

**BeverageWizard™**



**Brew** concentrate®



*Inter Upgrade*  
Liquid and Viscous Food Processing

**Production of non-alcoholic beer and non-alcoholic mixed beer beverages based on beer wort concentrate.**



**BeverageWizard®**  
**Quality Made**  
**in Germany**

*BeverageWizard™* is a module for the production of mixed beverages like alcohol-free beer on a concentrate basis. All the process steps for the production of beverages are carried out with just one system. These process steps are the degassing of water (removal of the oxygen), high speed dosing of all ingredients and the carbonation. All kinds of carbonated soft-drinks, non-carbonated beverages and beer-mix beverages can be produced. *BeverageWizard™* has an unmatched precision and is very easy to operate.

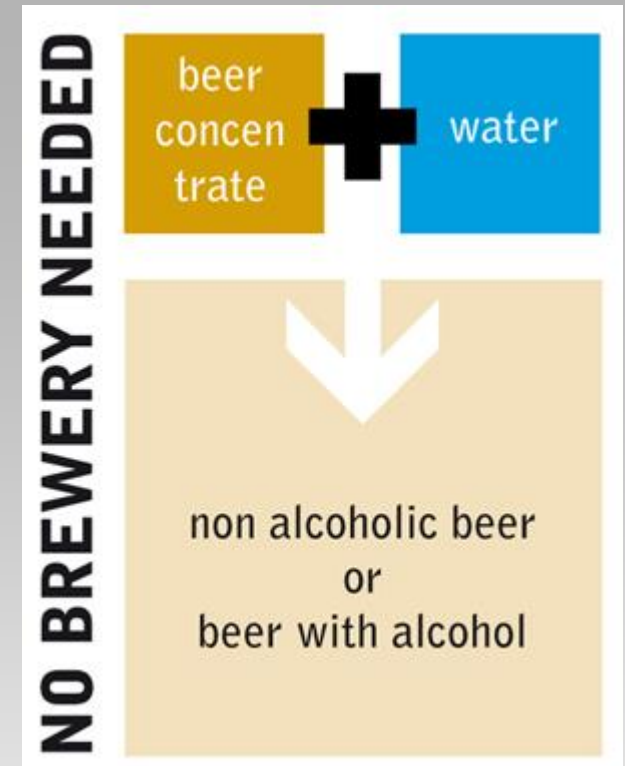


**Brewconcentrate** has developed a ready-to-use, innovative concentrate for different applications in the beverages industry, as well for starters. The innovative concentrate replaces the whole beer brewing process and has the highest concentration. Just add water or alcohol (if desired), blend it, and your beer is ready to get carbonized into bottles, cans, kegs, or a bag in box package (CO<sub>2</sub> free).

**Brewconcentrate** can produce a compound with a taste close to your own beer or beverages.

Brewconcentrate / compounds	COLOUR RANGE (EBC)	BRIX	PH
Brewconcentrate Malt	200 - 250	64 - 66	4.5 - 5.5

- => 100% quality and taste and 0.0% alcohol
- => Easy system solution for blending and carbonization
- => Fruit, energy or compounds similar to your own beverages are possible
- => Very high concentrates for saving on transport and storage cost
- => 100% soluble in water and no filtration or stabilization needed
- => Saves on equipment costs (replaces the whole brewing process and process time)
- => Aseptic packed in IBC or drums with high barrier inliners. Please ask us about other packing possibilities.



**Brewconcentrate®**  
Quality Made in  
the Netherlands



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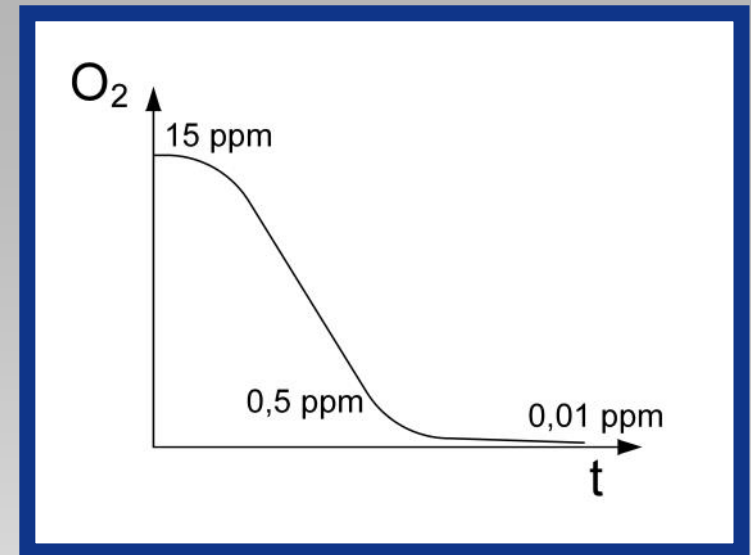
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# BeverageWizard™ process description

