

WHAT'S ALL THE FUSS ABOUT

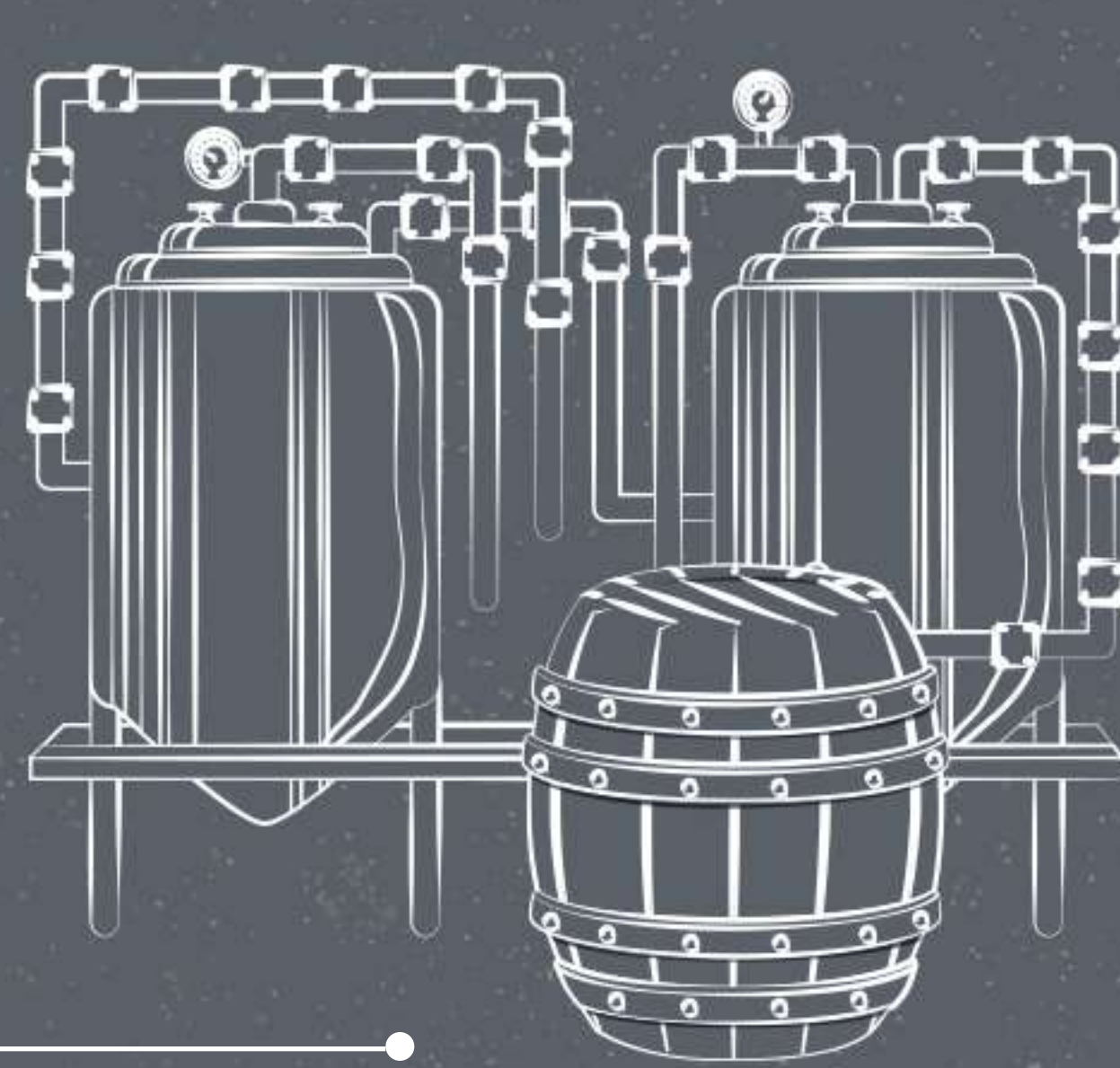
Dissolved Oxygen



IN BEER

WHAT IS IT?

Any time beer is moved from one container to another, it can pick up oxygen. The amount of oxygen that is incorporated into that liquid is called dissolved oxygen (DO) and is measured in parts per billion.



WHY DOES IT MATTER?

When beer meets air, it can start to oxidize and cause undesirable flavors.



LOW DO MEANS

BETTER FLAVOR

LONGER SHELF LIFE



HOW CAN YOU MINIMIZE IT?

