

CASE STUDY

HOW HANUMAN BEVERAGES IS OPTIMIZING ITS FILTRATION PROCESS FOR FUTURE SUCCESS WITH PENTAIR IOT

IOT FOR BEER FILTRATION



Hanuman Beverages in Phnom Penh, Cambodia

NEWCOMER TO THE ASIAN MARKET

Hanuman Beverages is a relative newcomer to the thriving yet increasingly crowded Cambodian brewing scene. Its first brew was in July 2021, crafted in its state-of-the-art one million hectolitre greenfield brewery near Phnom Penh, Cambodia.

Hanuman's portfolio currently consists of two beer brands: Hanuman Premium Lager and Hanuman Black, a Dunkel.

At the heart of Hanuman is a strategy where quality is foremost, with Cambodian beer lovers coming to recognize Hanuman Beverages for this.

Hanuman Brewmaster Bernd Kirsch commented that there are "still opportunities for brewers looking to highlight and educate on beer quality".

The vision of Hanuman Beverages Chairwoman, Khieu Sarsileap, is to lift beverages in general to a higher standard of quality.

Kirsch says, "We want to take drinks, not just beer, to another level in innovation and quality. Our aim is that Cambodians prefer domestic products to imported products. Hanuman is working to strengthen this trend."

REACHING THEIR VISION

Supporting their aspiration to achieve above "standard quality", Hanuman invested in beer membrane filtration (BMF) technology from Pentair: the Pentair BMF +FLUX S6 System, a turnkey filtration solution for breweries with a capacity of 7,000–22,000 hectolitres per day.

"With the Pentair BMF system, we see a highly automated system, one that is very clean and good for the environment as the use of membranes means no harmful disposal of filter media waste. We praise the whole Pentair system," Kirsch exclaims.

"Our aim is to reduce losses and make sure we can improve the filtration length standing time. This is ongoing work and helping us achieve our future ambition of above "standard quality."

To achieve such headways, Hanuman is embracing the digital era of brewing with data-driven decision-making. Rather than imprecisely and intuitively tweaking processes, Hanuman has implemented Pentair Q alongside their Pentair BMF System under a Pentair Service Level Agreement (SLA) upon purchasing their BMF.

Pentair Q is an Internet of Things(IoT) platform that collects, processes, and visualizes data from Pentair BMF System(s) to the cloud, allowing brewery operators at Hanuman to make more informed decisions and execute continuous process improvements.



Pentair Beer Membrane Filtration System at Hanuman

IOT'S PLACE IN HANUMAN BEVERAGES

Assistant Brewing Manager at Hanuman Beverages, Ty Visal, makes daily use of Pentair Q. He notes, "Pentair Q is beneficial for monitoring filtration performance and cleaning agent consumption." He adds, "It also makes the creation of clear-cut monthly operational performance indicator reports much easier."

Ultimately, it's the gains in filtration process performance from using Pentair Q that matter most for Hanuman.

Working with Pentair Q, the data is being used to increase yield, reduce additives and utility consumption, and increase membrane filter life and performance.



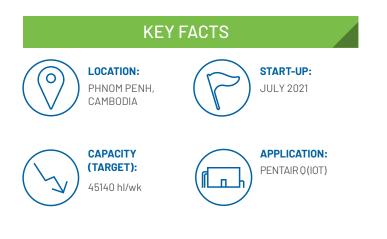
Top view on Pentair Beer Membrane Filtration System at Hanuman

FUTURE FOR HANUMAN

What does the future hold for Hanuman? There are ambitions and plans to expand in the future – new beer styles and other drinks. The details of these are closely guarded secrets for now. But Hanuman's brewery is nestled on a 20-hectare site, leaving evident room for expansion.

Hanuman Beverages relies on Pentair not only for Beer Membrane Filtration but also uses a Pentair Carbonation and Blending System and has the brewery connected with Südmo Hygienic Process Valves.

And if what is needed next is a product or service that Pentair can provide, Kirsch says, "they are in pole position because we have a really good feeling with Pentair."



Embrace the power of qualified data for world-class operations. Contact us today to learn more about Pentair Q.

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