

Anheuser-Busch Improves Process Accounting, Gains Tighter Control over Product Quality

RESULTS

- 3% improvement in injection accounting
- Eliminated error in chill-proofing addition



APPLICATION

Brewery Finishing

CUSTOMER

Anheuser-Busch in St. Louis, MO

CHALLENGE

In the Finishing area, the completely fermented beer is prepared for packaging. This includes the removal of colloidal solids (chill-proofing), filtering and minor adjustments to bring the beer within final specifications.

The chill-proofing agent was being added by a volumetric measurement assuming a constant density. Since the concentration of the slurry varied, so did the amount of agent used. Over addition caused higher raw material costs. Under-addition had an adverse affect on product quality. It also led to accounting problems when the actual beer production was measured and compared to the amount of chill-proofing agent used.

SOLUTION

Anheuser-Busch installed Micro Motion® T-series meters on all four production lines. These “straight-through” meters were less susceptible to abrasion from the slurry than “U-tube” meters and still provided on-line mass and density measurements. Anheuser-Busch now had the information they needed to control the addition of the chill-proofing

“Now the injection system automatically adjusts for changes in density, delivering the correct amount required to meet our rigid quality standards.”

Paul Conant, Brewing Engineer

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Micro Motion meters installed at the Anheuser-Busch brewery help them meet their high standards for product quality.



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www.EmersonProcess.com/solutions/food_bev
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agent, which was being diluted 1–2% in a holding tank on a non-controlled basis.

“Now the meter tells us exactly what the density is as the chill-proofing agent is injected,” said brewing engineer Paul Conant. “The injection system automatically adjusts for changes in chill-proofing density, delivering the correct amount required to meet our rigid quality standards. Also, our accounting problems have been solved. We completely eliminated the 3% variation we were experiencing in total chill-proofing addition compared to our beer production. The T-series meters have been installed for 2 years in a fairly abrasive application and are working well.”