Dissolved oxygen can be minimized with a good packaging system. Whether you are using a canning or bottling line, paying attention to the areas that can introduce oxygen to your product.



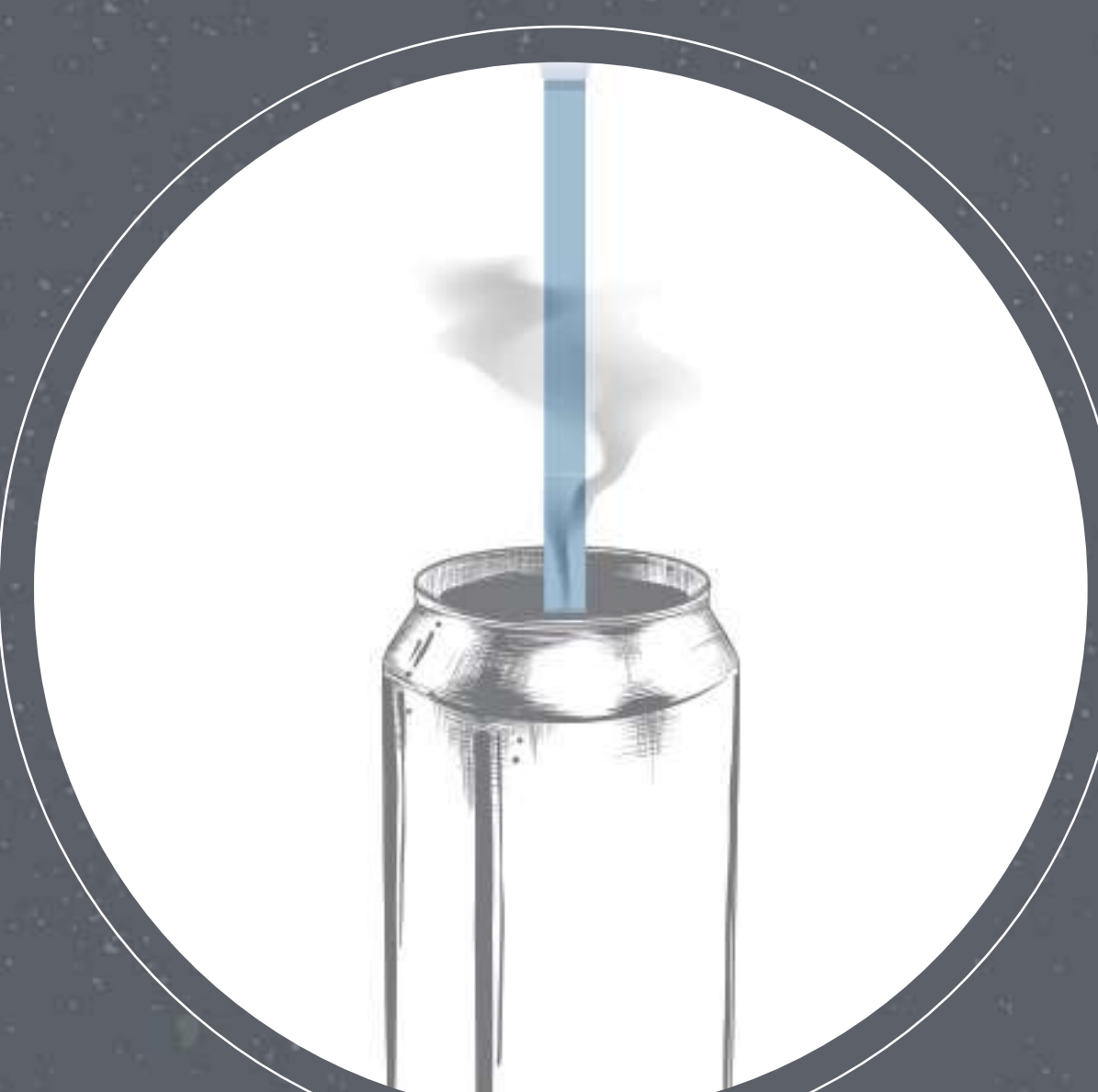
RINSING

When cans or bottles are rinsed before packaging, oxygenated cleaners or water that has not been degassed can add oxygen.



PURGING

After rinsing, cans and bottles are purged with CO2 to displace the air before filling. Speed and pressure control during this stage are critical to minimize DO.



