



FILLING WITH FINESSE

A practical exploration of filling: theory, methods, current technologies, popular mechanisms, and equipment design implications.



Topics covered:

- Intro
- Some of the science
- Pre-filler factors
- Definitions
- Different fill methodologies

Topics NOT covered:

- DO/O2 pickup
- Politics
- COVID
- Religion and honestly, pretty much everything else.



INTRODUCTION – WHO AM I?

- Alexis Foreman
- Co-founder Wild Goose Canning
- BS Chemistry
- Professional experience :Pharma and Biotech QC/R&D, Extensive Engineering and machine design
- Designing, Developing, Implementing, and troubleshooting filling systems for 10 years.



WHY ARE WE HERE?

"If you wish to make an apple pie from scratch (package amazing beverages), you must

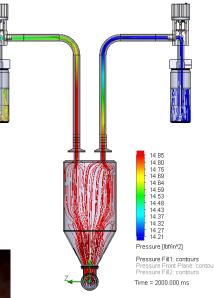
first invent the universe."

- Carl Sagan

- Pouring carbonated beverages is far from simple.
- As if fluid mechanics is not complicated enough, we get to factor in chemistry and thermodynamics.
- Don't worry though- it's just the quality of your finished product hanging in the mix











PROPER FILL TAKES PROPER UNDERSTANDING

Pre-Filler factors

- Product condition
- Temperature
- Starting/vessel pressure
- Transfer Distance
- Line restriction/elevation
- Product inlet integrity

Filler factors

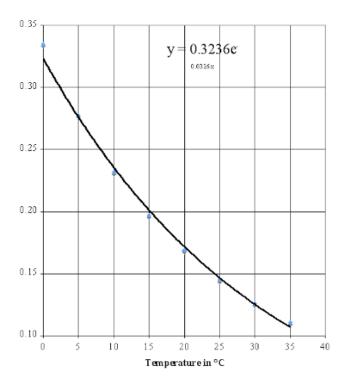
- Filler system anatomy
- Different fill methodology
- Fill volume detection
- What they mean and when it matters



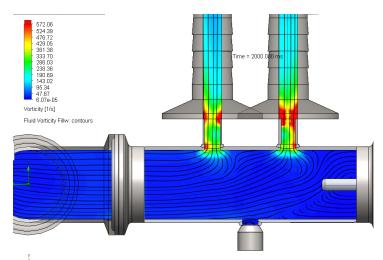
CHEMISTRY OF CARBONATION

CO2 solubility and temperature

Solubility of Carbon Dioxide in Water

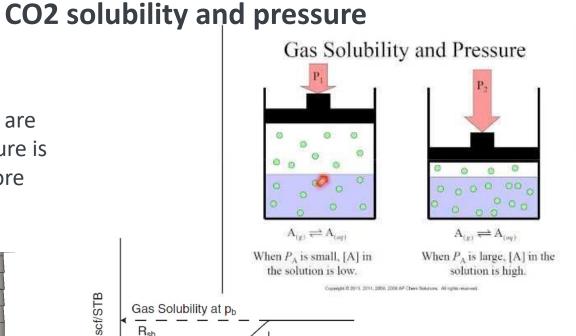


Temperature and pressure are the key factors. Temperature is obvious- Pressure is far more dynamic.



