


UNLOCKING THE FUTURE



OENODIABOOK

ENGLISH



Explore our technology
driven eco-solutions for your
wines and choose Oenodia

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www.oenodia.com



Oenodia, the wine-tech brand that unlocks the future by simplifying your work.

Stabilization, filtration, and pH and alcohol control are crucial operations for securing the quality and sales of wine and juices.

Their execution must therefore be **simple and fast, delivering a dependable result**, with the guarantee that the **product is respected, costs and profitability are controlled**, and environmental impact is minimized.

Our equipment gives you this comprehensive peace of mind.

We invent, design, build, and install automated **eco-solutions** perfectly configured and sized to your requirements.

Each solution we design combines **one or more precision processes**, and guarantees of our unique specialties, which we honor throughout the equipment's life, however long it is used.



At Oenodia, we are engineers and oenologists. We devote our skills to the quest for quality in wine. To do this, we provide our customers with solutions that best respect their products. Our processes always act precisely – and never impair the quantity, quality, and naturalness of wines.

OENODIA IN NUMBERS



15 RETAIL PARTNERS
A presence on all wine-producing continents.



4 PROCESSES
• Eco-selective stabilization (calcium and potassium).
• Membrane-based crossflow filtration.
• Eco-selective pH adjustment.
• Eco-selective partial alcohol removal.

