

BEVWORX



innovation from experience



An Enhanced Point of Difference

# What is “FRESHPOUR”<sup>®</sup>

“Freshpour” is the next generation , innovative and sustainable Process, Packaging, Distribution and Dispense System for Provenance Drinks that delivers that just made special freshness. [https://www.linkedin.com/posts/jeremy-mitchell-marketer\\_beernews-beerindustry-pubsreopening-activity-6723973169713172480-C4rF](https://www.linkedin.com/posts/jeremy-mitchell-marketer_beernews-beerindustry-pubsreopening-activity-6723973169713172480-C4rF)

“Freshpour” enables Beverage producers, Brewers and Retail to explore new business opportunities where Environment ,Turnover or Skills make Cask & Keg challenging or impractical.

**Lets us help you explore a new era of opportunities in draught**

Roger Yalden

[roger@bevworx.co.uk](mailto:roger@bevworx.co.uk)

07917 156790

Paul Box

[Paul@bevworx.co.uk](mailto:Paul@bevworx.co.uk)

07734 316517

# BEVWORX



innovation from experience

## The next Generation of cask & keg



An Enhanced Point of Difference

LOGISTICAL   TECHNICAL   ECOLOGICAL   EXPORTABLE



### Constant Dispense Quality.

The direct Co2 injection at the point of dispense ensures premium quality product condition from beginning to end.

### Ambient Storage

The process of de-carbonation creates a uniquely stable product that can be stored and dispensed from ambient storage without fobbing so often associated with Keg

### Simple Stock Management.

The light weight, small footprint packaging is easy to handle and has no need for temperature- controlled storage.

### One-way Next-Day Delivery Solutions.

BiB packaging solution minimises stock holding costs whilst ensuring product availability to the consumer.

### No Spoilage System.

The unique sterile bag, clean connect and bag collapse (no ingress) system prevents product deterioration resulting in up to 3 week connected shelf life.

## Optimum broached shelf life

3 days



3 weeks

BEVWORX



innovation from experience

# The basic principles



An Enhanced Point of Difference

As with other long shelf life packaging, beers, ciders etc are stabilised by either pasteurisation or sterile filtration.

To give it atmospheric pressure stability it is then reduced to below 0.5 vol co<sub>2</sub> before packaging in High O<sub>2</sub> Barrier film aseptic bags.

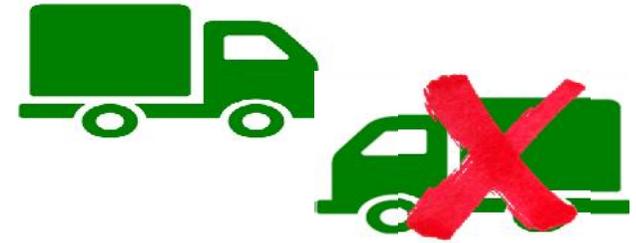
Having been packed in low cost, one-way, sustainable cardboard containers the product is then returned to the producer for distribution or can be freighted direct to the end used by carrier.

At point of service (ambient if applicable) the product is then drawn from the packaging and the specified level of gas (CO<sub>2</sub> / N<sub>2</sub>) is reintroduced as part of the dispense process to give it the just made Brewery freshness pint after pint

As the bag collapses during the dispense process there is no risk of contamination hence the added value of product with consistent condition and long shelf life.



Low cost packaging



One-way logistics

**Increased Margins - Improved Quality plus  
 Major Cost and Carbon foot-print savings**



Drinks Business Logistics &  
 Supply Chain Green Initiative  
 Winner 2014



Local



Export

**BEVWORX** Developing  
**Carbon Capture packaging**

In association with



**Vitality Hemp**

**Packaging waste reduction**



Enabling beverage producers  
contribution to halting  
climate change



<https://vitalityhemp.com/>

Investing in carbon capture  
Materials and cyclical supply chain



Protecting install investment  
and the environment



Putting producer in the loop of  
Who's doing what and when



Low carbon / one-way logistics



Low Carbon Electronic Dispenser  
No CO2 propulsion  
0.04% tonne per keg



Low Energy Ambient  
Draught Service

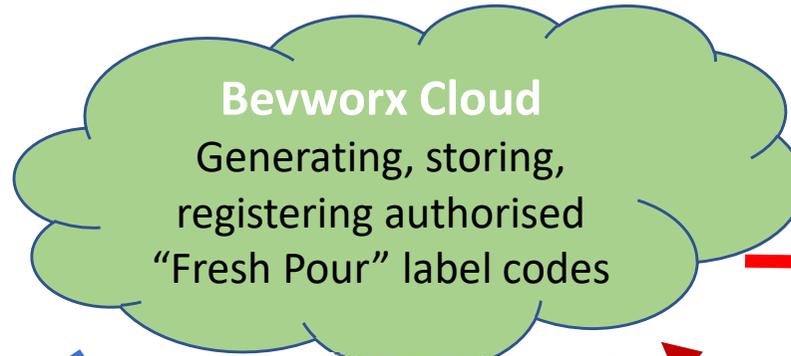


## Install Protection Control & Flexibility Options

Install Security &  
Specification  
Barcode



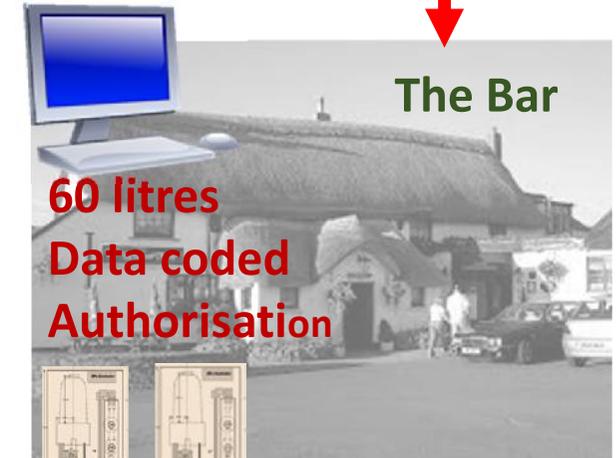
The Brewery



Your Beer Here



Approval X 3



Carbon capture packaging



Direct One-way



Controlled recycling