The Brau Beviale exhibition takes place for the 47th time in Nürnberg from 14 to 16th November. After Drinktec this is the show for the world’s brewers and beverage packers so whether you are a large brewer or work for a micro there will be some new things to see and new ideas to pick up.

In the next few pages we shall feature some of the show exhibitors and in the articles entitled Ziemann takes care of brewing and Technological Kicks – about Esau and Hueber, we review two of Germany’s most famous suppliers to the world brewing industry and both exhibitors at Brau.

The Brewer and Distiller International will be there working from the IBD stand in Halle 1/323 where Editor Roger Putman and the Carling Partnership’s Julie Barker and Sally Carter will be anxious to meet new and old friends. Do come along and tell us what you think about your magazine, tell us the issues which you think we should be covering or just pop along and have a glass of beer (Guinness Stout, Harviestoun Bitter and Twisted and Thwaites Double Century – worth waiting 200 years for!). On the Thursday evening as the exhibition closes (1800), the IBD and BFBi are inviting their members at the show to come along to Stand 1/323 to meet, greet, nibble and generally relax.

Find out more about the show at www.brau-beviale2007.de
after another hard day on their feet.

Last November there were a very precise 36,358 visitors to inspect the products and services of 1,477 exhibitors. Just under 40% of the stands were from non German exhibitors. Three quarters of visitors worked in Germany but we have been pleased over the years how this most worthwhile of expos is growing in popularity in the rest of Europe and indeed the World. However still too few of Britain’s brewers seem to be able to find the time to visit. If you have not been before, make this your first visit. It is a super event and the old city of Nürnberg is a delight for relaxation – the home of bratwurst, lebkuchen and if you hunt hard enough you can find the famous and delicious smoked beer from Bamberg.

There is still time to book a flight and a hotel. Baxter Hoare offer an all in service (0207 403 5566) or you can book your flights on line and find a hotel on: www.hotel.nuernberg.de.

Eighty thousand square metres of brewing and beverage expertise awaits you and so do I! ■

We’ll make the right match

Recruiting? We are a Search and Selection Company dedicated to the drinks industry. We have over 20 years experience in the industry and related fields and this together with our unrivalled knowledge, rigorous selection process and professionalism ensures that we are the first choice for employers.
Coating solutions for returnable glass bottles

Arkema and SABMiller have signed an agreement for the worldwide implementation of Tegoglas® 3000+ Spray Application Technologies which will provide glass coating products and technology designed to protect and improve the appearance of their vast stock of reusable bottles. Arkema’s Post Washer Spray Application Technology, developed in collaboration with Spraying Systems Co.®, after having been used successfully in South Africa, will be implemented in key SABMiller breweries.

Bottle appearance can have a significant impact on market positioning, market share, brand image, and, therefore, on the bottom line. With the increasing number of bottle “trips”, the bottle pool quality and, therefore, the marketing value decrease significantly. Based on an internal market survey indications are that bottles after 10-15 refill cycles do not fulfill the requirements of a premium-packaging segment. This scuffing can be delayed significantly by applying a protective coating in the filling plant. Arkema with Spraying Systems as a global partner, now offers a full range of services, adaptable chemistry, technical service, and new breakthrough spray application technologies to reduce the cost to maintain a returnable glass bottle fleet. These solutions come as turnkey installations, specifically designed to fulfill individual requirements.

Tegoglas® 3000+ is an anti-scuff coating that significantly delays the appearance of scuffing and protects the strength of a returnable glass bottle, therefore significantly extending the life of a returnable glass bottle. It can further improve the production flow, reduce the noise level and enhance the efficiency of the filling plant operations. The praxis has shown a scuffing reduction of approximately 50%. A new breakthrough - Post Washer Spray Application Technology - will enable beer and soft drink fillers to protect their fleet at the earliest possible position and guarantees an excellent coating distribution.

For more information about Arkema’s coating technology visit www.certincoat.com or www.arkemaopticoat.com

Brewers worldwide acknowledge the benefits of Assured UK Malt

An increasing number of brewers all over the world are acknowledging the benefits of the Assured UK Malt (AUKM) scheme. Toshinori Kunimatsu of the Brewers Association of Japan says: “The Brewers Association of Japan admires the AUKM scheme and its main principles. AUKM provides traceability at each stage of production and assurance for brewers. We believe AUKM provides an excellent example for the international malting industry.” Laurence May, Systems Manager at Carlsberg UK adds: “AUKM raises the standards for maltsters worldwide. Carlsberg recognises the importance of quality and traceability along the supply chain. The last thing we want is for someone to tell us that there is a problem with our beer as a result of the malt used. This could have a catastrophic effect on our brand worldwide.” AUKM provides unrivalled brand protection for brewers, delivering the highest standards of quality, traceability and assurance from the farm to the end product. The scheme provides brewers and distillers both in the UK and abroad complete confidence in the integrity of their raw material. The AUKM scheme covers: • Food Safety • Product Legality • Good Operational Practice • Product Quality AUKM is the first assurance scheme of its kind to receive accreditation by UKAS (United Kingdom Accreditation Service) and is independently audited by P&I (Product Authentication International) Limited. Launched in 2003, the AUKM scheme involves five UK maltsters - Bairds Malt Limited, Crisp Malting Group Ltd, Greencore Malt, Muntons plc, and Simpsons Malt Limited – as well as Coors Brewers Ltd. The scheme was created as a result of joint work on the HACCP (Hazard Analysis and Critical Control Points) protocol for the UK malting industry.

To find out more about how AUKM can help to protect your brand, visit our stand next to the BFBI stand in Hall 3, call +44 1636 700781 or visit: www.assuredukmalt.co.uk
The World of Water Treatment

Ultrafiltration made by EUWA
Innovation and quality.

Details at our new website
www.euwa.com/ultrafiltration.php
2FLOW, the new revolutionary product from Brewfit Ltd

Brewfit Ltd of Huddersfield in England is pleased to announce the launch of a new coolant liquid called 2FLOW, designed to revolutionize the extra cold drinks market and to save the brewers and other customers around the world millions of pounds in future capital expenditure!