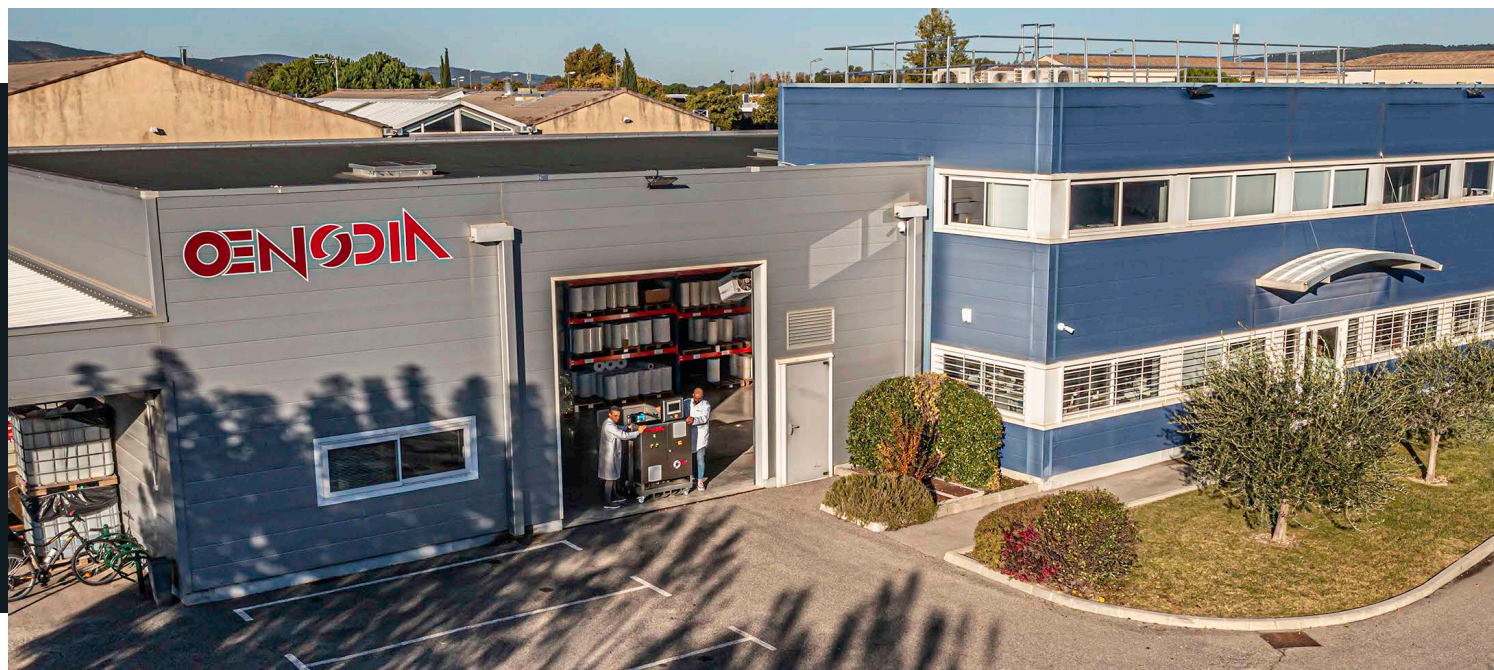


250 WINERIES
equipped in 30 countries.



MORE THAN A BILLION BOTTLES
of wine treated each year using our processes.


Established in 2008, Oenodia is the oenology division of Eurodia Industrie S.A.S. Based near Aix-en-Provence, Eurodia is the global specialist in custom, eco-efficient industrial processes that purify liquids for the food industry and the other industries embracing the ecological/energy transition.



Why get equipped with an Oenodia eco-solution?

TO DO BETTER...



Labor, cost of electricity, energy frugality, new labeling rules in Europe – the future's definitely simpler with an Oenodia! 

PRECISE RESULTS AND ABSOLUTE RELIABILITY

- Permanent tartaric stabilization (via removal of potassium and calcium): once-only custom treatment for each specific wine, with no defects observed in billions of bottles.
- Highly precise pH adjustment: organoleptic balance and evolution over time.
- Gentle crossflow filtration with minimal impact to the final product.
- Partial alcohol removal optimally executed to maintain balance.

MAXIMUM PRODUCTIVITY, FLUIDITY AND RESPONSIVENESS

- Rapid inline treatment up to 240 hl/h (6,400 Gal/h).
- Streamlined processes: startup, clean in place (CIP), treatment of successive batches.
- 24/7 operation possible.
- Possible to combine filtration and stabilization, for continuous treatment with no intermediate tank.
- Constant flow rate, set by the degree of instability (DIT Test®), filterability, desired pH, and product temperature.
- Optimal operation at all times and with no outages, through our after-sales contracts: membrane replacement, annual servicing-support visit, tech-support hotline, treatment traceability, etc.

... BY DOING LESS!

LESS ENERGY

- 0.2 € kW/hl : the most frugal wine-tech solution on the market.

LESS LABOR

- Automated units (except STARS® 60-120 semi-auto).

LESS WASTEWATER

- CIP water has a low chemical oxygen demand (COD).
- Process water recycling solution.
- Minimal filtration concentrate.

UNDER €0.01 (\$0.01) OPERATING COST PER BOTTLE

- Utilities (water, electricity, servicing).
- Performance contract (membrane replacement).
- Fast return on investment (2 years on average).



ZERO...

- additives.
- product loss.
- organoleptic impact.
- oxygen pickup.





Stabilization... and filtration

A COMPLETE RANGE

Treatment units from 7 to 240 hL/h (from 200 up to 6,400 Gal/h).

ECO-SELECTIVE STABILIZATION

An exclusive, infallible process that removes the ions responsible for tartaric and calcium precipitation.

ECO FRIENDLY TECHNOLOGY

Minimal electrical consumption (0.2 kW/hL), additive free, zero product loss.

STABILIZATION PAIRED WITH CROSSFLOW FILTRATION

Pre-bottling operations completed in a single pass, with the option of decoupling the work.



SMALL UNIT, BIG PERFORMANCE!