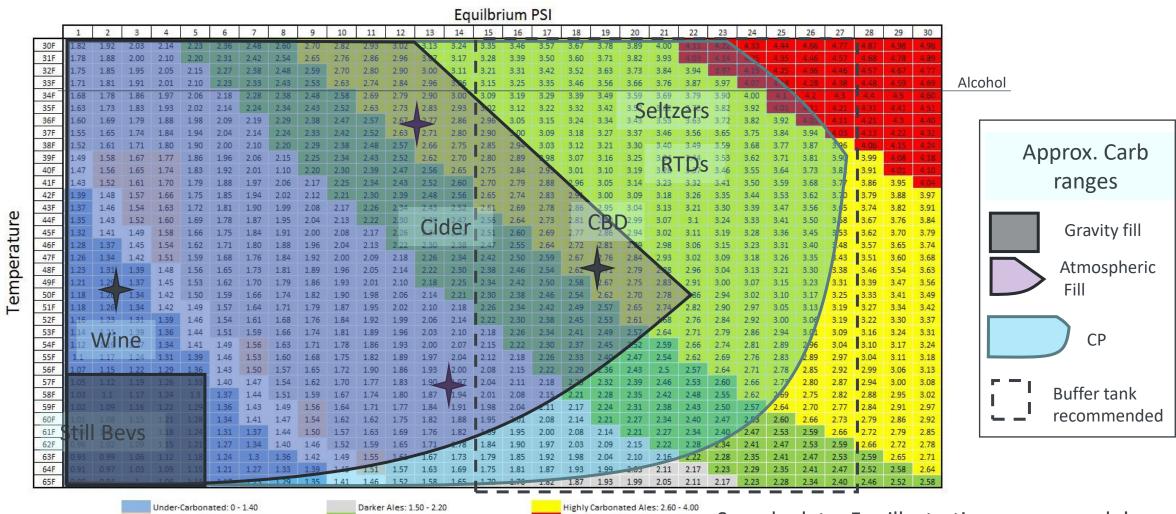
Solubility Rs, scf/STB

Pressure ---->





PRODUCT CARBONATION RANGES



Nitro Carbonation: 1.50 - 2.00

Most beers: 2.20 - 2.60

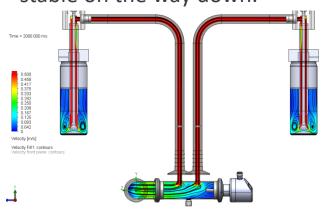
Over-Carbonated: 4.10+

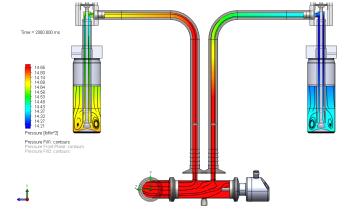
Sample data- For illustrative purpose only!



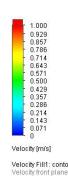
IMPORTANCE OF PRESSURE

- Desired carbonation level and temperature dictate necessary tank head/ product pressure.
- Controlling pressure drop throughout the process is the key to CO2 retention.
- Velocity creates turbulence (Vorticity).
- Vorticity creates pressure instability.
- Sudden transitions in pressure create breakout/loss of CO2.
- Key to carb retention and non-foaming/accurate fill is management of pressure through the process.
- Every filler method has to go from tank pressure to atmospheric pressurethe difference lies in how quickly it can be done and keeping the product stable on the way down.