2FLOW is a new, scientifically developed liquid which can be applied in all standard beer coolers and is an alternative to standard ice and water (as well as glycol solutions) as it has a freeze point of -2°C, which is less than that of water. 2FLOW also develops a uniform crystalline ice bank, thus providing coolers with an energy reserve and the result is that it gives you the ability to dispense beers at much colder temperatures – something which the brewers, pub companies and customers are constantly on the look out for!

2FLOW has been specially formulated and thoroughly tested to enable the end user to not only have a longer lasting and more efficient cooling system, but to save money, as the need to replace coolers over time is diminished.

Key Features Summary
2FLOW is a specialist liquid coolant with a -2°C freeze point • 2FLOW is the perfect solution for all ice bank beer coolers • 2FLOW has excellent thermal and heat transfer properties • 2FLOW is a stable, non-toxic and non-corrosive cooling solution

For more information, visit us the Celli stand at BRAU Beviale 2007 or alternatively contact Curtis Paxman or Patrick Burke on +44 (0) 1484 340800.
Web: www.brewfit.com  www.2flow.co.uk

A focus on Aframe – the process engineer’s tool box

Much has changed in the brewing industry – recent announcements further highlight the major structural changes taking place in the global brewing business.

The red hot pace of technology change continues to accelerate. Briggs regularly completes large-scale projects all over the World and has recently been involved with some leading edge methodologies and process systems. Brau is an opportunity to showcase that.

Sales Director Ian McFarlane comments, “We have an excellent reputation and one that has taken years to build. The range of work we undertake is very wide indeed. The problem lies in making sure that key clients understand just what we can do for them today. Technology is changing at a very rapid pace and we can do things now that just couldn’t be done even 5 years ago”

Briggs will focus heavily on A FRAME. Ian describes it as “a process engineers toolbox – and one that we have used to great effect in some of our recent work”. It’s actually a design, planning and implementation framework from which one or any number of modules can be selected. What is selected depends entirely on the needs of a specific client. “We really believe that we can help key clients create sustainable competitive advantage when they are planning major capital projects. Importantly what is delivered to them, is unique to them. It’s delivered to their standards, not ours or anyone else’s.”

Briggs personnel will also be on hand, to update interested brewers on some of the latest data from around the World, especially as it relates to Briggs Symphony External Wort Boilers. Heating surface areas continue to grow and the effects on shelf life and beer quality are highlighted.

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Search & Selection specialists for the drinks industry

The Carling Partnership is the recognised professional search and selection consultancy for the drinks industry. During the last six years we have recruited for many leading companies throughout Europe as well as Australia, Russia and Africa.

We have a world-wide database of leading industry talent, which enables us to fill placements for a variety of companies including breweries, distilleries, soft drinks and suppliers. We have the experience, the contacts and the knowledge to recruit across a broad spectrum and at a variety of levels including:

Chief Executive • Operations Directors • Production Managers • Technical Personnel • Engineers • Packaging Personnel • Project Managers

We employ a variety of methods when recruiting: Advertising, Selection, Search, Networking and our extensive database. We believe in working closely with our clients thereby building relationships. This is illustrated by being on the preferred supplier list for many international drinks companies and for the repeat business that we have from many of our clients.

If you are looking to recruit and would like to know more about how the Carling Partnership can assist you please visit us at Brau in Hall 1 Stand 323.

We are constantly seeking high calibre talented people to fill a variety of vacancies world-wide. If you are considering a career move or would like to discuss the opportunities available, we would be delighted to meet you at Brau. All discussions will of course be totally confidential and if you would like to pre book a meeting, please contact Bill Carling or Julie Barker at:

Tel: + 44 (0) 1483 893 100
Mob: + 44 (0) 7850 226 932
julie.barker@carlingpartnership.co.uk
Web: www.carlingpartnership.com

BRAU PREVIEW
The CellFacts technology provides the tool to enable brewers to optimise their processes

Modern breweries are currently under unprecedented pressure to reduce costs to remain competitive. The CellFacts technology provides the tool to enable brewers to optimise both their processes and methodologies. Energy saving is of paramount importance and at the recent EBC in Venice various innovative methods for optimising the copper boil were discussed. In this application the CellFacts technology is used to investigate the wort colloidal particle profiles during the boiling process and provides a close to real-time indication as to when particle coagulation/desegregation is complete. Using these data boil times can be confidently monitored and frequently reduced yielding significant energy savings.

In addition, trials using CellFacts to monitor CIP cycles in several commercial breweries have shown that rinse and detergent cycles can be reduced realising savings in energy, water and cleaning chemicals.

Energy savings, however, are only one of the areas where the CellFacts technology can impact on cost reduction. CellFacts can be used throughout the brewing process both ‘on’ and ‘off’ line to monitor and optimise several sectors from ‘mashing in’ to the ‘positive release’ of finished beer, thus enabling savings in raw materials.

Applications have been validated at several stages of the brewing process and in addition to the areas previously mentioned CellFacts can be used to optimise yeast pitching, fermentation and secondary processes including centrifugation, filtration and fining. The technology requires little operator expertise allowing its use on or close to the production platform.

The versatility of the technology enables it to be used as a routine QA tool to rapidly generate yeast counts and assess viability. Stability of the beer with regard to protein haze may also be assessed.

Positive release of product by traditional microbiological plating methods routinely takes from 3 to 5 days. With CellFacts this can frequently be undertaken within 24 hours.

The CellFacts particle analysers are robust, exceptionally user friendly and inexpensive to run.

Tel.: +44 (0) 24 7669 2278, sales@cellfactsinstruments.com
Fax: +44 (0) 24 7669 2270
Web: www.cellfactsinstruments.com

Danisco brewing enzymes set beer free

Danisco brewing enzymes give good beers the brewing conditions they deserve – optimising brewhouse processes for the fastest throughput, the highest yield and the finest beer quality.

