

Let's concentrate!





# Why concentrate beer?

Revos – the technology to concentrate beer without impact on quality

climate action with every brew – our offerings

## Why beer concentrate? The obvious ...

~L/~L

- Less transport reduces cost and decreases CO2 emissions







- Reduce cost of bulk transportation by up to 80%
- 5-15EUR/ HL saving potential







 Reduce CO2 emissions from transport by up to 80%

## And the perhaps not so obvious?



- Beer concentrate opens up for optimisation in many areas...



Struggling with high investments for None Alco beer?

Decrease, delay and de-risk investment needed to brew none-alco beer by centralising capabilities to fewer breweries enabled by cost efficient bulk transport of beer concentrate



Are certain regions / markets NPD margins diluted due to high logistics cost?

Increase profitability of NPD from year 1 by shipping beer concentrate instead of finished goods



Constant need for more BBT capacity?
Concentrate your beer and increase your current BBT capacity with 5-6 times



Struggling with beer quality in "brewed under license" markets?

Remain in control - brew, concentrate, ship and let your partner ad water close to consumers

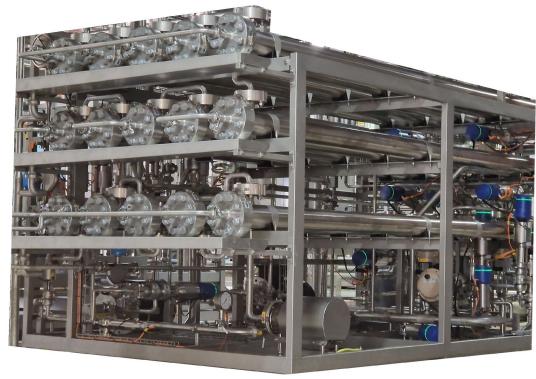
## Alfa Laval Revos technology



- "Normal" beer goes in, out comes concentrated beer and pure water

#### Beer in





#### Concentrated beer out



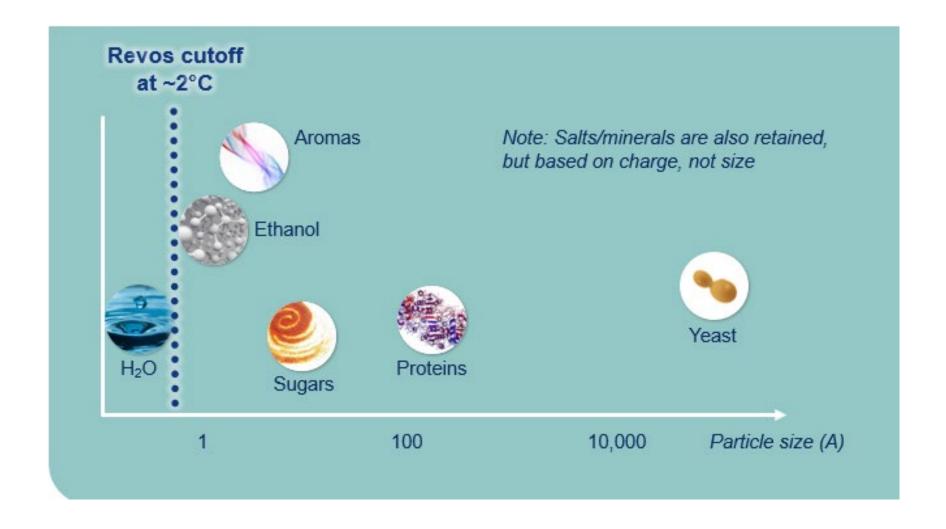
#### Water out



## Revos technology differentiation for concentration



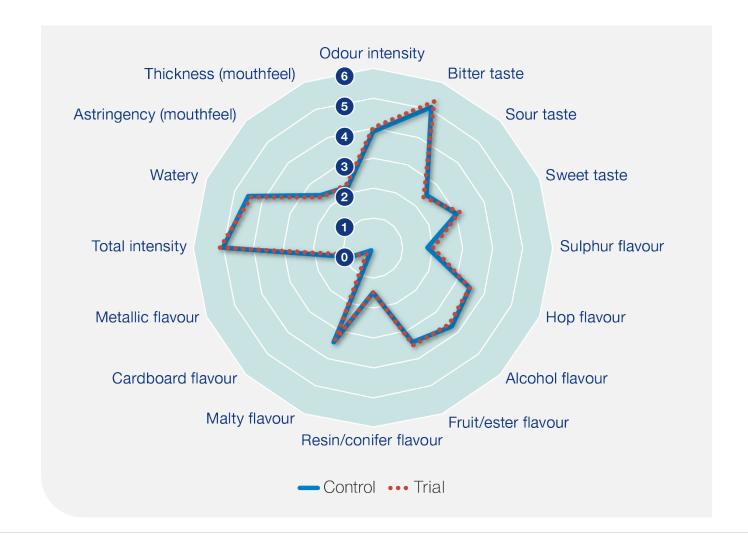
- Tight membrance pore structure secures perfect taste match between original and reconstituted beer