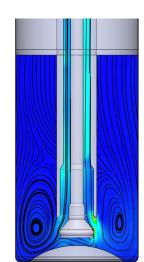


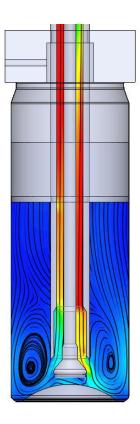


Velocity



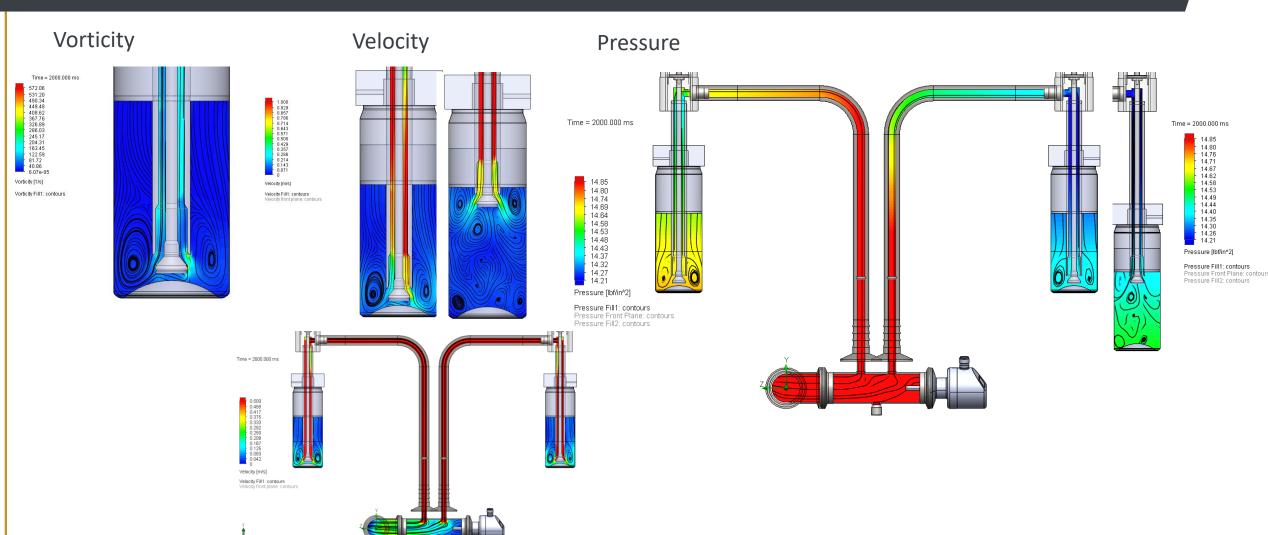
Vorticity







VORTICITY, VELOCITY, AND PRESSURE





DEFINITIONS- FILL METHODS

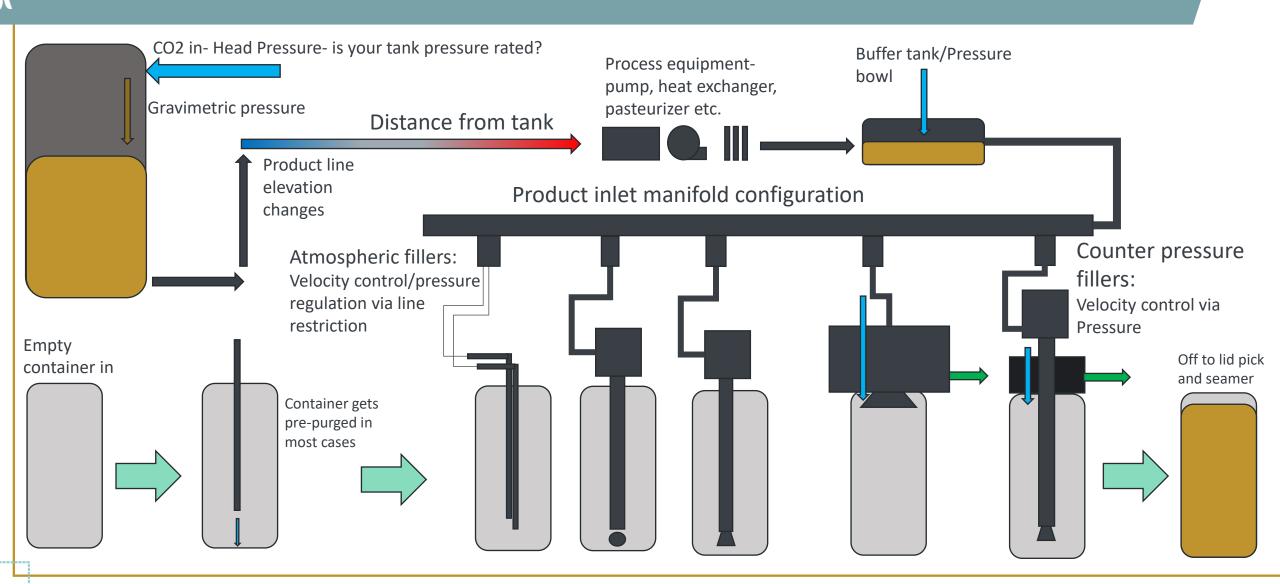
Gravity: Transfer of liquid from an elevated vessel into a container using the force of gravity. Uses include still liquids water, solvents, paint, etc.

Atmospheric: Transfer of liquid from a pressurized vessel into a container that is open to atmosphere.

Counter Pressure: Transfer of liquid from a pressurized vessel into a container that is pressurized.