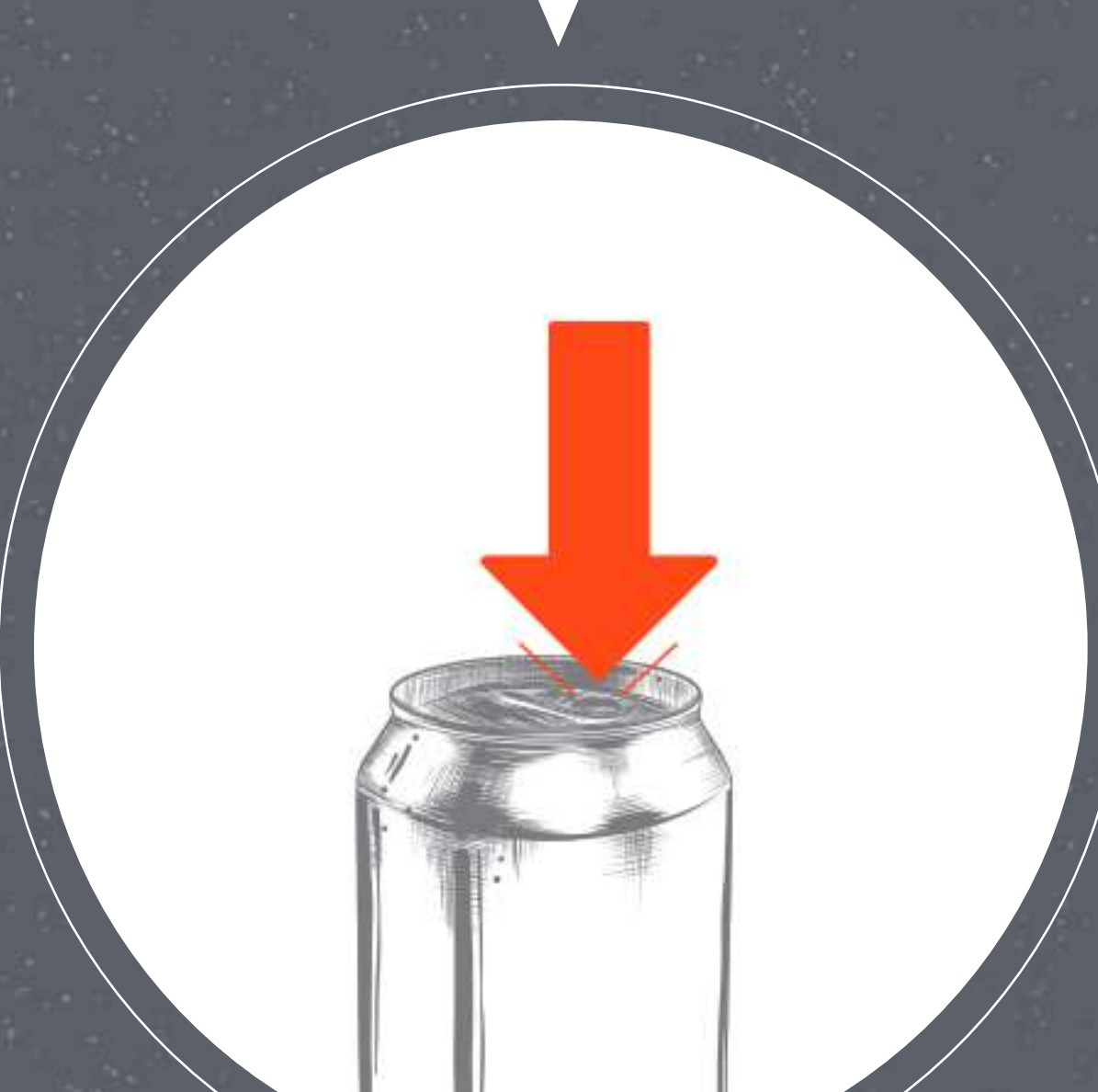
FILLING

If you underfill or don't have the right amount of foam, oxygen can enter the can or bottle.



LID PLACEMENT

Getting the lid on quickly and precisely is important to keep oxygen out of the can or bottle.



SEAMING

Sealing the can or bottle has to be precise to minimize agitation and keep oxygen out.



MEASURE. MEASURE. MEASURE.

Measure for DO early and often to understand where your beverages pick up oxygen and take steps to mitigate it immediately.

CHECK IT

- Every stage of the packaging process
- Every hour



GOOD PRACTICE

Keep DO under **50 PPB**

GOAL

Less than **10 PPB**



www.WildGooseFilling.com