At Danisco, we have spent years listening to brewers’ needs and honing our brewing capabilities. Today we provide brewers with the ultimate freedom of choice when it comes to selecting raw materials and maintaining the beer quality consumers expect. In addition to improving their brand image, brewers can look forward to higher returns.

We also assist with new product developments that meet the growing consumer demand for novelty beers. Here, our heat-stable enzymes are ideal when using cereals with a low content of natural enzymes and that may require cooking before addition to the mash - the perfect support when producing beers with novel characteristics.

In the face of rising raw material prices, our enzymes open up new opportunities for using less-expensive alternatives, evening out inconsistencies in raw material quality. The ability to enhance the speed and efficiency of fermentation and relieve process bottlenecks is a particular plus for optimising throughput and yield.

Our brewing enzymes are available under four brand names: Alphalase™, AMYLEX®, LAMINEX® and DIAZYME®, each with a distinctive ability to improve brewing processes and enhance beer quality.

Choose Danisco – for freedom in the brewery and the freedom to make great beer.

Specialists in conveyor lubrication solutions

Since 2005, Dry Lube Ltd has provided dry lubrication systems to the packaging industry. Dry Lube’s unique dry lubrication system is now widely used by the bottling industry as a replacement for the traditional, less effective and more expensive wet lubrication systems. Dry Lube’s systems use oil or water and work by applying minute quantities of synthetic oil to the conveyors.

Dry Lube has systems installed in the UK, Europe, Asia and the US with customers including world leading brands in the beverage, dairy and brewing sectors. Dry Lube’s success with breweries has been underlined by the installation of systems at one of the world’s largest brewing companies in North America.

Importantly for the brewing industry, independent studies carried by the International Centre for Brewing and Distilling at Heriot Watt University have proven that Dry Lube’s lubricant has no effect on Beer Foam Stability. In addition, the minor quantity of oil lubricant applied to the conveyors is H1 Food Grade Approved and can therefore be used safely on inverted and upright cans.

Due to clean and dry floors, Dry Lube’s customers have reported an immediate positive impact on their slip, trip and fall incidents. In some cases significant improvements in the working environment around packaging lines have reduced minor accidents from slips, trips and falls by up to 50/annum. Customers have also reported financial savings due to: reductions of up to 5% of conveyor power costs, reduced frequency of belt changes (belt life has doubled) and 1-10% productivity improvements.

Dry Lube will be exhibiting at Brau Beviale 2007 alongside their European distributor, Calvatis GmbH. To see a working demonstration of the system and learn more about Dry Lube Ltd please visit our stand.

Tel: +44 (0)141 226 2278, E-mail: enquiries@drylube.co.uk
Web: www.drylube.co.uk
Ultra Cool Liquid Innovations

2Flow has been developed and designed focusing on the following key areas:

- Providing Brewers and Retailers with a low cost extra cold brand solution.
- Reducing the need for capital investment in new coolers and other expensive equipment.

2Flow is the low cost extra cold beer solution, which can be easily installed into most existing cooling systems.

- Specialist liquid coolant with a -2°C freeze point.
- The perfect solution for all ice bank beer coolers.
- Excellent thermal and heat transfer properties.
- A stable, non-toxic and non-corrosive cooling solution.

Brewfitt Limited
International House
Prescot Road, Prescot Village
Prescot L34 2JE

Telephones: 0151 430 4400
Fax: 0151 430 4444
Email: info@brewfitt.co.uk
Website: www.2flow.co.uk

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The “One-Stop-Shop” specialist supplier of high quality products to the Brewing and Food Industries.

Let us help solve your problems with our extensive range of products which include:

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- Malt Enzymes, Enzyme Fractions, Hop Fractions, Hopmalt, Hopmalt Fractions, Auxiliary Fractions,
- Yeast Toasts, Yeast Nutrients including Zetabites, Presterilization, Nutribites (Ultra Hydrogel), complete range of Pulp products, Thermomix, Tissue Paper, Pulp Paper,
- Cleaning Materials, Filtration Products and Detergents including, Aardvark 955 and PUD.

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Our Samuel Handley manual handling range includes:

- Cellar & Dry Pads
- Yeast & Malt Bins
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Our Aardvark Cask Closures range includes

- Keytronic Plugs, Skirts, Pipes, Casks, Beer Containers, Thermometers, Sump Smoothers, Drihens, Keytronic Drivers, Mallets, Dipsticks, Public, Racking Taps, Cask Taps and many more ancillaries
Boost profitability by removing cold stabilisation

DSM Food Specialities will be presenting a world first to European brewers at Brau Beviale 2007. Brewers Clarex™, DSM’s breakthrough beer enzyme, will demonstrate a new functionality which will revolutionise the brewing process.

Brewers Clarex is a renowned method for the prevention of chill haze formation in all types of beer. New research has now proven that the addition of Brewers Clarex also enables brewers to eliminate the time and energy consuming cold stabilisation process usually required to produce clear and stable beer. Using Brewers Clarex means the active agglomeration and precipitation of haze proteins and polyphenols which cause cloudy, unstable beer are avoided even without the cold stabilisation process. This results in visually clear, good tasting and shelf stable beer.

Minh-Tam Nguyen, Industry manager beer, DSM, comments, “Removal of the cold stabilisation phase will increase production flexibility, boost savings and prevent further capital expenditures. Coupled with accelerated maturation processes, this suggests beer production periods of less than one week are now a realistic target.”

Brewers Clarex is an easy to use liquid enzyme which is added at the beginning of the fermentation process. Requiring no label changes, it is environmentally friendly and preserves the natural antioxidant potential of beer.

DSM’s new Filtrase® range and unique “Performance Wheel” concept will also be launched. Filtrase Deluxe and Filtrase Premium are two enzymes developed for brewers worldwide to get the most from raw materials while maximizing their profitability and maintaining their beer quality. The “Performance Wheel” will enable brewers to easily select the most appropriate filtration enzymes based on their performance requirements. Representatives from DSM will be available to demonstrate the multiple benefits of this new concept.

