13
400	30	30	0	13
500	29	28	0.01	13
600	30	31	-0.01	13
650	26	27	-0.01	13

Table 7. Colour Measurements For PWF From Membrane Filtration Trials

10 Year Old Malt

Litres	Pressure (bar)		
	Lifegard	Milligard	Durapore
100	0.1	0.5	0.8
200	0.1	0.6	1
300	0.1	0.7	1.2
400	0.3	0.75	1.25
500	0.4	0.8	1.25
600	0.5	0.8	1.4
700	0.5	0.8	1.4
800	0.55	0.8	1.5
900	0.6	0.85	1.5

Table 8a. Upstream Pressure of Filters, 10" Trials.

**Blended
Whisky**

Litres	Pressure (bar)		
	Lifegard	Milligard	Durapore
100		0.8	0.8
200	0.4	0.85	0.9
300		0.8	0.95
400	0.45	0.7	1
500		0.85	1.05
600	0.6	1	1.1
700		0.9	1.2
800	0.8	0.95	1.2

Table 8b. Upstream Pressure of Filters, 10" Trials.

**Port Wood
Finish**

Litres	Pressure (bar)		
	Lifegard	Milligard	Durapore
100	0.1	1.2	0.8
200	0.1	1.2	1
300	0.2	1	1.1
400	0.4	0.6	1.1
500	0.4	1	1.1
600	0.5	1	1.15
650	0.5		1.15

Table 8c. Upstream Pressure of Filters, 10" Trials.

Table 9: Blended Whisky**Flow rate required** 120 l/min

	Guard Filter	Prefilter	Membrane Filter
Flow Rate (10")	30 l/min	10 l/min	10 l/min
Filter Size	6 x 10"	5 x 30"	5 x 30"
List Price of Filters	£270	£1200	£1845
Housing Size	3 x 30"	7 x 30"	7 x 30"
Housing Price	£2000	£4000	£4000

Table 10: Malt Whisky**Flow rate required** 150 l/min

	Guard Filter	Prefilter	Membrane Filter
Flow Rate (10")	20 l/min	8 l/min	7 l/min
Filter Size	4 x 30"	8 x 30"	8 x 30"
List Price of Filters	£540	£1920	£2952
Housing Size	5 x 30"	12 x 30"	12 x 30"
Housing Price	£3000	£7000	£7000

1 CLAIMS

2

3 1. A continuous filtration method for filtering fatty
4 acid esters out of reduced strength spirit without
5 the need to significantly chill the filtrate prior
6 to filtration, the method consisting essentially
7 of a multi stage process with each stage
8 containing a filter, with the filters being
9 arranged in series.

10

11 2. An apparatus for continuous filtration during a
12 distillation process wherein the apparatus
13 consists essentially of at least two filters
14 arranged in series wherein each filter has a
15 different property and thus a different role in
16 the filtration process.

17

18 3. An apparatus as claimed in claim 2 which consists
19 essentially of only three filters arranged in
20 series, wherein the three filters have different
21 filtration properties.

22

23 4. A method as claimed in claim 1 wherein the multi
24 state process is a three stage filtration process.

25

26 5. An apparatus as claimed in claim 3 wherein each
27 filter will be of a different type, with the first
28 filter of the series being a guard filter, the
29 second filter being a prefilter and the third
30 filter being a membrane filter.

31

- 1 6. An apparatus as claimed in claims 2, 3 or 5
2 wherein the final, or membrane filter, of the
3 series is composed of a material which is
4 hydrophillic.
5
- 6 7. An apparatus as claimed in claims 2, 3, 5 or 6
7 wherein the final membrane filter is composed of
8 polyvinylidene fluoride (PVDF).
9
- 10 8. A method as claimed in claim 1 or 4 wherein the
11 filtration is carried out with the filtrate at a
12 temperature of between 5°C and 25°C.



Application No: GB 0021632.5
Claims searched: 1-8

Examiner: L. V. Thomas
Date of search: 28 February 2001

Patents Act 1977
Search Report under Section 17

Databases searched:

UK Patent Office collections, including GB, EP, WO & US patent specifications, in:
 UK CI (Ed.S): C6E (EJCB, EJCD); B1D (DNUD, DQAA, DQAX)
 Int CI (Ed.7): C12H 1/07, 1/16; B01D 36/02
 Other: Online: EPODOC, WPI

Documents considered to be relevant:

Category	Identity of document and relevant passage	Relevant to claims
X	GB 1045191 (MILLIPORE) see p.1 ll.81-88 and p.2 ll.8-37	2,6
X	EP 0691151 A2 (ME-COM) see p.2 ll.22-30 and p.2 l.44 - p.3 l.16	2-4
X	EP 0464322 A1 (PERDOMINI) see col.1 ll.1-31, col.3 ll.14-23 and col.6 ll.3-7	2-4,6,7
A	EP 0208450 A2 (APV INT.) see p.3 ll.9-24, p.5 ll.13-25 and p.6 ll.7-25	

X	Document indicating lack of novelty or inventive step	A	Document indicating technological background and/or state of the art.
Y	Document indicating lack of inventive step if combined with one or more other documents of same category.	P	Document published on or after the declared priority date but before the filing date of this invention.
&	Member of the same patent family	E	Patent document published on or after, but with priority date earlier than, the filing date of this application.