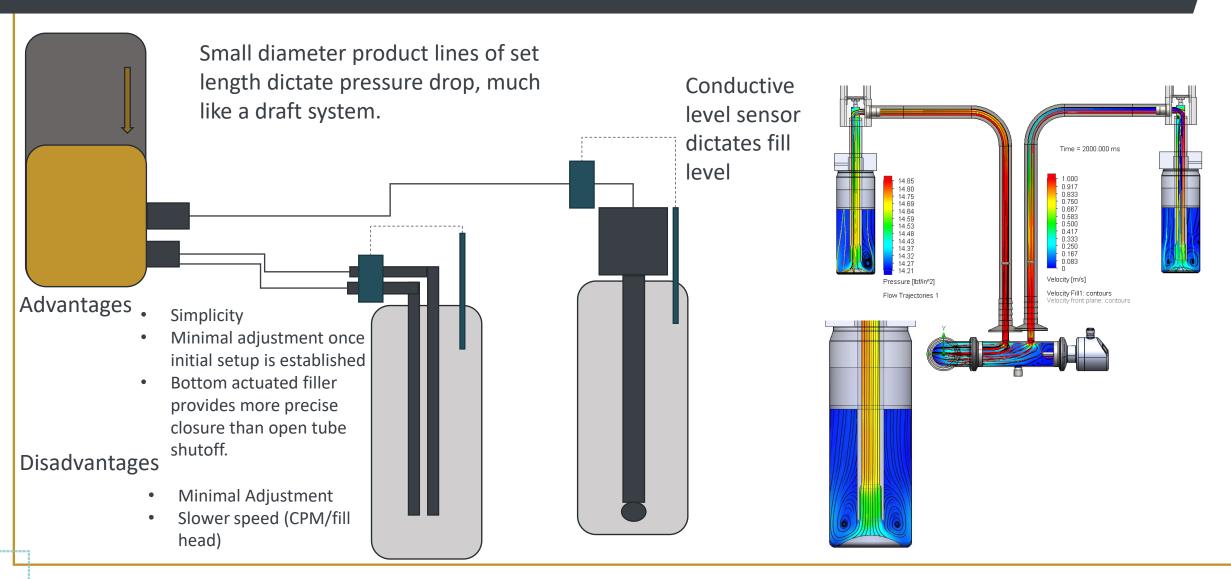


ANATOMY OF FILLING-THE JOURNEY FROM TANK TO PACKAGE



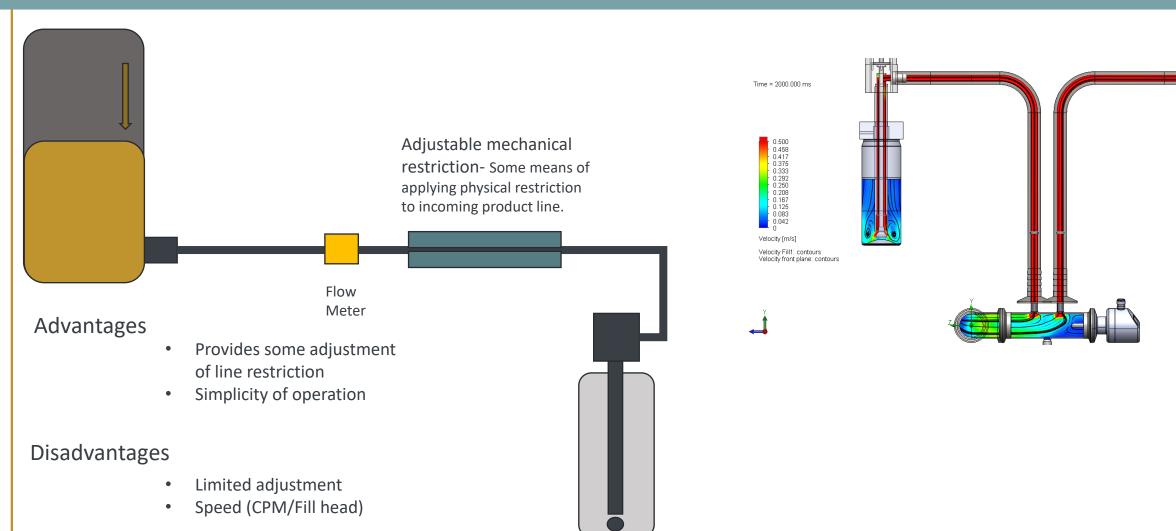


SMALL DIAMETER LINE RESTRICTION



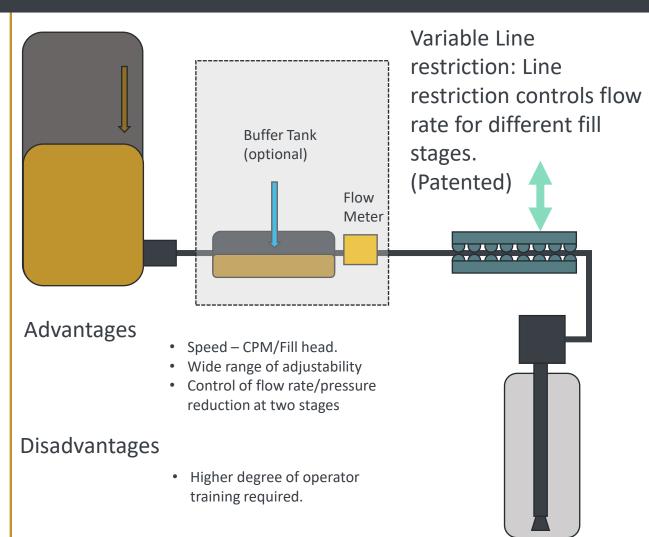


ADJUSTABLE LINE RESTRICTION



