

# Distillery Questionnaire



FAX or Email completed form  
F: 905-566-7228 / E: cemcorp@cemcorp.com

## FINAL PRODUCT

1. What is the projected daily capacity of the Final Product? \_\_\_\_\_ litres per day
2. Do you visualize a future expansion? Yes / No  
If so, what expected daily capacity? \_\_\_\_\_
3. What is the minimum % concentration of Final Product? \_\_\_\_\_% a/v
4. What is the limit of congeners in final product, i.e. in mg/l – (if a national standard applies, please state) \_\_\_\_\_  
Acids (as acetic acid) \_\_\_\_\_  
Esters (as ethyl acetate) \_\_\_\_\_  
Aldehydes (as acetaldehyde) \_\_\_\_\_  
Higher alcohols (as amyl alcohol) \_\_\_\_\_  
Methanol \_\_\_\_\_  
n-propanol \_\_\_\_\_  
n-butanol \_\_\_\_\_  
Furfural \_\_\_\_\_  
Volatile nitrogen bases \_\_\_\_\_  
Diacetyl \_\_\_\_\_  
Pentanedione \_\_\_\_\_
5. Of the total alcohol produced, what % of second grade alcohol and/or losses are allowable? \_\_\_\_\_
6. How is the final product packaged? Bottles? Bulk for shipping by truck? Rail? Both?  
\_\_\_\_\_

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## RAW MATERIAL

1. Please provide an analysis of your raw material.

*If Molasses:*

1	Dry Matter % by wt.	
2	pH of 10% (w/w) solution	
3	Ash % by wt. On dry basis On wet basis	
4	Nitrogen, % by wt.	
5	Sucrose, % by wt.	
6	Fructose, % by wt.	
7	Glucose, % by wt.	
8	Maltose, % by wt.	
9	Sodium, mg/100g	
10	Phosphorus, mg/100g	
11	Calcium, mg/100g	
12	Magnesium, mg/100g	
13	Sulphur, mg/100g	
14	Copper, mg/100g	
15	Iron, mg/100g	
16	Manganese, mg/100g	
17	Zinc, mg/100g	
18	Potassium, mg/100g	

*If Grain:*

1	Starch, % by wt., dry basis	
2	Protein, % by wt., dry basis	
3	Pentosan, % by wt., dry basis	
4	Fibre, % by wt., dry basis	
5	Ash % by wt., dry basis	
6	Fat, % by wt., dry basis	
7	Solubles, % by wt., dry basis	
8	Moisture, % by wt., wet basis (maximum 13%)	

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## PRODUCTION

1. Is a building already available?

Yes / No

If available, please provide an indication of the floor area that you have allocated for the various phases of alcohol processing: a dimensional sketch would be most helpful and we would like to know the ceiling height in each area \_\_\_\_\_

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2. Is financing available for the project?

Yes / No

If the funds are available or, you already have some idea of how much capital you will be able to spend on the equipment phase, we would very much like to know what you have in mind \_\_\_\_\_

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*Obviously, the ideal situation is for us to be able to determine what you can buy for what funds are available and with the above information, we can either remain "within budget" or, if necessary, advise you that what you plan, cannot be accomplished for the funds that are available.*

3. Do you have an Engineering Consultant with whom you are working at this point in time?

Yes / No

If the answer is "yes", please give us the name of the firm or individual along with address and telephone number \_\_\_\_\_

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*This information will be helpful in the event that we need answers to any specific technical problems that might arise as we evaluate the completed questionnaire.*

4. Do you have any specific thoughts in mind as regards the actual fermentation and distilling processes? *Anything that you can tell us along these lines will assist us considerably.* \_\_\_\_\_

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5. Type(s) of product(s) to be distilled? If several, please indicate approx. % of each.

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Whisky? \_\_\_\_\_ Whiskey? \_\_\_\_\_ Both? \_\_\_\_\_ Vodka? \_\_\_\_\_ Rum? \_\_\_\_\_

Gin? \_\_\_\_\_ Grappa? \_\_\_\_\_ Other? (Please describe) \_\_\_\_\_

6. Do you plan to mash with \_\_\_\_\_ grains/ \_\_\_\_\_ extract/

If using molasses, do you plan to pasteurize molasses before fermentation? Yes / No

Do you plan to buy bulk grains and mill on the premises? Yes / No

Do you plan to receive pre-milled grain in bags? Yes / No

**Note:** *If your planned mashing and saccharification is something different from the above, we will appreciate your thoughts.*

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7. Do you favour: Open Top Style Batch Fermentation? Yes / No  
Closed, Non-Pressure Batch Fermentation? Yes / No  
Open Top or Closed Cascade Fermentation? Yes / No

8. Do you favor high gravity fermentation? Yes / No

9. (a) Is it your intention that all distilling and related equipment, whether imported or, from local sources, shall be NEW? Yes / No

(b) If good used components are available, would you be interested in us offering these as part of the overall distillery? Yes / No

(c) Would you prefer that all of the equipment offered, be used but in good condition? Yes / No

(d) Any thoughts that you might have along these lines will be welcome

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## PACKAGING

1. How do you plan to package the finished product?

Bottles: \_\_\_ 750 ml? \_\_\_ 1.14 l? \_\_\_ 75 l? \_\_\_ 375 ml? \_\_\_ miniature?

2. Are the bottles: \_\_\_ glass? \_\_\_ plastic? \_\_\_ both? Please explain.

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3. Will you be needing a proposal covering a suitable bottling line(s)? **Yes / No**

4. In addition to the basic equipment necessary for you to accomplish the filling and labelling of bottles per the above answers, what other items of equipment do you feel you need? *A basic system would consist of a bottle rinser, filler, crowner and labeler with one or more accumulating tables and some conveyors. A sophisticated system might include an unpacker for cases or bottles, case packer, palletizer, etc.*

We would like your thoughts so that we can offer our suggestions. \_\_\_\_\_

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5. Does your thinking involve new equipment? **Yes / No**

Are you interested in part new equipment and part used? **Yes / No**

Does your main interest lie in obtaining all used equipment? **Yes / No**

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