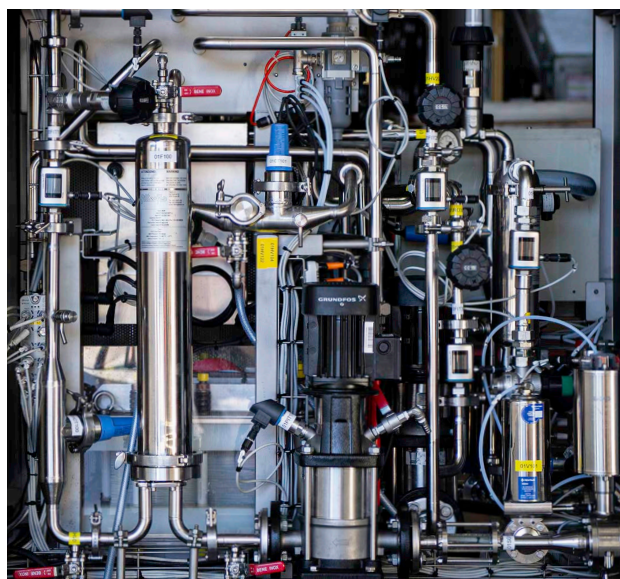


With its ultra-compact design (only 1.55 sqm!), our little SMART is discretion itself. But it's always there when you need it.

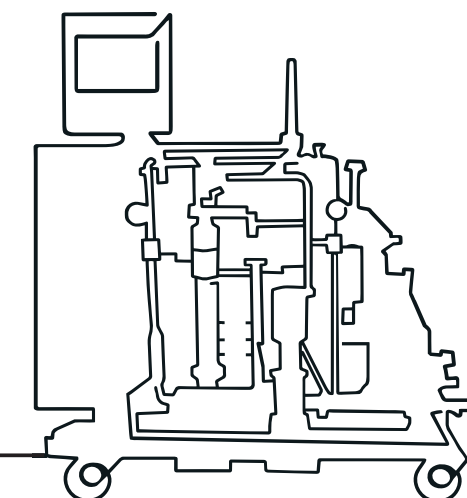
Sized for small quantities (700-1,500 l/h & 200-400 Gal/h), it can go everywhere in your winery, giving you high operating agility.

In just a few minutes, you can start stabilization for as little as 300 bottles: ideal for micro-cuvées, mini-batches and small premium volumes. Wine-makers also appreciate the gentle, closed-circuit process and the built-in pH adjustment feature.

Small unit, big performance!



An Oenodia adapts to all production requirements, from the smallest wineries to the largest.



STARS® Stab 15-30

SUPER MOBILE, SERIOUS STAMINA



With a STARS® 15-30 you are sure to stress less and sleep like a log.

Like all our units, it can operate 24/7 without monitoring thanks to its level of automation. You can also combine stabilization with crossflow filtration in a combined process, based on your volumes, objectives, and specification while always respecting the quality of each wine.

This highly popular mobile model will take up only 3 sqm of your winery. Its unassuming presence conceals impressive treatment capacity: up to 30 hl/h (800 Gal/h) in continuous mode.



Reducing oenological interventions, accelerating your decision-making, ensuring reliably optimal winery operations, responding quickly to unforeseen events, securing sales – an Oenodia helps with all of that!