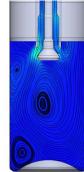


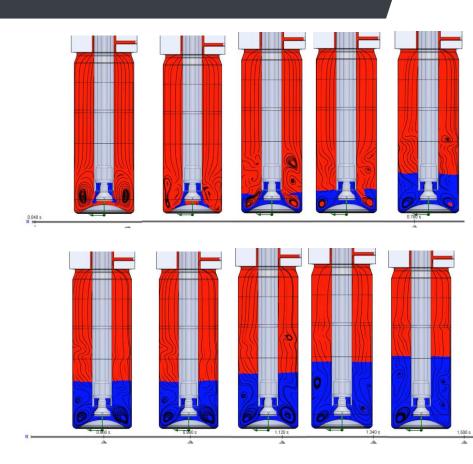
VARIABLE LINE RESTRICTION





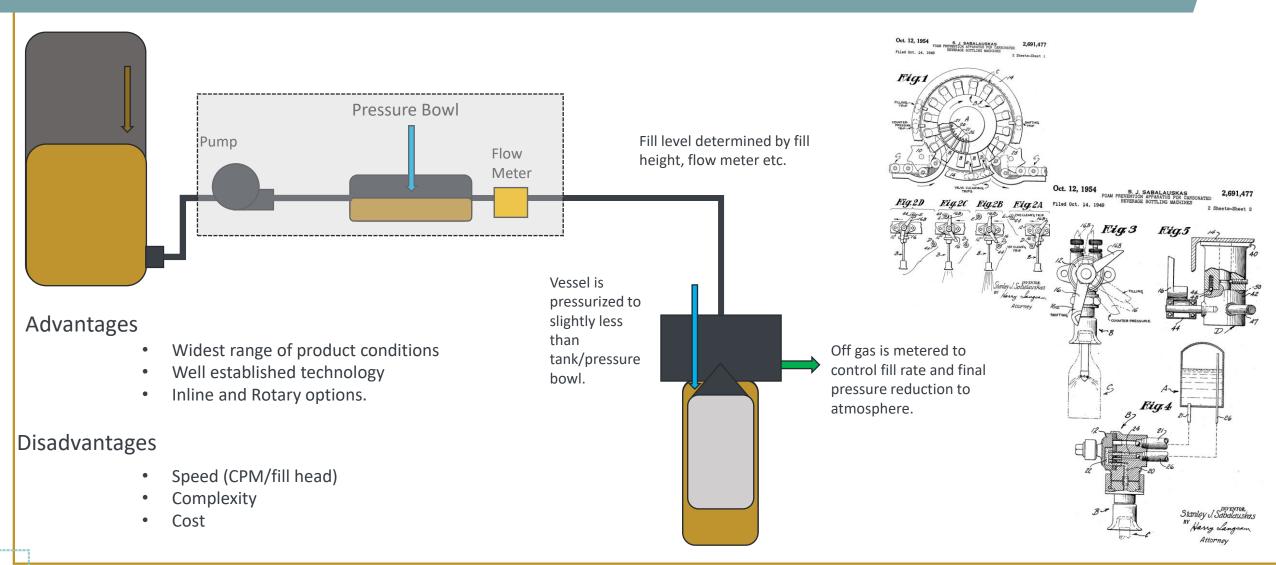








TOP FILL COUNTER PRESSURE



SUB SURFACE COUNTERPRESSURE (PATENTS PENDING)

