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Questionnaire for Yeast Aerators Reply Form

Address

Company

Contact person

Street

ZIP Code

Town

Phone

Fax

E-Mail

I. PRODUCTION EQUIPMENT

VESSEL

Height: _____ m

Diameter: _____ m

Free space between floor and vessel: _____ m

II. AERATION

Existing system: _____

Air volume: _____ m³/h

Energy: _____ kW/h

III. FOAM

Automatic anti-foam dosing system yes no

Anti-foam agent used: _____

IV. MOLASSES

Type: _____

Fermentable sugar content: _____ %

Total infeed to fermentation: _____ ltrs M25 (diluted molasses)



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V. FERMENTATION CONTROL

- | | |
|--|---|
| <input type="checkbox"/> Installed program | <input type="checkbox"/> Heat development |
| <input type="checkbox"/> Alcohol concentration * | <input type="checkbox"/> Others |
| <input type="checkbox"/> RQ * (Respiration quotient) | |

* In case of RQ or alcohol based regulation: Which measuring device is used?

CONTROL SYSTEM

- | | |
|------------------------------|-----------------------------------|
| <input type="checkbox"/> PLC | <input type="checkbox"/> Computer |
|------------------------------|-----------------------------------|

MOLASSES FLOW

- | | |
|-------------------------------------|--|
| <input type="checkbox"/> continuous | <input type="checkbox"/> discontinuous |
|-------------------------------------|--|

VI. COOLING SYSTEM

Fermentation temperature: _____ °C

Existing cooling system:

- | |
|--|
| <input type="checkbox"/> Internal cooling coil |
| <input type="checkbox"/> Plate heat exchanger |
| <input type="checkbox"/> _____ |

VII. YEAST PROPAGATION

Filling level at the end of fermentation: _____ m³
Seed yeast: _____ kg **Y** _____
Propagation time: _____ h
Yeast produced (crop)/cycle: _____ kg **Y** _____