Challenging the Boundaries in Warehouse Automation

For more than 25 years, Elettric 80 has been supplying the beverage sector with breakthrough technologies that have changed the landscape of end-of-line automation. Due to its track record of supplying solutions which guarantee operational efficiencies, flexibility and reliability, it has built up a client base which includes some of the biggest brands in the business such as Carlsberg, Foster’s, Damm and Modelo.

At BRAU 2007 (hall 7a, booth 203-205-302), Elettric 80 will be showcasing its latest automation technology in storage, feeding systems, block stacking and high stacking LGVs. Elettric 80 solutions are installed quickly and with minimal disruption to production. Once deployed, customers benefit from a safer working environment and increased storage capacity.

Above all Elettric 80 values its partner approach. Each system it designs undergoes a rigorous solution discovery exercise with the customer. It is through this open and honest dialogue that Elettric 80 is able to enter uncharted waters and deploy systems that break the mould…

Arnold Nuzzo, Warehouse Automation & Technology Manager, from Foster’s, said: “We needed to upgrade our distribution capabilities at the Karadoc facility. We chose to use Elettric 80’s LGV SRS system because of their thorough understanding of our particular industry requirements and seamless integration with our existing WMS system. Through our partnership with Elettric 80, we’ll build our distribution capabilities and increase safety.”

“Over the last few years, we have worked on improving our logistical infrastructure. When the decision was taken for the next step of efficiency improvements, to automate the end-of-line process in Falkenberg, it was natural to consider an LGV-improvements, to automate the end-of-line process. We chose to use Elettric 80’s LGV SRS system because of their thorough understanding of our particular industry requirements and seamless integration with our existing WMS system. Through our partnership with Elettric 80, we’ll build our distribution capabilities and increase safety.”

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Comprehensive water treatment solutions from Euwa

In 1965 EUWA was founded by Hanns-Heinz Eumann. Two years later EUWA took over Carl Morgenstern. In order to support the expansion into the Asian market EUWA Singapore was founded in 1996 followed by EUWA China in 2005. Today, the company is managed in the second generation by Michael Eumann and is still family-owned.

Over the years the brew and beverage industry worldwide was moving more and more into the main focus of the company. Today it is almost exclusively the business of the company to provide breweries and non-alcoholic beverage manufacturers worldwide with tailor-made solutions around water treatment. This includes consultation where the need arises to set up a water management concept. It covers also complete plant design, engineering and turnkey installation of water treatment plants. A comprehensive after-sales service and back up during operation of the plant, also remotely via an internet service goes without saying.

EUWA provides up to date solutions using latest water treatment technologies. The customer can benefit from the know-how around different membrane application but also classical treatment methods. They are often combined with own-patented systems in order to provide an ideal treated water quality. However, every solution focuses on water savings and the minimisation of environmental impact.

Today EUWA is recognised by its customers as a reliable partner for water treatment solutions. This includes brewing giants such as Inbev, SABMiller, Anheuser Bush, Heineken, Carlsberg, just to name some of them as well as regional brewers in more than 80 countries around the globe.
Dry Lube cares for your costs, your safety & our environment

We design, install & maintain dry lubrication systems for the packaging industry.

Benefits include:
Reduced Costs
The Dry Lube system saves significantly on direct & indirect costs and increases the belt life by over 100%

Transformed Working Conditions
The Dry Lube system reduces Lost Time Accidents from slips, trips & falls by over 50%

Improved Productivity & Performance
The Dry Lube system typically increases productivity by up to 2-5%

Reduced Environmental Impact
The Dry Lube system reduces the need for detergents, biocides and water by 100%

To see a demonstration of the Dry Lube system please visit us at Brau Beviale, Hall 4, Stand 528

Dry Lube Ltd, Ingram House, 227 Ingram Street, Glasgow, United Kingdom, G1 1DA
Phone +44 (0)141 226 2278, Fax +44 (0)141 226 2279, www.drylube.co.uk

Thanks for your loyalty
For 60 years now, Haffmans BV has been serving the brewery and soft drink industry with quality control equipment and CO₂ systems. What began as a small enterprise became a global operating business with valued customers in more than 150 countries.
Now, as then, we still believe that quality and innovation are the key to success and no matter how fast moving the industry might be, we intend to keep it that way. The only thing that did change in all these years is the amount of yellow in breweries around the world. We would like to welcome you at this year’s Brau Beviale in Nuremberg to inform you about our latest innovations and, last but not least, to join us in drinking a toast to our anniversary.

www.haffmans.nl
A novel lauter tun equipped with the Helios patent filtration system

Foeding is the brewing division of the Velo Group; it is one of the world leaders in the design, manufacture and maintenance of production plant and equipment. The origins of Velo Group were, in supplying the wine business; it has since moved into beer, pharmaceutical, chemical and food sectors. The brewing interest has been speed up when the Group acquired the German company Fooding GmbH in April 2002.

The range of equipment extends from the small pub brewery right up to the industrial scale with capacities in excess of 0.5 million hectolitres per annum. The company also specialises in the fabrication of fermentation and maturation tanks (CCT and BBT) in addition to filtration plants.

The Company HQ is located at Albiove in Italy with production units in Argentina, South Africa and Australia. The worldwide network, with more than 300 people in production, sales, and service, enables the delivery of total customer satisfaction.

At Brau we are presenting a new lauter tun equipped with the Helios patent filtration system which optimises the filtration cycle by eccentric raking of the grains. Comparing Helios with a traditional system:

• The blades have a straight configuration (not the traditional zig-zag shape)
• The epi-cycloidal rotation varies the cutting path
• Improved brew-house yield and low extract in last runnings
• Optimal sparging of the mash with low liquor consumption
• Loading of milled malt/adjuncts up to 250-300 kg/m² (against the 180-220 kg/m² of the traditional lauter tun)
• Increased speed of filtration and brightness of worts with a run off rate of the first worts at 0.15 litres/sec/m² and 0.20 litres/sec/m² during sparging
• Filtration is effected with a slight vacuum (0.05–0.1 Bar)

• Low oxygen content in the wort (2–5 mg/l)
• High-speed spent grain discharge
• Turbidity of the wort in the wort kettle: 80C EBC

Recipe for success. The new ECO-MATRIX concept for piping in the cellar area offers improvements of quality as well as cost advantages at the same time.