**The first step** is the filling of the tank with water. The filling speed depends on the tank size and the capacity of the water supply system. **The second step** is the degassing of the water (removal of the oxygen). The oxygen content in beverages has a significant influence on the shelf life and on the flavour stability. The residual content of oxygen in carbonated soft drinks should be not higher than 0.5 ppm and not higher than 0.02 ppm in beer based beverages. The BeverageWizard system is able to meet even the highest requirements in terms of residual oxygen. **The third step** is the cooling of the water. The cooling of the water is done after the degassing (it is difficult to degas cold water) and before the carbonation (absorption of CO<sub>2</sub> is better in cold water). **The fourth step** is the dosage of Brew-concentrate™ and all other components of the recipe. **The fifth step** is the carbonation. With the BeverageWizard the highest carbonation rates are possible. Finally the beverage will be pumped to the bottle, can or keg filling machine.

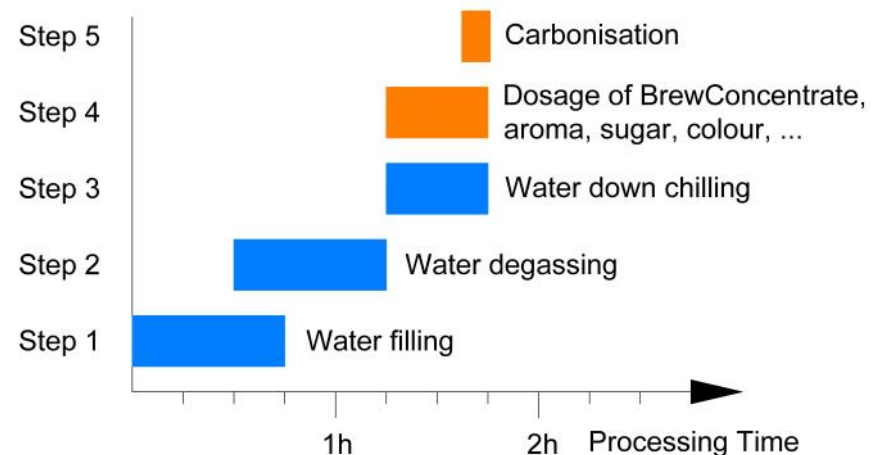
The simplicity of the system is an additional feature. The system can be easily operated, even by less skilled personnel. All the ingredients are added weighed and a beverage batch is finished.

The BeverageWizard™ has the advantage that a very thorough traceability of each batch is possible. Also, every batch can be tested, and then released for filling. Deviations within the batch are practically eliminated with our system.



Step 2: Degassing of the water (Oxygen removal)

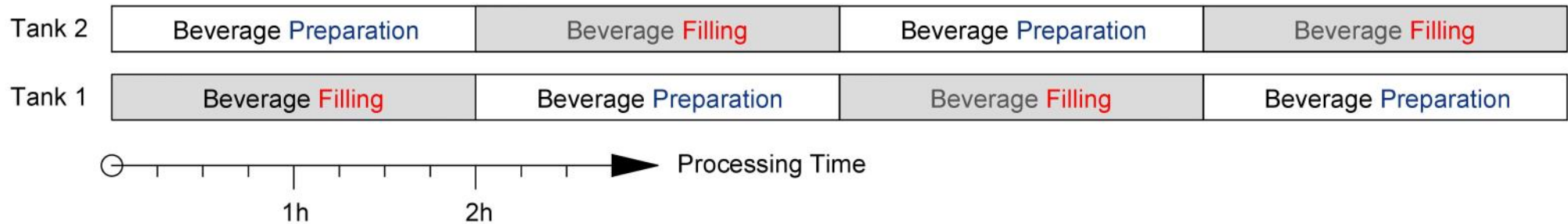
## Production sequence inside the BeverageWizard