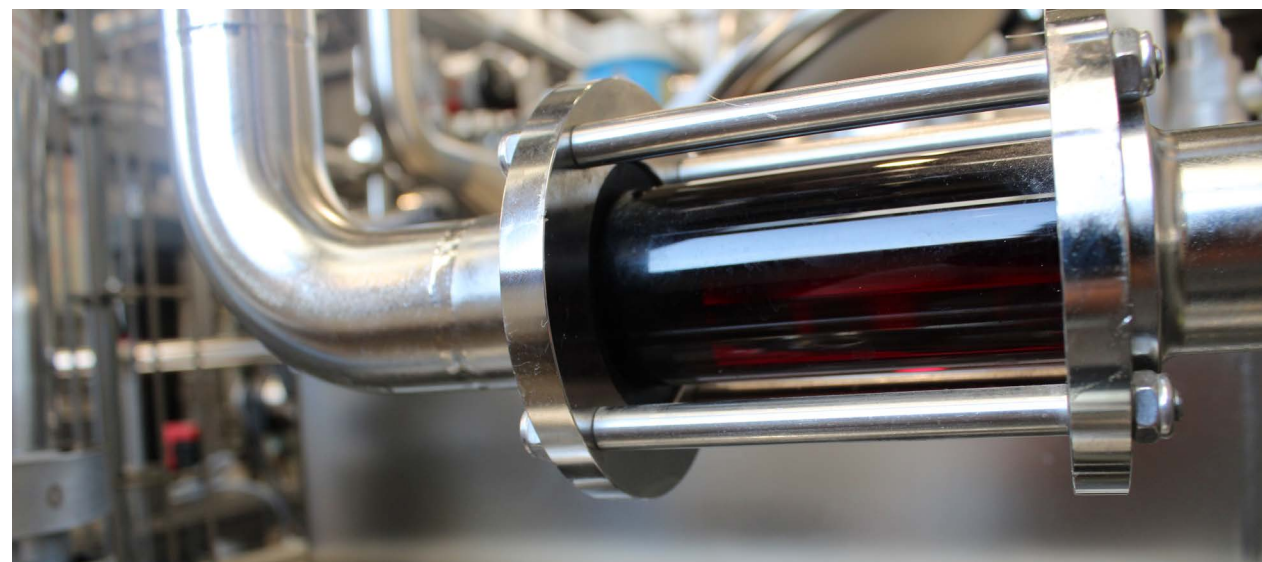


STARS® Stab 45-60

PRECISION OENOLOGY

Do you like a happy medium? Then you'll love STARS® 45-60. It takes up barely any more space than a STARS® 15-30, while meeting far more substantial requirements, up to 60 hl/h (1,600 Gal/h). That lets you stabilize as many as 96,000 bottles in a 12-hour cycle, but also crossflow-filter the wine in the same pass using the STARS®XF version.

Like the rest of the range, the 45-60 adapts to your wine. That's because at Oenodia, the right treatment is a just-enough treatment, set according to each wine's level of instability via a predictive test (DIT Test®). Precision oenology, underpinning your decisions.



Acidity regulators and stabilizing agents must now be listed on wine bottle labels (in Europe). But with an Oenodia they're unnecessary, so embrace zero additives on your label. »»

STARS® Stab 60-120

SIMPLICITY WITH THE VOLUME PUMPED UP!



Winemaking is like gymnastics, and requires great flexibility.. So, meet our champion of flex: the STARS® 60 hl/h (1,600 Gal/h), that can stretch all the way to 120 hl/h (3,200 Gal/h). Such scalable rated capacity means this STARS® model is often selected by large winemaking facilities and big wine brokers.

And it's equally flexible to operate: **the 60-120 is available in both semi-automatic and full-auto versions.** Startup, successive treatments, clean in place – every aspect can be programmed to control your production scheduling and optimize your logistics.
Simplicity with the volume pumped up!



An Oenodia will always find a place in your winery and workflow. It adapts to your products, your history, and your vision. It's made for you – literally.





STARS[®]

Stab
180-240

FORMIDABLE PRODUCTIVITY!

Our most powerful unit, this STARS[®] unit is quite simply superlative. With treatment capacity able to treat several tens of millions of bottles per year, it could be called Oenodzilla. But its dimensions are more moderate than monstrous. And its operating costs aren't any higher than those of the other units in the range.

Your product is treated with the same care, the same gentleness and the same precision. Reliable and responsible, the 180-240 reflects Oenodia's character.

It simply stands apart with a productivity that's formidably responsive, thanks to its fully automated processes.



Oenodia is the natural choice of visionaries – men and women who demand the most advanced winemaking practices to make their dream of quality come true.





COMBINED CROSSFLOW FILTRATION

TWO OPERATIONS, ONE PASS!



All of our STARS® units are pairable with our crossflow for tartaric stabilization (except the SMART machine) can be combined with our crossflow filtration process. We size your stabilization-filtration unit to meet your production needs.

You can thus streamline **two operations into one pass** – automated, at room temperature, with no intermediate tank – to make your pre-bottling operations simpler and smoother. All **without any product loss** or oxygen pickup.

