

MAGNETIC SEPARATION OF WINE YEAST BIOMASS

Saccharomyces bayanus



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World Wine production

385 000 000 hl



Sparkling Wine

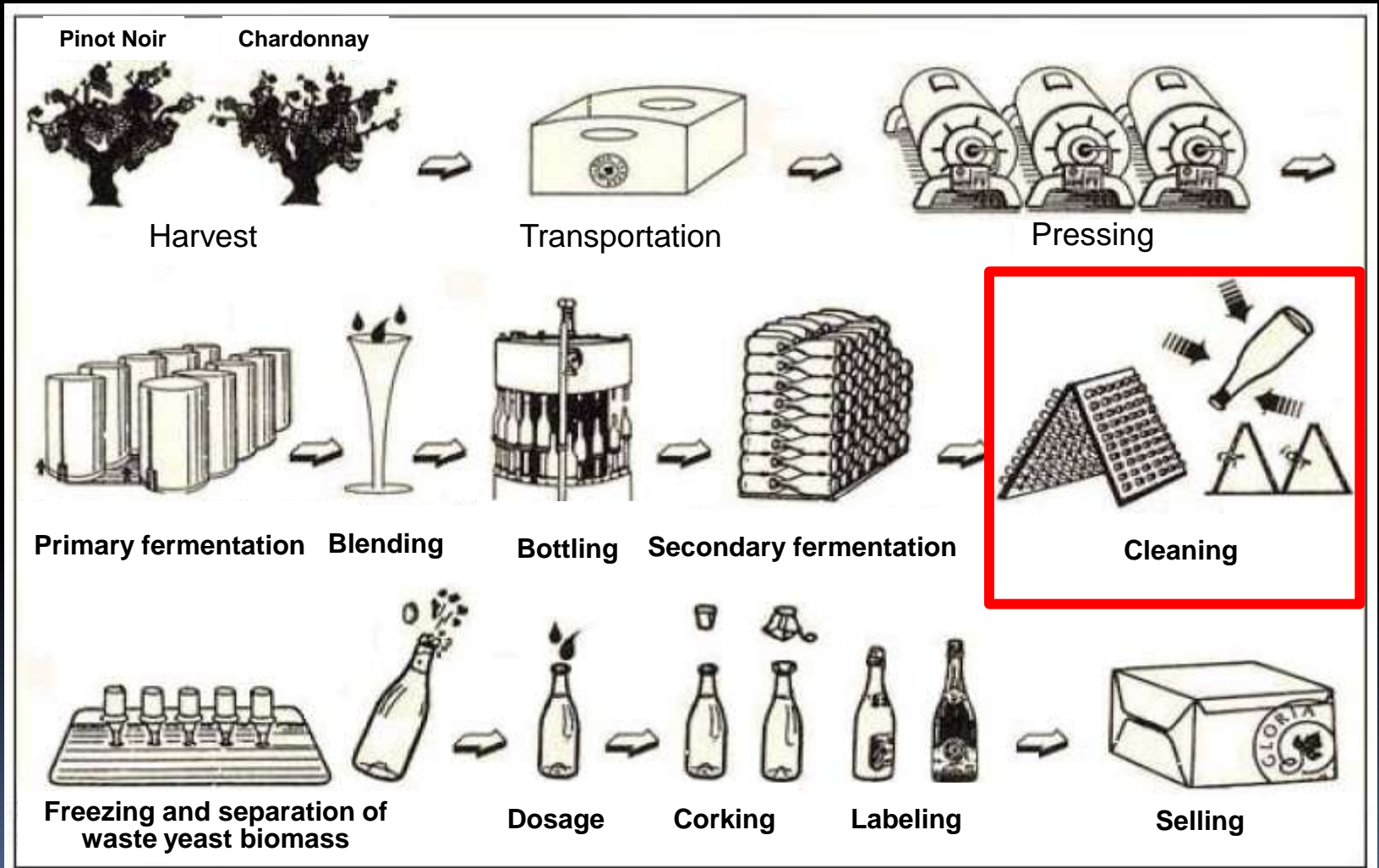
World Consumption

30.000.000 Bottles

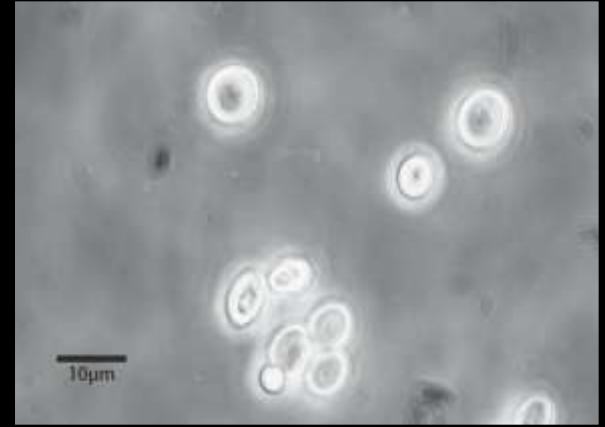
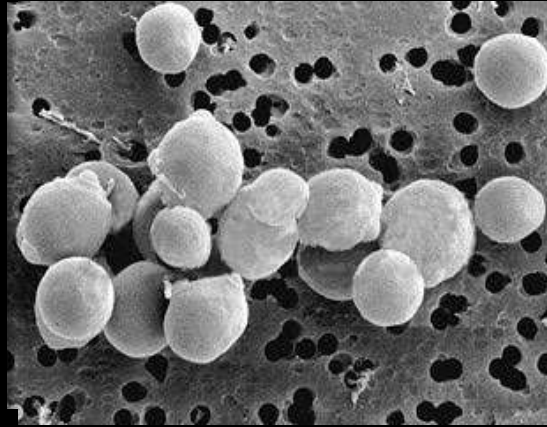
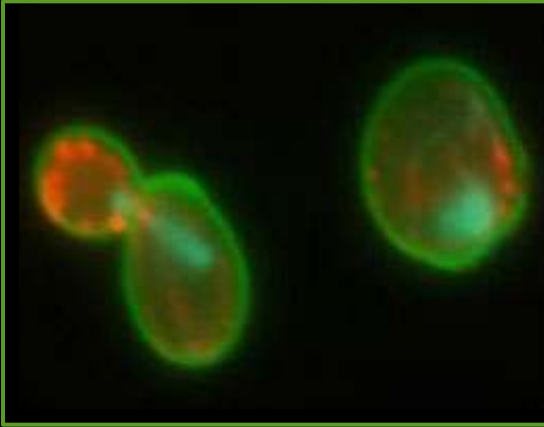