Plant engineering and construction for the entire brewery

For the first time the Group’s broad competence of plant engineering and construction in the brewing industry comes to the fore at the GEA Group AG alliance stand. Here Huppmann and Tuchenhagen Brewery System offer tailor-made solutions from the process component to the complete plant “out of one’s own hand”. Together, both companies cover the complete brewing process. With their specific competence they complement one another in the cold and hot part of the brewery.

The market positively recognized the positioning of Huppmann and Tuchenhagen Brewery System within the GEA Group and their close cooperation. For this year the mutual greenfield project of the new brewery Cruzcampo in Sevilla, Spain, as well as the complete production plants for the Baltika Group in Samara and Novosibirsk have been finalized successfully. New projects like e.g. Tucher Brewery in Nuremberg/Fürth are presently being planned and the equipment manufactured.

In the cellar area the successful ECO-MATRIX®-concept with its special double-seated valve is now complemented by a manual or semi-automatic version with double-seated valves. Thus the same piping quality and hygiene can be achieved in the cellar area with pipe fence, as this could be done only with the fully automatic ECO-MATRIX® up to now.

Meanwhile wort boiling with the Jetstar is successfully established on a wide basis. By intelligent optimization of the flow pattern in the boiling wort Huppmann has succeeded in achieving a better wort homogeneity. This results very positively in energy savings and improvements beer quality. In practice vapour savings of up to 60 % have been realized. Further projects of minimizing primary energy consumption are under way.

A Global Leader in Silica Stabilisation Solutions

INEOS Silicas is pleased to be exhibiting at Brau Beviale, where there will be various representatives available each day to meet with you.

INEOS Silicas have been providing silica-based solutions to chill haze problems for over 30 years under the LUCILITE™ and CHILLGARDE™ brand names. We have developed a broad range of silica hydrogel and silica xerogel products, that include high permeability silica hydrogels and xerogels to maximise filter run length and optimise kieselguhr usage. The range offers the brewer flexibility in chill haze stabilisation, and process options.

Silicas’ LUCILITE™ PC5 and LUCILITE™ XLC are designed to deliver safe and effective stabilisation even in Crossflow Membrane Filtration systems and pioneer a new generation of silica gel stabilisers for this future technology.

LUCILITE™ TR, a silica-based product, LUCILITE™ TR offers a cost-effective means to remove tannoids from beverages. Complementing the LUCILITE™ and CHILLGARDE™ silica product range, a total chill proofing package is now available for the first time from one supplier - INEOS Silicas.

With increased consolidation of the brewing industry, customers require suppliers who can provide solutions on a global or multi-regional basis. As a global silica producer with manufacturing facilities in the UK, USA and Brazil, and a truly global technical sales and technical service organisation, INEOS Silicas is excellently placed to deliver this.

For more than 30 years, INEOS Silicas has consistently produced high quality products, delivered innovative solutions and provided expert technical support to the brewing industry. We have the capabilities and expertise in silica materials, beer quality and brewing processes to continue to meet the future requirements of the industry to make us your “supplier of choice” for chill proofing materials.

INEOS Silicas Ltd
Tel: +44 (0)1925 416100
Fax: +44(0)1925 416116
Web: www.ineossilicas.com
If beers could vote, our brewing enzymes would be a natural choice. It's a choice that gives the brewer far greater freedom – to optimise processes for the highest yield and the fastest throughput, to use a wider range of raw materials for the finest beer, and to ensure the best possible returns. So next time you find yourself facing inconsistent raw materials, fluctuating prices or unresponsive suppliers, just talk to Danisco – the enzyme supplier dedicated to freeing up your brewing process – and your bottom line. To join the movement for brewing freedom, visit www.brewing.danisco.com
InterCaps Filling Systems offers a complete range of bottling lines

InterCaps Filling Systems offers a complete range of bottling lines for beer, wines, ciders, spirits, and soft drinks aimed at small and medium users.

On show will be a complete bottling line inclusive of small inser-fit-crowner (9-9-1) plus U shaped conveyors with accumulation tables and in-line labeler for bottled beers - all in a 5 x 3 metre space. The fiber features double pre-evacuation of oxygen which has had a lot of interest from small micro breweries. This project was designed for Danish micro breweries and has met with an enormous success in that country where over eight lines have been sold in the last two years. Two have been recently installed in the United Kingdom.

Also on show a full range of new packaging equipment for filling liquids among which will be a range of electronic labelers of 12 heads and over with computer controlled orientation of the bottles and brushless motors rotation of the bottle plates.

InterCaps Filling Systems is specially active in Eastern Europe with a number of projects currently under way for complete lines around 6000 bottles per hour in Bulgaria, Serbia and Moldavia.

Complete filling lines from InterCaps include PET bottles blowmoulding and unscramblers rinsers, fillers from Eurostar, Arol cappers, Conpart labelers, shrink wrappers SW45, carbonators mixers de-aerators for soft drinks and beers from LS, and other ancillary equipment.

Kerry Bio-Science shows innovations for brewing

Kerry Bio-Science, a leading global innovator in brewing and beverage Bio-ingredients, will feature Biofoam CL, a new ‘clean label’ beer foam stabiliser made from natural cereal ingredients. Extensive trials have shown that Biofoam CL equals or exceeds the performance of traditional propylene glycol alginate (PGA) based products, in foam, haze and colloidal stability, particularly when dosed pre-filter.

Biofoam CL is only one in the extensive portfolio of innovations for brewing provided by Kerry Bio-Science. This includes enzymes, clarification process aids, foam control products and foam stabilisers, specialty yeast foods and antioxidant systems – all designed to optimise cost-in-use for the brewe.

Kerry Bio-Science’s wide range of glucanase products are used to optimise the brewing process through increased extract yield, reduced mash and wort viscosity, improved final beer filtration and reduced filter aid consumption.

