

Continuous Beer Stabilization - Pall's CBS-System

At the forefront of beer stabilization technology

Description

Pall's innovative Continuous Beer Stabilization System (CBS) is designed for breweries utilizing the advantage of a continuous beer stabilization process to streamline production and to improve operating efficiencies. The CBS-System provides a seamless link in the production process between (continuous) clarification and final filtration that improves product consistency and reduces cost, labor and waste.

Pall's Continuous Beer Stabilization System combines approved materials in beer stabilization (PVPP) with a new technology, enabling continuous stabilization of all kinds of beer. This streamlined process also enhances product consistency and maximizes throughput at **volumes ranging from 100 hl/h to 600 hl/h**.

The fully automated CBS System features 3-6 stabilization columns that alternate between operation and regeneration to guarantee a continuous process.

The continuous process offers enormous flexibility in terms of brand changes, which became very important due to the consolidation of brewery plants and increasing numbers of brands.

With the continuous beer stabilization system, brewers now have the perfect link between Pall's continuous beer clarification technology (PROFI) and its cluster filtration technology (CFS) for cold beer final filtration.

Features and Customer Benefits

Column design

- Reduced stabilization costs compared to classic stabilization methods
- Enables continuous operation
- Small footprint of the system
- Excellent fit to continuous filtration operations

Fixed bed technology

- No powder handling (storage, dosing, dust exposure)
- Low consumption of media (water, caustic)
- Environmentally friendly operation
- Stop and Go – operation independent of up- or downstream processing
- Minimized mechanical stress to adsorber material

PVPP as stabilizing agent

- Well-known material with longterm experience in beer stabilization



- Highly specific to polyphenols
- Food contact compliance
- Excellent availability of raw material

Highly automated process

- Easy to operate
- Reliable stabilization and regeneration process
- Low need for operator engagement
- Dynamic adjustment to stabilization needs of the beer
- Up to 20 standard programs for the stabilization of various kinds of beers could be stored in the system
- Quick change from one type of beer to another

Low system hold-up volume

- Small footprint
- Very low beer and beer extract losses
- Low water consumption for cleaning and regeneration
- No need for CIP tanks

Modem on board

- Enabling online service
- Enabling remote adjustment
- Quick trouble shooting

The system and all components are fully compliant with regulatory standards including EU 2002/72/EC and FDA 21CFR 170-190. The system's small footprint and flexible configuration can be easily integrated in any filter line with minimal commissioning and maintenance.

