

HUBER easyKEG

Advices for packaging, storage and transportation of 5-liter-party kegs ■

1. Objective

To ensure that the end-consumer finds the filled party kegs in good condition and free of damages on the shelves, some basic requirements have to be observed.

2. Field of Application

All customers who are filling party kegs and/or distributing filled party kegs

3. Procedure

3.1. Storage of the empty party kegs

Storage in dry and clean environment where ambient air is free of yeast or other microorganism which might influence beer quality, best under constant temperature and in any case avoiding quick and strong temperature fluctuations which might result in condensed water on the surface of the keg. Best for storage of empty kegs is leaving them in the packing condition as delivered, i.e. stacked on pallets and protected by an undamaged shrinking foil.

3.2. After filling and closing

When filling the kegs, beer may foam over and stay on the surface. After the kegs have been closed, the rests of beer are rinsed-off with cold or hand-hot water. After that it must be ensured that no stationary water remains on the surface. Usual methods to remove water are the blowing off with compressed air, usage of turn baskets/ draining racks for transportation.

3.3. Drying

Under normal conditions an extra drying process of kegs which are a little damp from rinsing-water is not necessary.

3.4. Packing of filled kegs

Materials used for packing of filled kegs (trays or cartons) must be so absorbent that it takes the remaining rest damp from the kegs and passes it on to the ambient air.

If in addition e.g. trays are shrink with synthetic material foil, suitable measures providing sufficient air exchange have to be taken in order to enable the complete drying and to avoid corrosion (rust).

If this non-preferred way of packing is applied, at least perforated shrinking foil has to be used.

3.5. Storage of filled kegs in the warehouse of the canning factory / brewery

Storage is recommended at room temperature in dry environment.

Quick, intense temperature variation, i.e. dew point under runs, may result in condensate on the metal surfaces and cause corrosion.

3.6. Transportation and dispatch the filled kegs

The kegs shouldn't rub to each other since this may cause damages on the outer varnishing. The consequence of rubbing on transportation could be a visual defect on the outer surface.

It has to be ensured that in all phases (from the filling of the kegs to the storage in the wholesalers or resellers shelves) the internal pressure of the kegs does rise above 4bar under no circumstances. Although the kegs are still tight at an inside pressure above 4bar up to 6bar, irreversible deformations may be visible on the top or the bottom of the keg.

3.7. Storage at wholesalers or resellers

Storage in dry environment is recommended at room temperature but most preferably not above 30 degrees.

We are looking forward to answer any question which may occur with the HUBER easyKEG:

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