Schematic overview of secondary wine fermentation in the bottles

Methode Champenoise Clasique

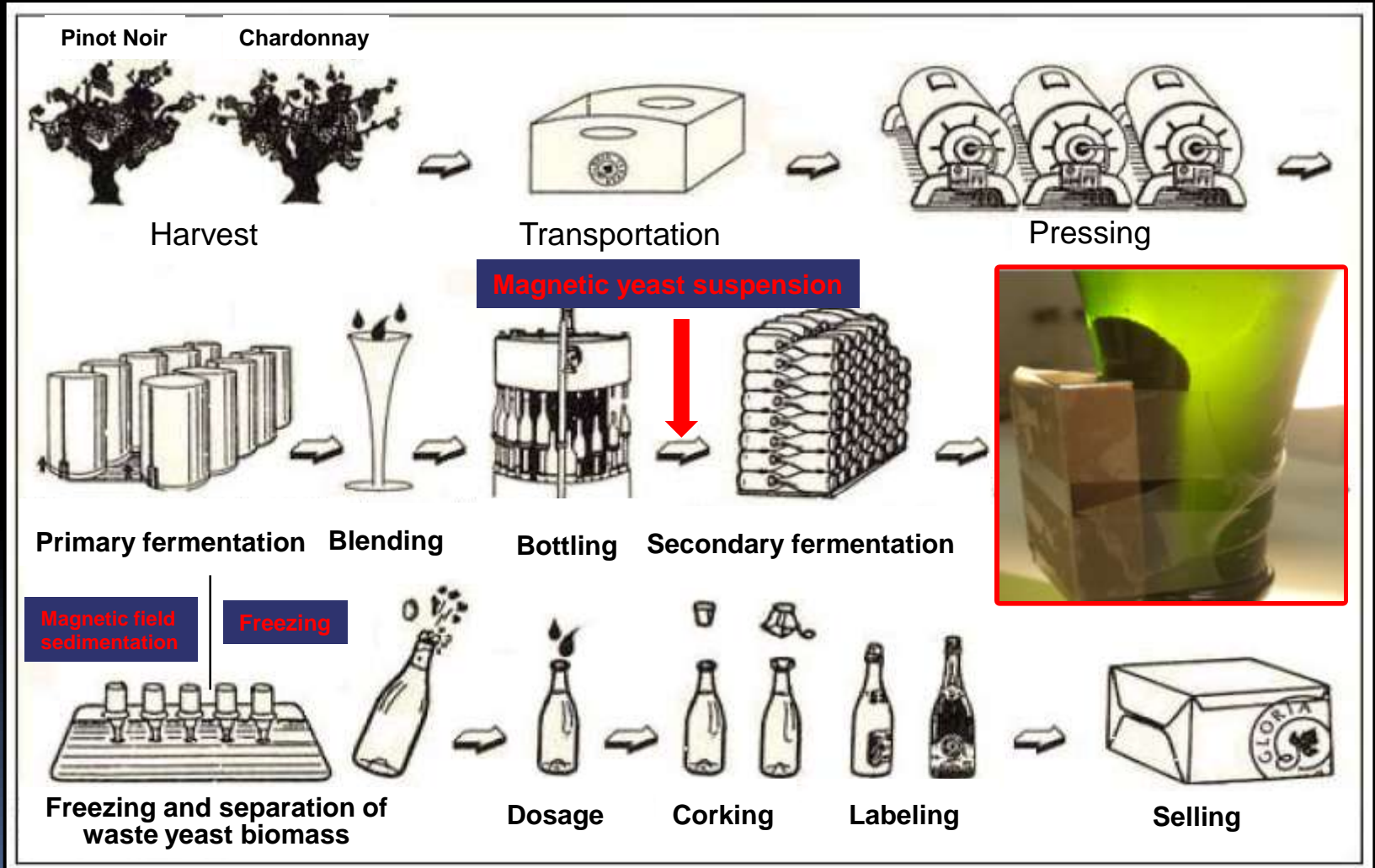


The Aim



Magnetization of wine yeast
Saccharomyces bayanus living cells
and fast separation of exhausted biomass, after the
secondary fermentation in wine bottles,
in outlet magnetic field gradient

Innovations in Methode Champenoise Clasique



Vrednost tehnologije



- Povečanje **volumna** proizvodnje *pri*
obstoječi infrastrukturi

Istenič, d.o.o.