Clarity, stability, quality... and flexibility: if you wish, you can decouple the two processes in a click!



An Oenodia is a time-saving machine. It lets you respond swiftly to market requests, without compromising on respect for your product. It unlocks your operating potential and new sales opportunities.





pH and alcohol control

AN EXTENSIVE RANGE

Treatment units from 15 to 240 hl/h (200 up to 6,400 Gal/h)

PH ADJUSTMENT

An exclusive, infallible process that removes surplus potassium (acidification) or tartaric acid (deacidification).

ALCOHOL ADJUSTMENT

Selective membranes for gentle extraction of the hydro-alcoholic permeate.

SUSTAINABLE WINETECH

Minimal electrical consumption, additive free, zero product loss.



OPTIMIZING ACIDITY NATURALLY

Controlling pH is a challenge brought into sharp focus by climate change, which affects the profile and color of your wines.

The STARS® pH range addresses this with a continuous process that naturally optimizes the acidity of grape must and wine. Each unit delivers a product with its organoleptic profile intact. The streamlined process allows for precise control of the parameters to obtain your desired balance.



STARS® pH acts on this sole parameter and can be used at **all stages of wine-making**: at the end of alcoholic fermentation, before malolactic fermentation, for blending or before bottling allowing for more control over grape maturity and picking dates.

We can also design a dual STARS® unit combining stabilization (coupled with filtration, if needed) and a pH adjustment module: this all-in-one STARS® can work with extreme finesse on wines' stability, acidity, and color.

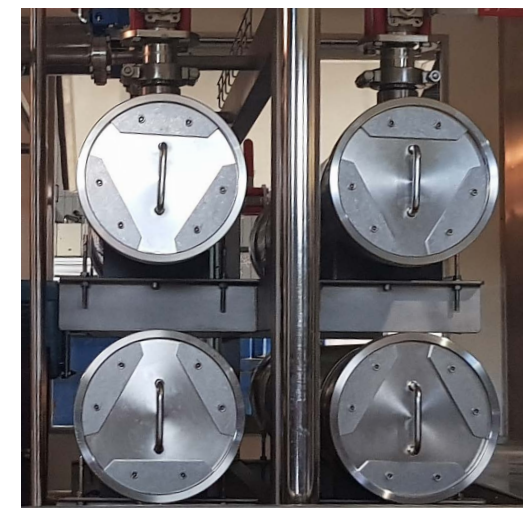


PRECISE ADJUSTMENT OF ALCOHOL LEVEL

Alcohol control is another complex challenge posed by the oenological transition.

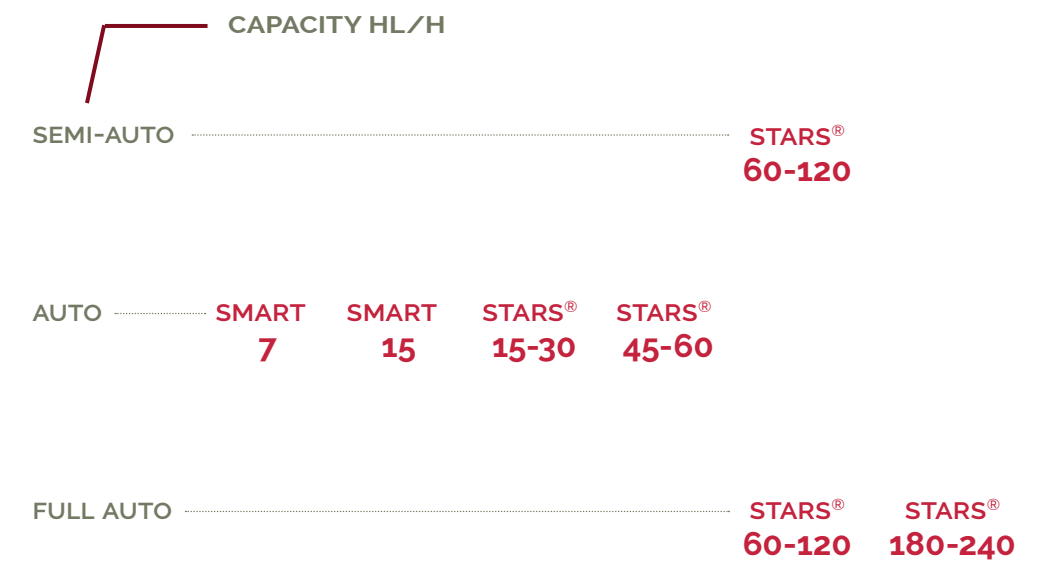
The STARS® AA provides a simple solution that doesn't impair wine's organoleptic profile. In our process, only the permeate extracted from the product is treated: the alcohol is collected in a hydroalcoholic solution that can be valorized. The noble compounds of your product remain in the concentrate, with which the dealcoholized permeate is immediately reblended.

