5 Proven Methods to Increase Cidery Revenue And Deliver Efficient, Controllable, Production

Topline

- Cideries are looking for ways to increase output, revenue and margins.
- New sustainable production techniques utilize O2-permeable vessels that deliver end-to-end efficiency.
- Stainless steel tanks are costly, immovable and require extensive cleaning.
- Portable, stackable, durable O2-permeable vessels help cideries increase production, craft varied small or large batches, and use space efficiently.

Operating a successful Cidery requires more than just producing exceptional beverages; it demands a strategic approach to maximize revenue and growth.

A combination of strategic planning, investing in modern technology, diversifying product offerings, and implementing sustainable practices can help cideries increase production. These techniques can combine to help grow cidery revenue. Here are 5 proven methods that can help your revenue growth:

1. **Collect Fruit and Juice in Food-grade Bins / Vessels** – Utilize modern O2-permeable, easily sanitized bins / vessels to collect and store freshly pressed apple juice. These durable units can be single-sourced from the same manufacturer or dealer.
2. **Utilize Vortex/Egg-Shaped Vessels to Speed Fermentation** – Reduce time-to-market and have precise process control, including sugar level testing. Award-winning cidermakers agree: Apollo egg-shaped vessels are the best shape for producing complex ciders more quickly and efficiently.
3. **Select Innovative, Efficient Vessels for Aging** – Modern O2-permeable vessels are the most practical, cost-effective choice for bulk aging. Large top openings allow easy filling and cleaning, and accommodate both small-batch and large-scale production. Cidermakers can add oak staves, chips, or flavoring, and build the overall quality and character of the cider during the maturation process.
4. **Develop Carbonation and Filter Your Results from a Single Vessel** – O2-permeable vessels allow diverse carbonation methods, as well as filtering and transporting cider to final bottling.
5. **Reduce Turnaround Time, Increase Batch Production** – Streamlined O2-permeable vessel designs minimize cleaning and optimize production. Achieve faster turnarounds. And more batches.

Final Thoughts

Cideries have turned to innovative, portable, Oxygen-permeable fermentation, production, storage and transportation vessels to optimize production efficiency and cut costs. These vessels are the best alternative to traditional stainless steel. Flextank can help you increase your capacity and as a result, your revenue. It's easy to get started: Just give us a call at + 1-360-450-2694. Or simply fill out the form HERE. We'll help you.