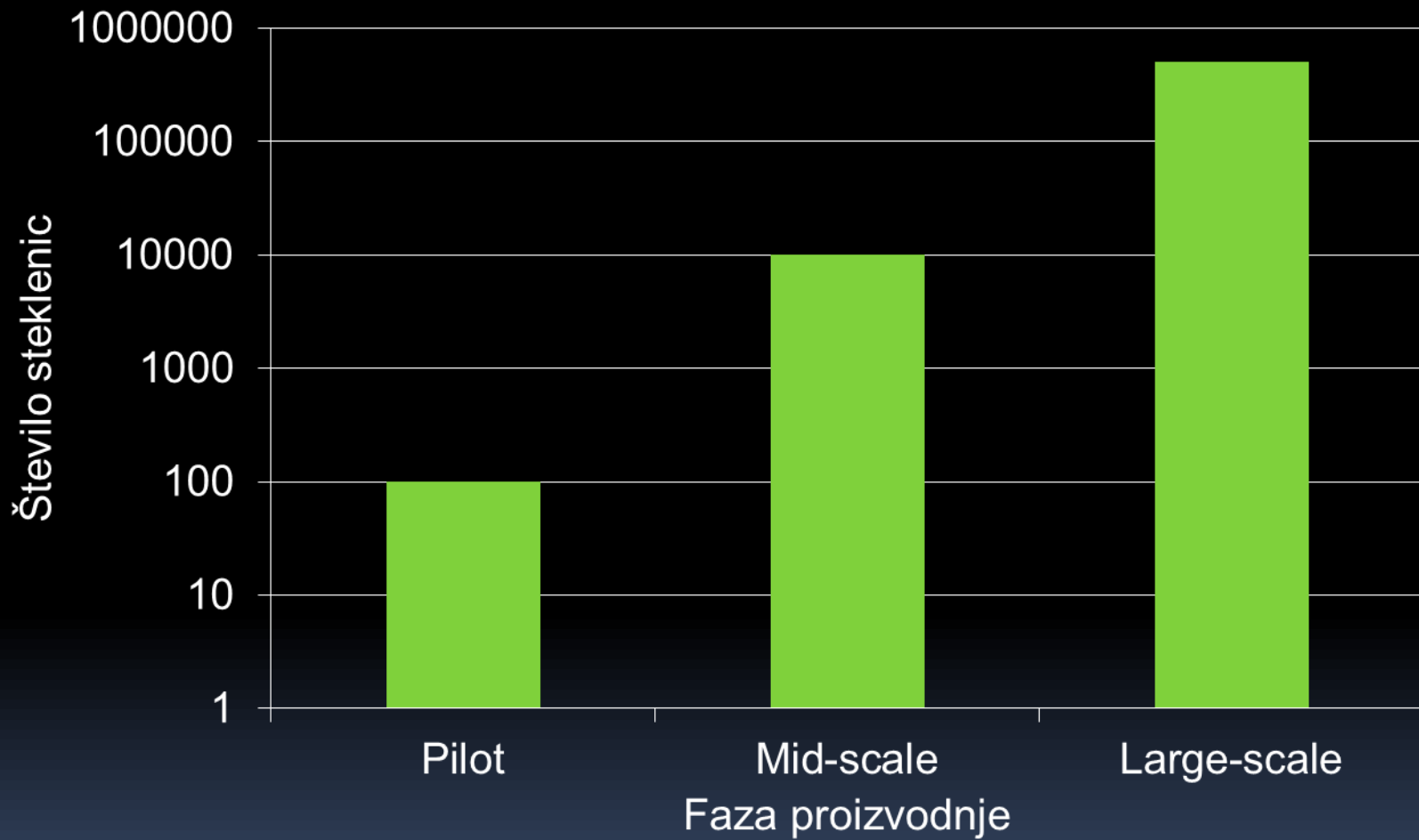
200.000 steklenic -> 600.000 steklenic:

3 × povečanje proizvodnje!!!

Poslovni model

Magnetna separacija kvasovk:

- Izposoja magnetnih delcev
- Prenos “know-how”
- Reciklacija nanodelcev



Primer

- 200.000 steklenic
- Začetni vložek: 18.000 € (nanodelci)
- Prihodek 60.000 € (0,3 €/steklenico)

Kupci

Domači:

- Istenič d.o.o. (200.000)
- Vinska hiša Bjana (50.000)

Tuji:

- Freixenet (5.000.000)
- Champagne Nicolas Feuillatte (500.000)

Ekipa

Raziskave in razvoj:

- Prof. dr. Marin Berovič in člani njegove raziskovalne skupine (FKKT)
- Prof. dr. Darko Makovec, vodja odseka za sintezo materialov (IJS)

Poslovni vidik:

- Rok Berovič, univ. dipl. ekon.
- Luka Fajs, univ. dipl. mikr.

Pravni vidik:

- Uroš Pečaver, univ. dipl. prav.

Hvala za pozornost