The operating features of the STARS® AA let you precisely adjust the alcohol level to easily achieve the best balance between alcohol, sugar, and acidity.





Choosing among our ranges





OUR RANGES

STABILIZATION... AND FILTRATION

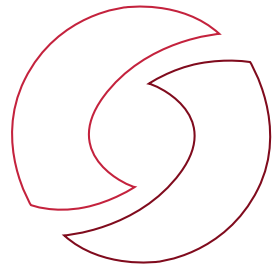
	CAPACITY HL / HOUR	GROUND COVERAGE (SQM)	GUIDE QUANTITY TREATED HL/WEEK (12h/day x 5 days)	PROCESS	AUTOMATED STARTUP	AUTOMATED CLEAN IN PLACE Programmable at end of treatment (1 CIP per 12h cycle minimum)	TANK MANAGEMENT Programming of 1-3 successive batches	XF OPTION Coupling of crossflow filtration with membrane surface area of 45-360 sqm
SMART 7	7	1.55	420	Batch	■	■	-	-
SMART 15	15	1.55	900	Batch	■	■	-	-
STARS® Stab 15-30 auto	15 extendable to 30	3.0	900 to 1,800	Continuous	■	■	-	■
STARS® Stab 45-60 auto	45 extendable to 60	4.0	2,700 to 3,600	Continuous	■	■	-	■
STARS® Stab 60-120 semi-auto	60 extendable to 120	10.0	3,600 to 7,200	Continuous	Labor time: 30 min at startup, 30 min at end of treatment	Labor time: 60 min	-	■
STARS® Stab 60-120 full auto	60 extendable to 120	11.0	3,600 to 7,200	Continuous	■	■	■	■
STARS® Stab 180-240 full auto	180 extendable to 240	11.0	10,800 to 14,400	Continuous	■	■	■	■

PH CONTROL

STARS® pH 15-30 auto	15 extendable to 30	3.0	900 to 1,800	Continuous	■	■ One CIP per 24h cycle	-	-
STARS® pH 45-60 auto	45 extendable to 60	4.0	2,700 to 3,600	Continuous	■	■ One CIP per 24h cycle	-	-
STARS® pH 60-120 semi-auto	60 extendable to 120	10.0	3,600 to 7,200	Continuous	Labor time: 30 min at startup, 30 min at end of treatment	Labor time: 60 min	-	-
STARS® pH 60-120 full auto	60 extendable to 120	11.0	3,600 to 7,200	Continuous	■	■ One CIP per 24h cycle	■	-
STARS® pH 180-240 full auto	180 extendable to 240	11.0	10,800 to 14,400	Continuous	■	■ One CIP per 24h cycle	■	-

ALCOHOL CONTROL

STARS® AA	Process design scaled to your requirements			Continuous	Labor time depends on process scale		-	-
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We are more than simply an equipment supplier – we partner with our customers day-to-day. Our interests fully match your interests. And because we commit to you over the very long term, we make every effort to always provide a custom response – whenever and wherever.



