



Subject area: Terminology
Method sheet: Project Detailed Inquiry
Sheet no.: 1.01
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Project Detailed Inquiry

This document is for reference only and proposes a list of topics to be covered by the Project Detailed Inquiry

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2. Process Technology
3. Cleaning
4. Filling, Rinsing Sealing
5. Pasteurizing
6. Labelling
7. Inspection
8. Crating
9. Palletizing
10. Installation



1. General

- 1.1 Customer information
 - 1.1.1 Customer address
 - 1.1.2 Delivery address
- 1.2 Contacts
 - 1.2.1 Commercial department (customer)
 - 1.2.2 Technical department (customer)
 - 1.2.3 Representative (supplier)
- 1.3 Type of beverage/ liquid
- 1.4 Type of container
- 1.5 Type of packaging
- 1.6 Process information (interface point)
 - 1.6.1 CO₂
 - 1.6.1.1 Pressure
 - 1.6.1.2 Quality
 - 1.6.2 Control Air
 - 1.6.2.1 Pressure
 - 1.6.2.2 Quality
 - 1.6.3 Sterile Air
 - 1.6.3.1 Pressure
 - 1.6.3.2 Quality



- 1.6.4 Cold Water
 - 1.6.4.1 Pressure
 - 1.6.4.2 Quality
- 1.6.5 Hot Water
 - 1.6.5.1 Pressure
 - 1.6.5.2 Quality
- 1.6.6 Super heated hot water
 - 1.6.6.1 Pressure
 - 1.6.6.2 Quality
- 1.6.7 Heating Steam
 - 1.6.7.1 Pressure
 - 1.6.7.2 Quality
- 1.6.8 Food Grade Steam
 - 1.6.8.1 Pressure
 - 1.6.8.2 Quality
- 1.7 Customer power supply
- 1.8 Electrical controls
- 1.9 Data exchange system
- 1.10 Locality
 - 1.10.1 spaces
 - 1.10.2 traverses
 - 1.10.3 gullis
 - 1.10.4 etc.
- 1.11 Product information (interface point)
 - 1.11.1 Product No.
 - 1.11.1.1 Pressure
 - 1.11.1.2 Temperature
 - 1.11.1.3 Content of CO₂ (g/l)

2. Process Technology

2.1 Type of plant

2.1.1 Flash Pasteurizer

- 2.1.1.1 Max. temperature
- 2.1.1.2 Product inlet temperature
- 2.1.1.3 Heat recovery
- 2.1.1.4 Product out-let temperature
- 2.1.1.5 Type of PU control
 - 2.1.1.5.1 PU
 - 2.1.1.5.2 Temperature + time

2.1.2 Filtration

- 2.1.2.1 Pre-filtration
- 2.1.2.2 Stabilisation
- 2.1.2.3 Trap-filtration
- 2.1.2.4 Sterile filtration

2.1.3 CIP-Plant

- 2.1.3.1 CIP Medias
- 2.1.3.2 Number of CIP Loops

3. Cleaning

3.1 Crates

- 3.1.1 Crate Dimensions
- 3.1.2 Crate transportation orientation

3.2 Bottles

- 3.2.1 Types of Labels/ Markings to be removed
 - 3.2.1.1 Dimension/ weights of bottles to be cleaned
 - 3.2.1.2 General placement of Label(s) to be removed

4. Filling, Rinsing Sealing

- 4.1 Type of container to be filled
- 4.2 Type of closure

5. Pasteurizing

- 5.1 Temperature reference point
- 5.2 Max. spray temperature
- 5.3 Bottle inlet temperature
- 5.4 Bottle outlet temperature
- 5.5 Bottle max. temperature
- 5.6 Cut-off temperature



6. Labelling

- 6.1 Type of glue
- 6.2 Type of Label
- 6.3 General placement of label on container

7. Inspection

- 7.1 Type of inspection-system
- 7.2 Object to be inspected
- 7.3 Target of inspection

8. Crating

- 8.1 Type of crating in
- 8.2 Number of containers in each crate
- 8.3 Crating function (crating/de-crating)
- 8.4 Crates/Box information
 - 8.4.1 Dimensions
 - 8.4.2 Transport orientation
- 8.5 Number of containers per block
- 8.6 Number of blocks per tray/pad/layer
- 8.7 Type of film

9. Palletizing

- 9.1 Type of pallet
- 9.2 Number of crates/boxes per layer (incl. tray/pad and film packing)
- 9.3 Number of layers
- 9.4 Intermediate boards/layer sheets
- 9.5 Crates/box information
 - 9.5.1 Crate/box dimensions
 - 9.5.2 Crate/Box transportation orientation

10. Installation

- 10.1 Scope of supply
 - 10.1.1 Un-loading/un-packaging
 - 10.1.2 Bringing in
 - 10.1.3 Installation
 - 10.1.4 Cable channels
 - 10.1.5 Electrical installation
 - 10.1.6 Pipe bridge
 - 10.1.7 Internal piping
 - 10.1.8 External piping
 - 10.1.9 Pipe insulation