

a 2008 0277

The invention relates to the wine industry, in particular to a process for biochemical treatment of vinasse.

The process, according to the invention, includes the photocatalysis of vinasse by ultra-violet irradiation of a wavelength of 180...400 nm in a dose of 30 J/(cm² min) with the concomitant action of ultrasound at a frequency of 20...40 kHz, an intensity of 1...3 W/cm², during 15...20 min in the presence of 1.20...8.84 ml of 33% hydrogen peroxide, 0.02...0.30 g of cobalt(II) chloride and 0.010...0.015 g of ferric(III) chloride per liter, and the subsequent anaerobic fermentation.

Claims: 1