



FOSMOS – A revolutionary way to concentrate juice or must!*

No pressure! No temperature! No hassle!

VA Filtration introduces FOSMOS.



A revolutionary means of concentrating juice/must without pressure. Just simply drop the FOSMOS pouches in the juice or must prior to fermentation and concentrate to the desired brix level within 24 hours!

- *Eliminates the need for concentrate addition*
- *Easy to use*
- *Pouch is reusable up to 10 times*
- *Each pouch removes 1 liter of water*
- *No pressure required*
- *Will concentrate flavor and color*
- *Made from food grade material*
- *As little as \$0.60 per gallon for concentration*

How does it work?

The FOSMOS utilizes a process called forward osmosis. Water will migrate through the bag from the lower concentration (juice or must) to the higher concentration draw solution inside the bag (food grade wine compatible solution). The membrane rejects 96% of NaCl so flavors, color and acid remain within the juice and are not removed. The draw solution in the bag is made up of a granular, food grade, wine compatible mix added in its dry form and will not enter the juice due to its molecular weight.

Example of the FOSMOS use

Concentrate 1 ton of fruit from 20 to 22 brix.

1. *Add 450 grams of draw media inside each pouch. Screw the lid closed.*
2. *Place a total of 50 pouches in the fermenter.*
3. *Remove 24 hours later and 1 ton of fruit will be 10% more concentrated.*
4. *Decant the sugar solution in the pouch, rinse and reuse.*
5. *For higher concentrations repeat the above.*

Can also use 25 pouches over 48 hours to achieve the same result.

PRICING

FOSMOS Pouch

\$28.00 each with single use draw media

Replacement draw media

\$2.50 per pound (50 pound bags)

OTHER USES

- Wine concentration trials
- Small scale alcohol reduction trials
- Blending without blending

*Patent Pending