

## 5 Proven Ways to Add New Efficiency and Grow Your Cidery

*Reduce Costs, Increase Production and Expand Market Impact*

As the demand for craft cider continues to rise, it's essential for cideries to find ways to grow their operations without compromising on product quality or incurring unnecessary expenses. Operating a cidery involves a delicate balance of quality, quantity, and cost efficiency.

In the competitive world of craft cider production, finding ways to grow your operation while keeping costs in check is crucial for long-term success.

***“But make no mistake, the path to becoming a licensed cidery owner is undeniably challenging. If you’re in it for the glory, cider probably is not the world for you.” - -  
Tristan Wright of [Lost Boy Cider](#)***

### Five strategies to help Cideries add efficiency and increase production.

1. **Optimize Orchard Management:** The foundation of every great cider starts in the orchard. Efficient orchard management not only ensures a steady supply of high-quality apples but can also reduce costs in the long run. Consider implementing precision agriculture techniques, such as soil and leaf analysis, to optimize fertilization and irrigation. Regular maintenance of trees, pruning, and disease prevention strategies can enhance apple yields while reducing the risk of crop loss.
2. **Utilize economies of Scale:** As your cider production increases, take advantage of economies of scale. Negotiate with suppliers for bulk discounts on raw materials and packaging materials. Larger production batches often result in lower per-unit production costs. However, be mindful not to compromise on the quality of your product as you scale up. Consistency in flavor and quality is crucial for retaining and attracting customers.
3. **Diversify Product Offerings:** Diversifying your product line can open up new revenue streams and cater to different consumer preferences. Consider producing limited edition or seasonal ciders to attract attention and create a buzz around your brand. Utilize apple varieties that may be less



expensive but still contribute unique flavors to your products. This diversification can help distribute costs across a broader range of products, increasing overall profitability.

4. **Implement Sustainable Practices:** Going green is not only good for the environment but can also save your cidery money in the long run. Explore sustainable practices such as recycling, water conservation, and waste reduction. Efficient waste management can lead to lower disposal costs, and environmentally conscious consumers may be more likely to support your brand. Additionally, consider sourcing apples locally to reduce transportation costs and support the community.
  
5. **Increase efficiency and Embrace Modern Cider Making Techniques:** Upgrade your cider production technology to increase efficiency and reduced operational costs. Consider investing in modern cider presses, fermentation tanks, and bottling equipment.
  - Streamline labor-intensive tasks, from juice movement to cleaning, stacking, and maturation. Optimize productivity across your square footage.
  - Modernize your production Transfers. Reduce barrel transfer time with a streamlined, repurposed container layout. Redefine your processing flow to minimize transfer time, reduce labor, and eliminate spillage risks.

Many cideries have turned to Flextank poly vessels to create higher efficiency, optimize production, increase productivity and cut costs. Flextanks are engineered to provide higher production capability in less space. This production efficiency helps cidemakers boost the capacity of their barrel rooms, reduce bottle costs and increase revenue.

Cideries can reduce operational costs by using Flextank vessels. Flextanks provide cider makers with a more cost-effective and sustainable solution. Flextanks last more than 25 years, require less water and chemicals to clean, are lightweight and can be used in all cider processes.

- Poly Flextanks give cider makers scalability, and stackable use of production space.
- Flextanks are sustainable. (Water and Labor Savings). Flextanks can be utilized in production, fermentation, maturation and transport to bottling.
- Flextank have adjustable oxygen-permeation – for long-lasting, controllable beverage development.
- Cider makers can easily and quickly expand capacity and space use. Flextanks are easy to move, clean and stack. And have low up-front capital cost.





- Flextanks are:
  - Efficient – Easier to move, store, stack and clean. Increased productivity;
  - Award-Winning – Hundreds of craft beverage makers have won industry awards using Flextank; and
  - Proven – Over 25 years, 95% of all Flextanks are still in use by thousands of operations.

### Summary

A combination of strategic planning, orchard management, investing in modern technology, taking advantage of economies of scale, diversifying your product offerings, and implementing sustainable practices, can help cideries increase production. These techniques can combine to help grow cidery revenue.

Flextanks can also help cideries increase efficiency, productivity and revenue. Flextanks allow cideries to allocate resources to other aspects of production.

Flextank can help cider makers. It's easy. Give us a call at + 1-360-450-2694. Or simply fill out the form [HERE](#). We'll help you make it happen.

