



CASE STUDIES

#UNSTOPPABLEMEURA

ROASTED MALT HEINEKEN

At the beginning of 2021, Heineken Mexico acquired a roaster for their Mexican malting plant in Grajales.

The malt roaster, thanks to the combination of conductive and convective roasting, enables the precise adjustment of recipes and greatly enhances the specific colour and flavour characteristics of a wide range of grains. Thanks to these special malts produced, Heineken Mexico can have full control over the

colour and flavour of its final beers.

3 types of product can be handled by the roaster:

- ▶ Barley
- ▶ Kilned malt
- ▶ Green malt

In addition to this roaster, HEINEKEN Mexico launched a tender for the peripheral equipment and erection with automation (turn-key) on February 2021.



On the strength of the successful collaboration with its sister companies Bocard Meura Mexico and Bocard Shanghai, Meura had been chosen as the preferred supplier for this range of peripheral equipment.

Boccard Shanghai is highly experienced in the raw material handling (RMH), and performing projects worldwide together with Meura.

The proximity and availability of Boccard Meura Mexico has enabled ensuring a perfect follow-up of the project, and great communication which finally leads to lower costs.

The following peripheral equipment of the malt roaster was installed:

Before the roaster:

- ▶ 2 x 15 ton silos for green malt (1 in steel for malt and barley, 1 in stainless steel for green malt) equipped with fans to control temperature and humidity,
- ▶ A spot filter to aspirate dust from different zones
- ▶ One tubular and one Z Conveyor.

The Z-conveyor is a 3 in 1 conveyor (conveyor-elevator-conveyor) working with chains and discs and running at low speed. The Z-conveyor is a very compact conveyor.

The malting plant is located in a high seismic zone, which forced the company to limit the height of the building, and thus of the equipment. The conveyor is consequently a great solution here.

The **tubular chain conveyor**, which is also compact in size, is most grain-friendly, and can be used for very long transports. Its capacity at the Grajales malting plant is of 5t/h and 10t/h.

After the steeping phase, green malt is going out with humidity at between 40 and 45%. Due to this specificity, stainless steel and CIP-able equipment are required to manage green malt.

After using both types of conveyor, it is also possible for Heineken to send the grains to an RTMB separator for grain cleaning before the roaster, and then going back to the vessel, or after the roaster and then being sent to the bag fillers.

After the roaster:

After the roaster, the roasted grains are transported by a tubular chain conveyor, either to one of the 8 ton buffer vessels for malt made in painted steel, or to the fillers.

The project has been a great success for both parties! As Edder Buentello Garza, Project Manager for Heineken Mexico explained:

We are very satisfied with Meura's performance, professionalism, and attention to detail. We experienced excellent communication between the different departments of the company and a great transition from planning to engineering and finally to execution. We hope our paths will cross again in future projects.

- ▶ **Meura, Boccard Shanghai and Boccard Meura Mexico are really happy to have been part of this successful project!**