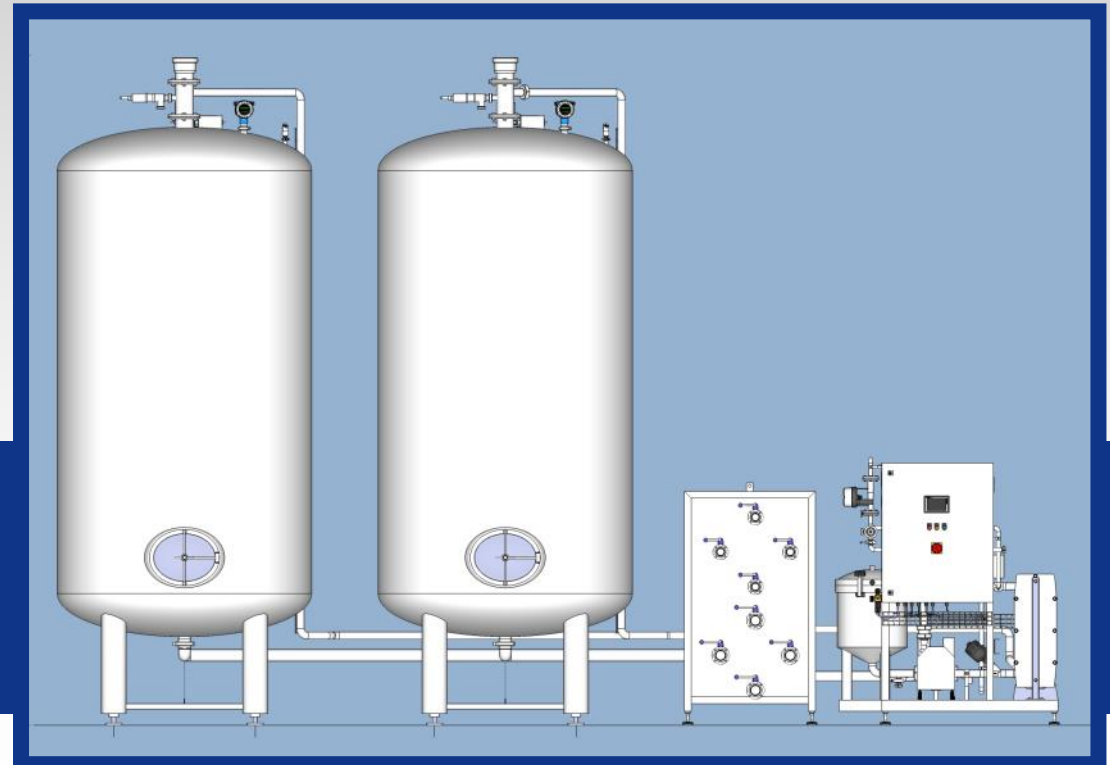
## Continuous production with the BeverageWizard™ system

**If the BeverageWizard system works with two or more tanks, then the filling of the beverage can be done without interruption.**

Batch sequence with a BeverageWizard and two tanks => continuous filling



The system uses one of the two tanks for the beverage preparation and the content of the other tank will be send to the filler at the same time. The second tank can be installed at a later investment . The systems grow together with the increase in your sales.



## Summary of the BeverageWizard™ system

### => Reproducibility / product safety

The weighed ingredients will be added to the pre-determined water quantity. Very easy. Also for unskilled workers. A sample can be taken and recorded prior to the filling process. All bottles are filled with 100 % identical product.

### => Accuracy

The mixing result is much better than with all other kind of mixing technologies.

### => The lowest investment costs without any risk

Compared with traditional blending systems, the investment volume is very low. There is the possibility of a wide range of products for a small budget. Get the benefits!

### => High reliability

The system consists of robust components. Only a few wear and tear parts are inside. Total failure of the system is almost impossible.

Tank size	<i>BeverageWizard™</i>
3 m³	Typ 40
6 m³	Typ 50-1
12 m³	Typ 50-2
20 m³	Typ 65-1
30 m³	Typ 65-2
40 m³	Typ 80

The *BeverageWizard™* can be delivered in 6 useful sizes and different degrees of automation.

## Optional equipment

- > Cooling section
- > PLC control system (S7) and touchscreen interface, process data recorder, remote maintenance unit
- > Integrated CIP system
- > Feeding systems for powder and liquids
- > Container platform

We take care of the complete process. This is the case even if we are only responsible for the BeverageWizard™ system. Customers can rest assured that we leave nothing to chance.

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