

# Brewery Newsletter

## *Merry Christmas*

*We wish all our readers a joyous and restful holiday season and a happy, healthy and prosperous new year 2007.*



## Review on Brau Beviale 2006

The photos from the Brau Beviale clearly show that after almost nine months Huppmann is fully integrated into the GEA Group. The stand was always busy and a steady stream of visitors came to meet representatives of the different GEA companies. Many visitors took the opportunity to do "one-stop shopping". You can see from the pictures that the mood was excellent – not only at the after-fair party.



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## Milestone in the Kosovo beverage sector

At Brau Beviale 2006, the investor Ekrem Lluka signed a purchase contract with Tuchenhausen Brewery Systems GmbH. In a joint project with the Slovenian brewery group Pivovarna Lasko, the Kosovar entrepreneur invests in the production of high-quality beers in the Pec/Peja brewery.

Pec (Albanian Peja) is a city in the west of Kosovo with more than 81,000 inhabitants. It is the main town of the municipality of Pec/Peja, which has approximately 125,000 inhabitants, and is located on the border to Montenegro and Albania.

In the course of the modernization of the Peja brewery by Tuchenhausen Brewery Systems GmbH a special beer brand for Kosovo will be developed. For this purpose, the entire process area from the wort cooler to the filling area will be modernized and equipped with components that meet the highest technological requirements of a modern brewery. The new process control system ensures reproducible operation and product tracking.

With the signing of the contract, the successful cooperation between the Lasko Group and Tuchenhausen Brewery Systems GmbH will be continued and after years of no investment the old business relationship with the Peja brewery will be renewed.



*The contracting parties on the GEA Group stand*

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## Successful certifications

The last few weeks have almost been a marathon of certifications for the quality management team. In the following we will give you an overview of the individual certifications.

### ASME certification

In October 2006, Huppmann successfully passed the ASME certification and can thus continue to manufacture and supply pressure vessels with the ASME "U" stamp. The audit was conducted by the ASME Conformity Assessment Department in New York, represented by ASME Team Leader John M. Lyons.

Anette Schwarze (ASME Supervisor of Lloyds) and Heiko Helmling (ASME Inspector of Lloyds) were also involved in the certification process. Armin Jeckel (Quality Control Manager), Ljubomir Lazic (Drawing and Calculation Manager) and Rosita Riegel (Quality Management) contributed significantly to the success.

In the certification process, the ASME Quality Control Manual for America and the demonstration pressure vessel that had been manufactured for the certification were reviewed. Furthermore, the pressure vessel documentation, the execution of welding work, welder qualifications as well as non-destructive tests, drawings, calculations, the Quality Check List and other procedures were reviewed.

### Chinese certification

In November 2006, the Chinese certification "Safety Quality Licence for Pressure Vessels" was successfully completed. Thus, Huppmann continues to be entitled to design, manufacture and supply pressure equipment to China according to safety code D1 and D2.

The certification was performed by the Chinese authority "Special Equipment Licensing Office of General Administration of Quality Supervision, Inspection and Quarantine of the People's Republic of China", represented by Li Liqun, Wang Hui and Gun Hao.

### Certification of quality and environmental management system

Also in November 2006, the surveillance audit of the quality and environmental management system was conducted. The audit was performed by TÜV Süddeutschland, represented by Sibylle Schäfer (TÜV Lead Auditor) and Michael Jung (TÜV Auditor). Preparation and execution of the audit was coordinated by Quality Control Manager Armin Jeckel.

After a review of the processes according to the Huppmann Management Manual, the TÜV auditors confirmed the successful completion of the audit, compliance with the requirements of the quality management standard DIN EN ISO 9001 and the environmental management standard DIN EN ISO 14001 as well as a very positive development.

Almost all areas/departments of the company were audited, from the Executive Board to the sales department, commercial and operations departments and the quality control department.



*After the final meeting with the Chinese delegation*

*(standing from left to right:*

*Ljubomir Lazic, Dan Suta, Wang Hui, Armin Jeckel, Reinhard Dworschak, Michael Kloft, Torsten Ussat, Gun Hao; sitting from left to right: Li Liqun, Ming Yue Erbse, Rosita Riegel).*

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## Huppmann to sponsor brewers' excursion

The participants in the excursion held on the occasion of the 40th Technological Seminar in Weihenstephan will visit the Andechs Monastery Brewery. Today, the brewery is the main commercial enterprise of the Benedictine Abbey St. Bonifaz in Munich and Andechs.

For more than twenty years, the Huppmann brewhouse, which had been installed in the brewery in 1983, has contributed significantly to the excellent quality of the Andechs monastery beers. In November and December 2006, comprehensive modifications are being made in the brewhouse and the production areas in order to maintain and further increase the quality level and to exploit energy saving potentials.

In the brewhouse, the wet mill will be replaced by a Millstar of the latest generation, the mash tun kettle will be equipped with new agitator paddles, the lauter tun will be upgraded to Lauterstar level and the wort kettle will be provided with a Jetstar. With this modernization, the entire brewhouse area will be upgraded to the state of the art. The installation of an energy storage system will result in significant energy savings.

Due to the modification work, production will be shut down for two weeks in December. Already during the extension of the fermentation and storage cellar of the Andechs Monastery Brewery from November 2005 to July 2006, the planning for the complete replacement of the process control system for brewhouse, fermentation and storage cellar, yeast cellar and water treatment plant had been in full swing. The control hardware will be replaced by a modern S7 hardware and the comprehensive brewmaxx process control system will be installed.



*Photo: Herrmann Baar*

The Andechs Monastery Brewery produces seven different types of beer. It still uses traditional methods like e.g. the three-mash method for all dark beers, the two-tank method and long storage times of up to six weeks. In 2005, the brewery had an output of 115000 hl.

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The profits from the brewery and all other enterprises of the monastery go to the Benedictine Abbey St. Bonifaz in Munich and Andechs, which uses the money to finance its pastoral, cultural and social projects, for example the service for the homeless in the Karlstrasse in Munich. Here, 200 people per day are given a free warm meal and every year 30000 people are provided with clothes and 1500 people without health insurance get free medical care.

## Dates

The seminar is held on four different dates in January and February 2007 under the auspices of the Bavarian Brewers Federation.

23 January 2007 – 25 January 2007  
30 January 2007 – 1 February 2007  
6 February 2007 – 8 February 2007  
12 February 2007 – 14 February 2007

## Venue and content

The conferences feature a series of lectures from the main disciplines in brewing science in Weihenstephan.

The seminar venue is the art room of the Chair for Mechanical Engineering and Process Technology, Freising-Weihenstephan.

The participation fee is 620 Euros per person plus VAT.

## Registration

To register, please send an e-mail to [werner.back@wzw.tum.de](mailto:werner.back@wzw.tum.de) or visit <http://www.wzw.tum.de/tech1>.

## Imprint

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