



# CANNED PACKAGING

During the planning phase of transitioning your wine or cider into aluminum containers, it is important to recognize the differences between traditional formats and a canned format. Aluminum packaging has different parameters which need to be considered for ensuring stability of wine or cider over time. Liner degradation, as well as reductive characters, can occur in the product in as little as six weeks after packaging due to elevated copper and sulfur dioxide levels. Reducing excess copper prior to packaging is highly recommended to ensure minimal recurrence of volatile sulfur aromas in the packaged product.

## Chemical Analysis Recommendations

Parameter		Threshold
<b>Alcohol Content:</b>		< 18.5 %v/v
<b>Free SO<sub>2</sub>:</b>		< 20 mg/L
<b>Total SO<sub>2</sub>:</b>		< 75 mg/L
<b>Molecular SO<sub>2</sub>:</b>		< 0.2 mg/L
<b>Copper (Cu):</b>		< 0.2 mg/L
<b>Iron (Fe):</b>		< 1.0 mg/L
<b>Total Dissolved Oxygen (DO):</b>	Red Wine	< 1.0 mg/L
	White Wine	< 0.5 mg/L
	Rosé Wine	
	Hard Cider	
<b>Total Packaged Oxygen (TPO):</b>		< 2.0 mg/L
<b>Chlorides:</b>		< 50 mg/L

NOTE – Always consider recommendations from your aluminum packaging vendor

## Recommendations

Prior to packaging, evaluate key chemical parameters of cider which can influence shelf-life degradation in canned products, including aluminum, copper, iron, SO<sub>2</sub> (free and total), chlorides, and pH.

Should any of the analytical parameters be outside the recommended levels, please utilize the following products to remediate the issue(s).

**Elevated Free SO<sub>2</sub> – Surlin One** helps reduce the level of SO<sub>2</sub> when combined with weekly mixing over a period of one month.

**Elevated Metals (Cu, Fe) – Stabyl MET and Claril HM** can effectively reduce the levels of copper and iron up to 70 – 80% when added at 50 g/hL, and by up to 50 - 60% when added at 25 g/hL.

**Elevated DO** – In addition to sparging with an inert gas such as nitrogen or argon, **EnartisTan SLI** at 1-5 g/hL can reduce the amount of DO up to 50%.

Disclaimer:

The above recommendations are generic and based on our current knowledge of this topic. Please refer to your canning manufacturer for specific limits or recommendations.

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