



ECOBULK WINE-STORE-AGE

**HIGHEST FOOD SAFETY AND COST-EFFECTIVENESS
IN WINE PRODUCTION**

Discover the new way of getting perfect results with your wine.

Storage containers and technology have always been a key concern for wine producers. With the WINE-STORE-AGE IBC we are presenting you with a completely new solution that offers a wide range of benefits along the entire storage and maturing chain compared with conventional containers. You profit from great cost savings while at the same time ensuring the highest food safety standards. The unique barrier features make our 1,000 litre containers perfect for maturing wine with carefully controlled exposure to oxygen.

**SCHÜTZ
WINE-
STORE-
AGE IBC**



**ECOBULK MX-EV FOODCERT
WITH 1,000 LITRES FILLING VOLUME**





The SCHÜTZ WINE-STORE-AGE ECOBULK offers numerous advantages compared with conventional stainless steel or classic wooden barrels:

- * Much lower purchase cost and lower cost of working capital
- * Fully transportable at all times, including during storage and maturing
- * More efficient use of space thanks to the cubic shape
- * Space-saving stackability (up to 4 high)
- * Lower transport and storage costs per litre
- * Safer and easier handling, e.g. with forklift trucks
- * Superior hygiene, long service life, easy-to-clean container
- * No product loss due to evaporation
- * Simplified decanting process, e.g. for bottle filling

**HIGHEST COST EFFECTIVENESS:
CUT COSTS BY UP TO 80 %.**

Due to its exceptional cost effectiveness, the SCHÜTZ ECOBULK is used across many segments of the food industry as transport and storage packaging. According to a study conducted by the AWRI (Australian Wine Research Institute) compared with oak barrels, cost savings of up to 80 % can be achieved when ageing wine in the SCHÜTZ WINE-STORE-AGE ECOBULK.

Ideal for export: Turn waiting time into transport time!

Young wines need many weeks and months until they mature. With the ECOBULK WINE-STORE-AGE you can make optimum use of this time in your supply chain. The design of our IBC makes it ideal as a transport container for land and sea export. Your wine could already be on its way to your target market while it matures for those last few weeks. Once it arrives you can bottle and present your new vintage weeks earlier than if you had waited for it to mature before shipping.



For example: the maturation time in the IBC is 24 weeks...



Halve the freight charges per unit with the WINE-STORE-AGE ECOBULK.

Example calculation: You export your wine in a 20" container, e.g. from Australia, South Africa, South America or the United States to Europe. The freight charges are around EUR 3,200.

IN THE SCHÜTZ WINE-STORE-AGE IBC:

Maximum load:

18 IBCs

Transported quantity:

18,000 litres of wine

Bottling:

in the target market

IN FILLED BOTTLES:

Maximum load:

12,000 bottles on pallets

Transported quantity:

9,000 litres of wine

For sale in the target market:

24,000 bottles

12,000 bottles

Transport price per bottle:

EUR 0.13

Transport price per bottle:

EUR 0.27

Conclusion: Transport your wine to your target market in the WINE-STORE-AGE ECOBULK and you benefit from a more efficient transport container, which also saves you time and money.

...of which 6 weeks are transport time to your target market!

Your wine is ripe for a new solution – The SCHÜTZ WINE-STORE-AGE ECOBULK.

Making wine demands particular care over the entire process, from maturing to storage, from transport to bottling. SCHÜTZ is the first manufacturer to offer IBCs with an integrated EVOH permeation barrier. This gives you complete control over how much oxygen comes into contact with the wine and protects the quality of your product.



BOTTOM PLATE

Made completely of plastic –
robust, hygienic and
easy to clean

The EVOH barrier prevents the permeation in or out of oxygen and other gases, flavours and odours, and prevents the quality and the characteristics of the wine from being negatively affected. Product shelf-life is significantly extended.

FILLING OPENING

- * DN 150 or DN 225 screw cap
- * With an optional breather system for aeration

INNER BOTTLE

Made from pure HDPE for the highest quality and complete odour and flavour neutrality

STEEL GRID

Made of galvanized steel for exceptional toughness and durability

OUTLET VALVE

- * DN 50 or DN 80, integrated or screw type
- * Other options available on request (e.g., Camlok or food connections)

EVOH PERMEATION BARRIER

AMBIENT
ATMOSPHERE

OXYGEN, CO₂, N₂
AND OTHER GASES

OXYGEN,
CO₂, N₂ AND
OTHER GASES

FRAGRANCES AND
FLAVOURINGS

ECOBULK MX-EV FOODCERT

WITH 1,000 LITRES FILLING VOLUME

SCHÜTZ FOODCERT – our standard for the highest food safety.

Plastic containers for wine and other foods must comply with strict specifications. Our WINE-STORE-AGE ECOBULK is certified in accordance with SCHÜTZ FOODCERT – our premium standard for food safety, which far exceeds the standards specified in FDA tests and approvals for the materials used.



MATERIALS USED

IN ACCORDANCE WITH FDA STANDARDS

1

PRODUCT CERTIFICATION

MINIMUM REQUIREMENTS IN ACCORDANCE WITH: ISO 9001, GMP & PIM (EU)

2

SYSTEM CERTIFICATION

IN ACCORDANCE WITH FSSC 22000: ISO 22000:2005 & ISO/TS22002-4 & HACCP

3

INTEGRATED VIEW OF PROCESSES:

DELIVERY, PRODUCTION, PRODUCTION ENVIRONMENT, STORAGE & TRANSPORT

4



With SCHÜTZ FOODCERT you have the assurance that with every ECOBULK you use the risk of contamination is practically eliminated across the entire production chain. By viewing all processes as part of a whole, SCHÜTZ FOODCERT offers the very highest quality and safety in wine production. The underlying food safety system certification (FSSC) 22000 is recognised by the Global Food Safety Initiative (GFSI) and also serves as proof of conformity with maximum food safety standards for your customers.



Tests prove: Great quality and flavour!

Vintners and cellar masters are constantly enhancing their methods and processes in order to achieve the wine quality they want – with safe and efficient workflows. As well as the actual grape, the maturation processes and how the wine is stored all play a decisive role. SCHÜTZ continued the experiments started by the AWRI (Australian Wine Research Institute) together with an Australian wine-grower from Central Victoria in order to determine the suitability of IBCs for wine storage and maturing.

The result:

Wine matures to premium quality

in the SCHÜTZ WINE-STORE-AGE IBC!





To test the differences between barrels and IBCs, 1,040 litres of 2014 Shiraz, a red wine from a wine region south of Bendigo, were used in a comparative test. The two types of container were filled with a wine where malolactic fermentation had already been completed. Oak chips were added to obtain the typical barrique flavour.

A classic red wine needs 40 grams of oxygen per litre before bottling to react with the phenolic components and support the development of pigmented polymers and condensed tannins. The head space in an IBC provided 3 milligrams of oxygen per litre. The wine was decanted at regular intervals to reduce sedimentation, which added a further 6 milligrams per litre.

This process was repeated four times at intervals of several weeks and produced a high quality wine – ready for bottling.



SCHÜTZ WINE-STORE-AGE IBC



THE TEST WAS PRESENTED IN JULY 2015
IN THE MAGAZINE 'AUSTRALIAN & NEW ZEALAND
GRAPEGROWER & WINEMAKER', ISSUE 618.

Get in touch with us! Would you like to find out more about how the WINE-STORE-AGE IBC is used or do have specific requirements?

We will be happy to advise you!