Hygienic Product Recovery (Pigging) for

Wine Producers



HPS Product Recovery Solutions

Quality • Innovation • Simplicity • Integrity

www.HPS-Pigging.com



Proven Systems. From Specialists.

Customised Product Recovery and Transfer Solutions for the Wine Industry

HPS are world-leading specialists in pipeline cleaning, product recovery and transfer for wine producers and bottling plants. We also have extensive experience in the related soft drinks, beer, spirits and food processing sectors.

For over 20 years, we've been developing innovative, high-quality solutions tailored to the precise needs of our customers. We have the knowledge, expertise and understanding to ensure you improve the efficiency of your plant and processes.

We Increase the Profits and Sustainability of Wine Producers through:

- ✓ Higher Product Yields, Lower Labour Costs, Less Downtime
- ✓ Significantly Faster Changeovers and Improved Product Quality
- ✓ Reliable Prevention of Cross-Contamination, Product Aeration and Foaming
- √ Pigs Compliant with Federal Code of Regulations and FDA Approval Specifications.
- ✓ Fully Detectable Pigs enabling PLC Control and Automation
- ✓ Special 'T' Valves Minimising Dead Space
- ✓ Easy Multi Routing through Automatrix and Rotomatrix Systems
- ✓ Reduced Risk of Human Error
- ✓ Flexible Pigs that can Travel Around 90 Degree Bends
- ✓ Fast Operation and Massively Reduced Washout Times
- ✓ Highly Cost-Effective Solutions: Payback Typically Less than 12 months
- ✓ Reduced Waste and Waste Processing, Water and Cleaning Fluid Usage



Your Assurance of Effective Solutions

HPS's extensive experience in wine processing ensures highly efficient, reliable and cost-effective operation.

Our unique pig designs are fully hygienic (sanitary): they use a silicon material that is compliant with Federal Code of Regulations and FDA Approval Specifications. The pigs also contain a magnetized,

flexible core (no solid magnets) that's fully detectable, enabling safe, semi or full automation and control.

The extremely high percentage of product recovered by HPS systems avoids contamination (including cross-contamination) and reduces wash out times, while the system design prevents aeration or foaming.

We understand you can't take risks with your processes. That's why our engineers will work with you to ensure your solution meets your requirements - *before* it leaves our factory.

"It's a great system and if we were building a similar facility, we'd do it all again,

We're as happy as Larry."

- Ross Wilkinson, Wolf Blass Wines

Clear, Tangible Improvements

Here are some results from previous installations:

- ✓ A bottling plant implemented an HPS Product Recovery, Transfer and Pigging System and now saves an average of 256,000 litres of wine every year.
- ✓ An Australian winery saves over 14.4 Mega Litres of water each year, along with wine saving of approximately 238,000 Litres.
- ✓ Another Australian winery has reduced effluent production by 1,500 litres per bottling run, which equates to around 500,000 litres per year.
- ✓ A leading soft drinks company massively increases product yield, equating to 48,000 extra cans per week.
- ✓ Our process automation massively reduces the risk of human error



E: info@HPS-Pigging.com T: +44 (0) 115 925 4700 W: www.HPS-Pigging.com

Some of Our Customers















Find Out More

To improve the efficiency and effectiveness of your wine manufacturing operation, contact our friendly, highly experienced engineers:

USA and Canada: T: +1 908 858 5225 E: usa@hps-pigging.com

UK: T: +44 (0) 115 925 4700 E: info@HPS-Pigging.com

Australasia: T: +61 (0)8 8278 1009 E: australia@hps-pigging.com

All other countries: T: +44 (0) 115 925 4700 E: info@HPS-Pigging.com

