

Storage time of beer in beer tank inliner

Our article specification states the following under point 5 “Storage recommendations”.

- Clean, dust-free & surrounding
 - Without any direct solar irradiation
 - Inside of closed, sealed boxes
 - With a temperature between 13°C - 33°C and a relative humidity of 65%
- Unused inliners have a minimum durability date of 12 months after production
If all above mentioned conditions will be followed
- Opened and not fully used boxes have to be closed as before (inner bag closed, card box closed)

A minimum shelf life date as known from the retail trade does not exist in the field of plastic packaging.

However, films can become dry or lose their functionality to a certain degree if they are not stored properly. The best-before dates we quote are based on statement from our suppliers as to the period in which the films are to be used.

In general it can be said that the films and thus also the inliners should be processed as quickly as possible. If this is not possible proper storage should be ensured. This has a corresponding effect on how well or how poorly the properties of a barrier film, for example, hold up.

At the production site, all films that are older than one year are disposed of, since no guarantee for a perfect usability can be given.

THIS applies only to the unused inliner!

We have not been able to perform any analyses for the retention time of beer in our inliners, as this time can always change due to factors such as cooling, type of beer, hygiene during filling, partial removal from the tank etc.

However, storage test carried out by our customers show that beer can be stored in our Inliners for 6 – 8 weeks without any problems.

Kind regards,

Mueller