## Sensory example: freshly reconstituted



- Comparison of fresh beer and reconstituted Revos concentrate



## What beer concentrate works best for your beer?



- Several possibilities to optimise your beer concentrate flows

#### Revos























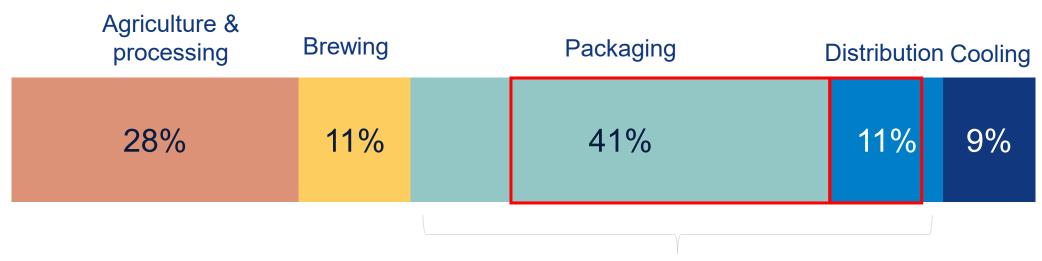


Re-draft

## Reduce your beer's CO2 footprint with concentrate



- Beer concentrate has the potential to reduce your beer's CO2 impact up to 40%!



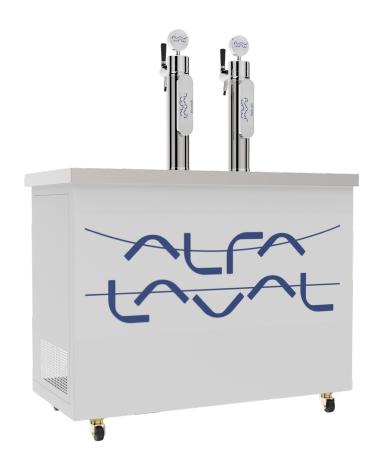
Up to 80% reduction potential for draught beer

## Climate action!

## Alfa Laval Re-draft will boost further value



Add water to beer concentrate seconds before serving



- Re-draft mixes beer concentrate with carbonated water with high accuracy
- Save up to 80% of on cost related to packaging, distribution, handeling of kegs and empties, warehouse capacity etc.
- Imagine telling your customer that they from now on will have to deal with up 80% less kegs – frees up space and means a lot less work!
- Can be integrated in any bar, no customers facing concentrate "signs"



# How can you test Revos?

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## Step 1: Pilot-scale testing in Copenhagen



#### **Pilot-scale testing**



- Send 800 L of your product to our site in Copenhagen, Denmark
- Our team will concentrate your product
- Visit the facility for a tasting and performance review
- Conduct initial sensory testing and get throughput indication
- Plan for 1 week of testing (1 day required for visit & tasting)



## Step 2 (optional): Commercial-scale testing with rental

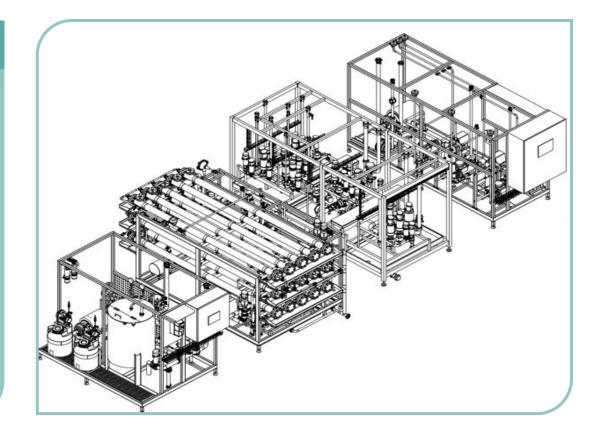


#### **Commercial-scale testing**



- Revos short-term rental and installation at your site
- Conduct aging, shelf life, and sensory studies
- Test new products, and run market studies
- Rental Revos can process 6 hl/h
- Equipment ships with dedicated CIP system

Quotations available upon request





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### **Brew Series**

Up to 75% lower energy usage with Hermetic Design and eMotion
Up to 70% less cooling water usage

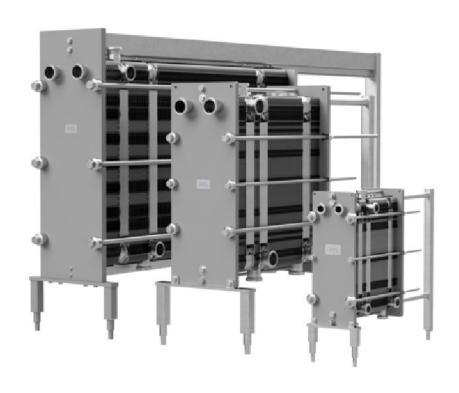


## **Alhop**

Reduce dry hopping to half a day
Higher extraction rates
Reduced hop wastage







## **Plate Heat Exchangers (PHE)**

Up to 15% improvement in energy efficiency with up to 10% less steel

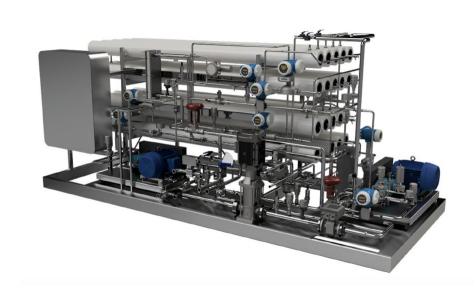


## ThinkTop Valve Control Units

Precise control and monitoring
Up to 90% less water and cleaning media usage









## **Revos Concentration System**

Reduce concentrate shipping volumes, saving up to 80% in transport costs and carbon emissions

## Re-draft System

Rehydrate beer concentrate seconds before being served, reducing return keg flow and packaging material and costs by up to 80%

# See our offerings





Hall 7 stand 249

# Download this presentation



