



Wye Valley Brewery Bottling Facility

Key Features:

- Beer can be chilled on intake and held in tank at -1°C
- In-tank processing aid additions as required
- Filtration via a 4 stage filter cartridge system down to 0.45micron membrane sterile filter
- In-line carbonation
- Run length = 30 brls min, 60 brls Max
- Bottle conditioned or bright beer
- Sterile beer tank includes low shear mixer to achieve even mixing of yeast for bottle conditioned beer
- Front, back & neck self-adhesive labels or 175mm wraparounds
- PSP or paper labels
- 2400 500ml bottles per hour
- Inkjet date & lot coding to back label
- Bottle rinse with optional PAA flush
- Double pre-evacuation
- Fob generation pre-crowner
- External bottle rinser and dryer
- Automatic fill level checking
- Pack into tray and shrink wrap or boxes in 8's or 12's

Hygiene Specific Features:

- Sterile filter membrane integrity tested every batch
- All process pipework hard piped
- All wetted surfaces downstream of sterile filter are 316 grade stainless
- DIN fittings throughout
- All carbon dioxide and nitrogen sterile filtered
- Process water sterile filtered through 2-stage filtration down to 0.2 micron
- Water also UV sterilised for bottle rinsing
- Hygienic sample taps throughout
- Crowns UV sterilised
- Enclosed filler cabinet with positive air pressure
- HEPA filtration for filler cabinet air
- Filler can be steam sterilised
- Foam nozzles within filler for sterilant foaming
- Fully automatic CIP with options of acid or caustic cleans
- Final PAA rinse during CIP with fully automatic dosing verification
- In house micro testing for wild yeast and total counts
- External micro validation by Cara Technology



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