

MADGETECH MAKES AN IMPACT AT VERMONT CIDER COMPANY



BACKGROUND

Vermont Cider Company, located in Middlebury, Vermont, is dedicated to crafting innovative and refreshing hard ciders to a wide variety of customers. Originating in 1991 for their well-known Woodchuck Cider, Vermont Cider Company quickly became the first major commercial producer of hard cider.

Today, Vermont Cider Company produces hard cider for several different brands including Woodchuck, Magners Irish Cider, and Wyder's, among a few others. They also provide contract packing for other beverage companies who use their production lines to fulfill their packaging needs. While they typically co-pack other hard ciders, Vermont Cider also works with various sodas and seltzers.

CHALLENGE

With high production rates taking place at Vermont Cider Company, ensuring safe standards and practices is a necessity. "We take food safety very seriously here at Vermont Cider Co", says Tyler Pockette, Quality Assurance Supervisor, "and thus, we pasteurize our ciders on our canning and bottling lines. Pasteurization is one of our critical control points included in our HACCP plan which highlights the highest risk aspects of the cider making process."

SOLUTION

Using the Micro Temp Miniature data logger, Vermont Hard Cider is able to ensure their product is adequately pasteurized. The MicroTemp is a miniature, submersible temperature recorder that can easily fit into the smallest spaces and even fit into the neck of most beverage bottles. The MicroTemp can operate in temperatures as low as -40°C to as high as $+80^{\circ}\text{C}$, making it versatile for even the most demanding applications.

"The data logger is reset before each use. It is then placed inside a can or bottle and sealed as any other package would be at the time of filling. It is then placed in a basket to ensure the package with the device does not end up getting packed into a case," says Pockette, "It makes a full pass through the pasteurizer and is pulled by quality control staff." After the completion of each cycle, the results from the MicroTemp are read and analyzed using the MadgeTech software, the results are saved, and the process is repeated during the entirety of the production day.

Without the use of the MadgeTech devices, Vermont Cider Company would be unable to provide proof that they are meeting their pasteurization target for their HACCP plan. It is critically important for food safety of the product, as well as being an important factor for other companies when they are deciding whether or not to use Vermont Cider Company as a contract packager.

With the use of MadgeTech devices, Vermont Cider Company can confidently package and sell their products, knowing that they were monitored closely for any inconsistencies.

For more information on data loggers used in beverage processing, contact us today at info@madgetech.com.