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FernCap, meanwhile, is a range of antifoaming products, designed for use in various stages of the brewing process, which significantly improves brewing capacity and tank utilisation, as well as providing other significant cost saving and quality benefits.

Kerry Bio-Science’s wide variety of yeast food and nutrients for fermentation processes includes the Yeastex range, produced from a variety of proteins. The complex range of vitamins, co-factors and amino acids in these products provide benefits to specific applications in distilling, as well as low and high adjunct beer brews.

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Finally, Kerry Bio-Science Biocloud is a natural, yeast-derived clouding system for use in alcoholic and non-alcoholic beverages.

Visitors to the show will be able to taste new non-alcoholic health, wellness and sports beverage concepts including Hyprol, a hydrolysed protein for sports drinks that has been shown to stimulate athletic performance.

Contact Kerry Bio-Science on: brewing@kerrybioscience.com www.brewing-solutions.com

As befits a company committed to innovation, more than 10% of the John Guest work force is directly involved in research and product development.

John Guest has recently received a 4th Queen’s Award, this time for Innovation, in recognition of the design of an improved range of fittings and pipe.

With a drive to colder beer dispense temperatures and condensing fonts, John Guest have developed and manufactured specialist connectors to allow circuits to be effectively and efficiently plumbed to meet the Brewers’ specifications.

Accepted by almost all the world’s beer and beverage producers and by the manufacturers of drinks dispense equipment, John Guest products have quality and performance approvals from leading testing and acceptance authorities including the FDA, NSF, WRAS, and SK. The company has been ISO Registered since 1989.

For further information please contact Gurmit Sidhu on:
Tel: 01895 449233
Fax: 01895 425314
Gurmit.Sidhu@johnguest.co.uk
www.johnguest.com

Kerry Bio-Science NV
Hall 1
Stand 334

Quality Manufacturer

With a long-established acceptance in the World’s Beer and Beverage markets, the John Guest Range of over 1,400 push in fittings, tube and other fluid control products provide the easiest and quickest way of making connections in a drinks dispense situation. Pushing a tube into a fitting is all that is needed to make a permanent connection. The fittings are just as easy to disconnect and be reused without the need for replacement parts. They are suitable for potable liquids or CO2 and for both metal and plastic tubes.

A commitment to the design and manufacture of products of the highest quality is at the heart of the John Guest Philosophy. The strictest quality control is maintained by virtue of the fact that all manufacturing is carried out in modern purpose built manufacturing centres, coordinated and controlled by highly skilled engineers, quality and production personnel. Controlling every stage of production from tool design and tool making through to final assembly ensures that only products of the highest quality are produced.
IMAGINE the future in beer

Turn dreams into reality - with Brewers Clarex™

Innovative, cost-effective and easy to use, the benefits of using Brewers Clarex™ are clear. Dramatically increasing colloidal stability, Brewers Clarex™ is an environmentally friendly solution that will help simplify brewery layout, reduce energy consumption and improve beer quality and flavour stability. For clear thinking delivering clear results, call DSM.

Visit us at Brau Beviale, Hall 1, stand 341/438

DSM Food Specialties B.V., Business Unit Enzymes,
Telephone: +31 15 279 4001 (The Netherlands)
E-mail: info.beer-ingredients@dsm.com or visit www.dsm-enzymes.com
Turnkey supplier KHS presents innovative filling and palletising concept

At the Brau Beviale 2007, KHS AG will once again be living up to its reputation as a technological leader. The electronically controlled, volumetric Innofill DRV filling system for PET is a world first which will be in demand worldwide. It will fill a range of sizes from 0.1-litre to the 5-litre PETs.

As a filling system for carbonated beverages, it requires only two pneumatic cylinders per filling valve, which control the entire filling process – including lifting the bottle and sealing the mouth against the filling valve. Using only two switching functions is made possible by transmitting the counter-pressure to the neck ring holder by means of an aseptic-compliant expansion bellows. This method completely eliminates the necessity of using the bottle lifting elements required in conventional filling systems.

The Innofill DRV fills using a swirl, which eliminates spreading elements protruding into the bottle and makes it possible to fill a wide variety of bottle shapes and sizes without any need for reconfiguration. Another key feature of the Innofill DRV is the design of the ring vessel which is tubular rather than rectangular as in the past. The thin wall and no corners ensure faster, effective and energy efficient cleaning.

In the field of packaging technology, KHS’ compact Innopall LH only needs a 3m headroom and can palletise up to 1500 packs or up to 150 layers per hour handling wrap-around packs, trays and multi-packs. The base version has manual pallet supply and removal but it can be connected to an automatic pallet supply, a slip-sheets inserter and magazine, as well as a pack turner for interlocked layer formations. Cog belts are used to drive the pusher plate and the row pusher while flat belts handle the lifting motion of the pallet lift which ensure long machine availability.

An invaluable advantage: technology for beer from a single source

Krones AG, Neutraubling, Germany will be spotlighting its complete-system capabilities and services for mid-tier companies in the beverage industry at Brau Beviale 2007.

Process-determinant, higher-order IT systems, the very latest machine technology for bottling, canning and packaging, plus solutions in process engineering and infra-logistics will be on show at the Krones stand, this year in Hall 7A for the first time.

Besides the machinery on display, the Krones Academy will be presenting its current expanded training programme.

For more than 25 years now, all the knowledge relevant to Krones’ technologies has been synergised here and grouped together into compact training units.

Krones’ Life-Cycle Service (LCS) will also be at the fair. This operation has in recent years been restructured and expanded. In future, for example, the LCS products will be managed like new machines, with their own brands and their own structure.

Contact Danuta Kessler-Zieroth
Tel: +49 9401 70-2222
Mobile: +49 151 14637292
presse@krones.com

Meura, founded in 1845 and located in Belgium, is specialist in engineering, design and manufacturing of brewhouses and turn key breweries.

