



PRODUCT QUALITY



TASTE

Pasteurisation process “cooks” the beer, adversely affecting beer flavour.



SHELF-LIFE

Process accelerates oxidation and your degradation and reduces shelf-life.

PRODUCT QUALITY



TASTE

Ambient process preserves fresh taste for longer. ✓



SHELF-LIFE

Process removes microbial hazards and extends shelf-life. ✓

CAPEX



INITIAL PURCHASE

High capital investment required.



BUFFER TANK

Required.

CAPEX



INITIAL PURCHASE

Lower capital investment required. ✓



BUFFER TANK

Not required. ✓

OPEX



WATER

Uses more water for heating and phase separation.



ENERGY

Uses more energy for heating process and for booster pump operation.



TIME

Longer start-up time before process can operate.



EASE OF USE

Multiple parts and higher level of automation control required.

OPEX



WATER

Reduced water usage. ✓



ENERGY

Reduced energy usage. ✓



TIME

Integrated system minimises downtime. ✓



EASE OF USE

Easy to use and maintain due to automation. ✓

To reduce your process costs in the competitive, dynamic brewing industry, your first choice should always be filtration.