

Production of Ingredient Waters for Beverage Manufacturers

The beverage manufacturing sector covers soft drinks, packaged waters, beers, juices, and many more. The sector is large and continues to grow with growth rates highest in emerging markets. As with all FMCG sectors there are many competitors; product quality coupled with brand recognition and trust are of utmost importance.

Water plays a key role in delivering on a brand's values. The quality of the water in a beverage product has a direct impact on the product's taste, safety and longevity. Furthermore, the choice of water treatment equipment can also impact productivity.

Legal & Client-Specific Requirements

Water used as an ingredient in the production of beverage products must fulfill potable water quality requirements of the highest standards such as those of The World Health Organization, European Directive 98/83/EC, EPA/FDA standards, etc. These requirements and guidelines regulate the water quality in terms of radioactivity, microbiology, inorganic substances and compounds, bacteriology, oxidants, chlorine, etc...

As well as fulfilling legal requirements for ingredient water quality, beverage manufacturers increasingly want to go further to ensure the quality, safety and longevity of their products. The water must have a positive influence on the taste of the beverage, it must be biologically perfect with very low turbidity, it must always be available with a consistent quality independent of the raw water source, and there must be absolutely no risk of contamination.

Compliance

POTABLE WATER

The water treatment system must comply with potable water directives as the water produced by the system is intended for human consumption. A logic that is also frequently extended to water used in any food contact process. As such the water treatment equipment must employ potable water certified instruments, equipment, materials and chemicals in order to be compliant.

HYGIENIC DESIGN

Top tier beverage manufacturers consider water a 'food.' These manufacturers therefore apply the practices detailed in the Food Machinery Directive (EU) - or its local equivalent - to their water treatment systems; notably designing and maintaining the systems in-line with the European Hygienic Engineering and Design Group (EHEDG) guidelines or its local equivalent.

As well as underpinning the safety of the final product, hygienic water treatment systems also contribute to environmental goals as they usually consume less water and chemicals as the frequency of CIP procedures is reduced. This also translates into increased uptime and productivity.

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Veolia's Expertise for Beverage Manufacturers

Veolia Water Technologies has hundreds of references for the production of water as an ingredient within food and beverage products. Veolia's experience in this market has led to the development of three product ranges to meet different clients' needs. All of which are supported by Veolia's local in-house service teams.

	HyBev™	PurBev™	Nurion™
Potable water compliant		•	•
RO permeate piping to EHEDG design			
Partial EHEDG design to clients' needs			
Full EHEDG design			
Reverse Osmosis			
Full treatment line (RO, UF, Dealkalizers, Activated Carbon, Softening, etc.)			Options available
Service package and Veolia support			

To learn more about water treatment systems for food and beverage manufacturers contact your local Veolia Water Technologies office.