Meura’s customers are located all around the world. Whether it’s for one of the leading brewing groups or for an independent brewer, Meura’s strength is its ability to deliver the most suitable technological solution, from the study of the project to the installation carried out by its own team.

Meura has developed a wide range of high quality solutions: milling, mechanical prewasher, mash heating by direct steam injection, complete brewhouses and turnkey projects, mash fibres, wort stripping, wort clarification, yeast management systems (PREOX, PROPAX),

By investing in research and development and by increasing its market presence, Meura sets the standard for the most prestigious breweries. Today about 20% of the beer enjoyed all over the world is produced with Meura equipment. The company exports more than 90% of its machinery.

A pioneer by tradition, Meura has always fostered innovation. Meura Technologies, Meura’s R&D department, is equipped with a complete pilot 20hl brewhery.

Thanks to their expertise and experience in brewing technologies, the R&D team is able to create solutions that keep their customers ahead of the competition. More than just an equipment supplier, with Meura Technologies the Meura company has the opportunity to position itself as a leading technical and technological partner.

David Clifford
Meura (Brewery Equipment) Ltd.
Tel: +44 (0)1763 272680
Fax: +44 (0)1753 272321
Mobile: +44 (0)7767 767318
david.clifford@meura.co.uk
www.meura.com

Meura Technologies, Meura’R&D department, is equipped with a complete pilot 20hl brewhery.
Cleaning more for less while preserving the environment. Sopura makes it possible!
Murphy and Son Ltd supply kettle and isinglass finings

Kettle finings are derived from seaweed, the active constituent being K-carrageenan, which complexes with undesirable proteins in wort that can lead to fermentation difficulties, short filter runs and off-flavours. Kettle finings are added towards the end of boil. They have negligible effect on hot break in the kettle or whirlpool, but react with small protein particles in cooled wort, precipitating them as larger particles which will be removed with the sediment.

Refined and semi-refined kettle finings are available as powder, granules or tablets. Granular kettle finings such as Protaphc G and Koppakleen granules need only to be weighed out and then added to the kettle. For small breweries it may be convenient to count Protaphc and Koppakleen tablets.

Isinglass is a blend of swim bladders from various types of tropical fish; the active ingredient is the protein collagen which reacts with suspended solids in beer.

Positively charged isinglass is attracted to the negatively charged yeast cell walls and adheres, thereby increasing flocculation. The larger aggregates settle faster, emulsifying the much smaller uncharged protein particles and the beer is clarified.

Murphy’s provide Caskkleer and Alkkleer blends formulated to give brilliant clarity in cask conditioned beer. Tankkleer blends to give compact sediments and Kompactkleer blends designed to provide the best sediment stability.

Isinglass finings are available in ready for use, concentrated and paste forms where longer shelf life is a concern. Magicol 250AS, Magicol 250AC and Magicol 250SS are powdered forms.

Please contact Fran Maud, Technical Administrator for further details or to arrange a representative to call.
Fran.Maud@murphyandson.co.uk

Murphy and Son Ltd supply kettle and isinglass finings

Hall 1
Stand 323

BRAU PREVIEW

National Adhesives at Brau 2007

National Adhesives, a global leader in adhesive labelling technology, will showcase a variety of new products at Brau 2007.

ETICOL 706 is a high performance casein adhesive, with exceptional levels of ice water and condensation water resistance. It is free of heavy metals and synthetic polymers, helping organisations achieve their environmental targets. In production, ETICOL 706 enables machine speeds of up to 70,000 bottles per hour. It can be applied by all rotary wet glue labelers.

ETICYCLE 850 is a new PSA hot melt for labelling PET bottles. It disperses in hot, caustic water and does not contaminate PET flakes during the recycling process. Traditionally hot melt adhesives used in PET bottle labeling, give a 12-30% removal from the bottle after the recycling process. However, ETICYCLE 850 increases efficiency by up to 89%.

ETIMELT 396 is a new hot melt adhesive which provides superior adhesion to plastic and paper labelling stocks. It can be used on metal, glass and plastic containers. ETIMELT 396 eliminates common problems such asstringing, throwing and flagging and enables production lines to run for longer between cleaning and maintenance.

ULTRA-MELT 85 is a high performance and cost effective hot melt adhesive, suitable for case and carton sealing. On the production line ULTRA-MELT 85 continues to push boundaries of performance excellence, with a set of time just of 0.5 seconds.

The National Adhesive team will be on hand at the show to answer questions on their range of products in Hall 7, Stand 7- 356.

National Starch & Chemical (Holdings)
Tel: +44 1753 533494

National Adhesives
Hall 7
Stand 536

Norit ‘leading in purification’ at this year’s Brau Beviale

Norit’s extensive experience in beverage technology is combined in Norit’s Brewery of the Future. All Norit’s know-how and state-of-the-art technologies like Norit Sümmo hygienic valves, Norit Haffmans Total CO2 and O2 Management and Norit’s revolutionary Beer Membrane Filtration are combined by Norit Process Technology into the most advanced brewery concept meeting the highest quality requirements and economic and environmental standards. Thanks to Norit’s Membrane BOReactor for wastewater treatment, often combined with Norit Activated Carbon, water consumption is lowered to a world record of 2 litres of water for 1 litre of beer.

Norit Sümmo offers an extensive and variable range of hygienic valves and fittings from stainless steel, prefabricated units and turnkey project solutions for the food, drinks, pharmaceutical, chemical and cosmetics industries. This year’s Brau exhibition will see the launch of an aseptic valve technology using our revolutionary P-diaphragm seal, which provides resistance to high pressure, high temperature and a wide range of chemicals.

Norit Haffmans is renowned as a reliable supplier of quality control equipment and CO2 systems in the brewing and beverage industry. Although covering a wide range of quality control parameters, one of the key focus areas is Total CO2 and O2 Management. With the development of a new, unique optical measurement technology, Norit Haffmans designed a series of O2 measurement devices, such as the In-Line O2 Gæhrometer (OGM), meeting today’s market requirements, such as faster response times, highest accuracy at even lowest oxygen levels and long-term stability.

