

Vinegar – Know How

Question catalogue for your vinegar production

01. What type of vinegar you would like to produce ?
Spirit vinegar (White vinegar)
Wine vinegar
Cider vinegar
02. What alcohol content has the raw material ?
..... vol. %
03. What acetic acid content shall the end product have ?
..... %
04. How many days per year shall the plant be in operation ?
Fermentation days
Conditioning days 1 shift, 2 shift working time
05. What quantities will be delivered in large-volume containers (tank trucks) ?
..... liters
06. What quantities will be filled in bottles ?
..... 5 liter canister
..... 1 liter bottles
..... 0,5 liter bottles or other bottles of liters

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08. Material of the bottles:

glass

plastic

09. Bottle cap:

Information of the customer.

10. Labeling:

yes

not

11. Packaging:

Cardboard with shrinking foil

Cardboard boxes

12. Degree of automation of the filling plant:

Note:

13. Tanks:

alcohol tank, DENAT tank, vinegar stock tank, INPUT tank, OUTPUT tank,
beautifying tank, decanting tank, seeding vinegar tank, filtrate
tank, storage tank.

14. Filter:

Diatomite filter yes no

Plate filter yes no candle filter yes no

15. Pasteurizer: yes no

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16. Mobile pumps:

..... m³/h pcs

..... m³/h pcs

17. Cooling tower: yes no

Cooling water temperature °C

18. Emergency power supply: yes no

19. Hoses and different small material for conditioning /
treatment.

20. Hall costs including acid-resistant covering per m².

21. Outdoor foundation costs per m².

22. Power costs per kWh.

23. Water costs for cooling water per m³.

24. Water costs for process water per m³.

25. In case that the storing tanks and the tanks of SUBMERGED
FERMENTATION PRODUCER will be produced in the country of the
customer-the data about the tank price per kg are needed for
tank weight up to 2,000 kg and over 2,000 kg as well as for
SUBMERGED FERMENTATION PRODUCER with cooling coil.

Material: In case that only spirit vinegar will be produced
1,4301, in case that wine vinegar will be produced 1,4571.

Remarks / amendments:

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