Norit Filtrix will present at the Brau Beviale 2007 its recently launched new generation of point-of-use filters, Norit H20K. The Norit H20K range is a complete line of high performance purifiers, filters, condioners, softeners and sanitizers.

Contact Norit Process Technologie Holding BV
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www.norit.com

Norit Haffmans
Hall 6
Stand 321

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We know...

...we still do not understand the origin of crop circles. But we do know the brewing process. We specialise in developing brewing technologies and applications that enable you to optimise process controls and efficiency whilst achieving consistent quality. So when nature makes it a tougher challenge to stay ahead we have the solutions to put you back on track. Contact us via:
brewing@kerrybioscience.com

KERRY
Kerry Bio-Science

Leaders in maximising brewing efficiency through enzymes and ingredients technology
Launch of the GRAFIX and ‘Kompact’ beer line cleaners

Phoenix ABC will be launching two new additions to their range of Beerline Cleaners:

• The GRAFIX Automatic Beer Line Cleaning System
• The ‘Kompact’ Manual Line Cleaning System

The Phoenix ABC range of line cleaners are a MUST for every brewer and brewery who take pride in their products and who expect their beer to be served to the customer in the same condition it leaves the brewery.

For a consistent HIGH QUALITY line clean using ‘traditional’ methods (ie no rapid clean, no electronic pulses or magnets) look no further than Phoenix ABC.

Having had over 30 years experience in the design and manufacture of automatic beer line cleaning systems, we can claim to have the simplest and least expensive truly automatic ‘traditional’ beer line cleaning system on the market today.

We offer a proven system that helps increase yield, is easy to use and, if used and managed correctly, can reduce beer loss normally associated with manual line cleaning.

Being experts in the field of automated systems and dispense, our highly trained and specialised team of service and installation engineers are always on hand to offer professional and friendly advice in all topics of beer dispense.

Our system, or systems designed by us, has been purchased, used or recommended by most leading pub chains including JD Wetherspoon, Greene King, Mitchells and Butlers, Yates, Whitbread etc.

The WRAS (Water Regulations Advisory Scheme) have awarded us their accreditation (approval number 0512143) without which systems could be turned off and quarantined by the authorities if their highest standards of compliance are not met.

See Rodney Marcus on the stand in Hall 9 or call:
Tel: 0191 565 9393
Fax 0191 565 9399
sales@phoenixabc.com
www.phoenixabc.com

Sixty years of excellence from Sopura SA

Sopura - With 60 years of experience, is a worldwide leading company specialising in cleaning and sanitising solutions for the brewing, beverage and food industry.

This success is not a coincidence but the result of a real customer-oriented approach. Unique know-how, combined with a highly qualified and experienced team of engineers and a worldwide support network, are the keys of the privileged win-win relationship that SOPURA has established with major clients all over the world.

Investing in a state-of-the-art R&D and an integrated engineering, SOPURA has developed professional hygiene solutions, systems and programs that can help you to greatly reduce the risk of contamination in your operation while optimizing the cleaning and disinfecting cost with respect to the environment:

– Process cleaning & disinfection,
– Complete hygiene concepts for filling lines,
– Bottle washing management,
– Scuffing management,
– Chain lubrication,
– Water Treatment (tunnel pasteurization applications),
– Open plant hygiene.

For more information, please contact Sopura SA on:
Tel: +44 (0) 1293 438 471
Fax: +44 (0) 1293 537 695
uk@sopura.com
www.sopura.com

European engineering - worldwide production - a focus on environmental technology

Taking care of brewing – is more than just the company slogan of the ZIEMANN GROUP. It is practised consistently. This year again the company from Ludwigsburg is presenting a host of innovations for the brewing industry. In doing so, it focuses on processes which save the environment and resources, such as the No-Waste Brewery Concept which is already being tested at the company’s pilot plant, as well as on a new method for disinfecting and cleaning in the brewing industry.

This new method replaces conventional disinfecting agents. The advantages are obvious: an on-site production of disinfecting agent reduces storage and transport costs as well as the required concentration in use. Besides this, the cleaning water is protected against re-infection. The new system is easy to integrate in existing and new plants and simultaneously increases production safety.

Tests are in full swing at the ZIEMANN pilot plant for the reduction of energy costs. The concept of the No-Waste Brewery concentrates on the consistent recycling of waste material in the brewing process. The pilot operation has long shown that this plant concept can reduce the primary energy requirement of a brewery by approximately half.

In addition to this and other innovations from the energy, brewhouse and tank sector of the brewery, at the Brau Beviale, the Ziemann Group is presenting its well established turnkey concept for complete brewing plants, which continues to rely on top-quality German engineering and a high level of local production. The Group has further expanded its worldwide production this summer with the launch of a 100 percent subsidiary in India. Ziemann India, which is based in Pune, is now – alongside Ziemann Leihui in China – a further major pillar for the growing markets in Asia, which are going to continue expanding in the future.

Currently the world’s largest brewhouse built by Ziemann for Grupo Modelo at Zacatecas in Mexico. It has a capacity of 22mhl.
AB Vickers provide a full range of processing aids to breweries world-wide - all covered by our quality assurance and technical support.

- Compac CG
- Yeastlife/Servomyces
- Foamsol
- Vicfine
- Vicant
- Profoam
- Divergan
- BK range
- Diamond and Danstar
- Kettle Finings
- Yeast Nutrients
- Antifoams
- Isinglass Finings
- Anti-oxidants
- Foam Stabilisers
- PVPP
- Silica Gels
- Dry Brewing Yeasts

PLUS a complete range of non-GMO brewing enzymes

Quality Assured - Performance Guaranteed

email: abvickers@lallemand.com
web: www.abvickers.com
The IBD is again taking a stand at Brau from the 14th to the 16th November in Nuremberg. If you are visiting the Exhibition then be sure to visit us and use the IBD stand as a meeting point.

On the evening of Thursday 15th November IBD and BFBi will be holding an informal get together on the stand at 1800 hrs, come to our stand to meet other IBD and BFBi members for a ‘social hour’.

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