

# Custom 800L 2D Fermentation Bag

## Challenge

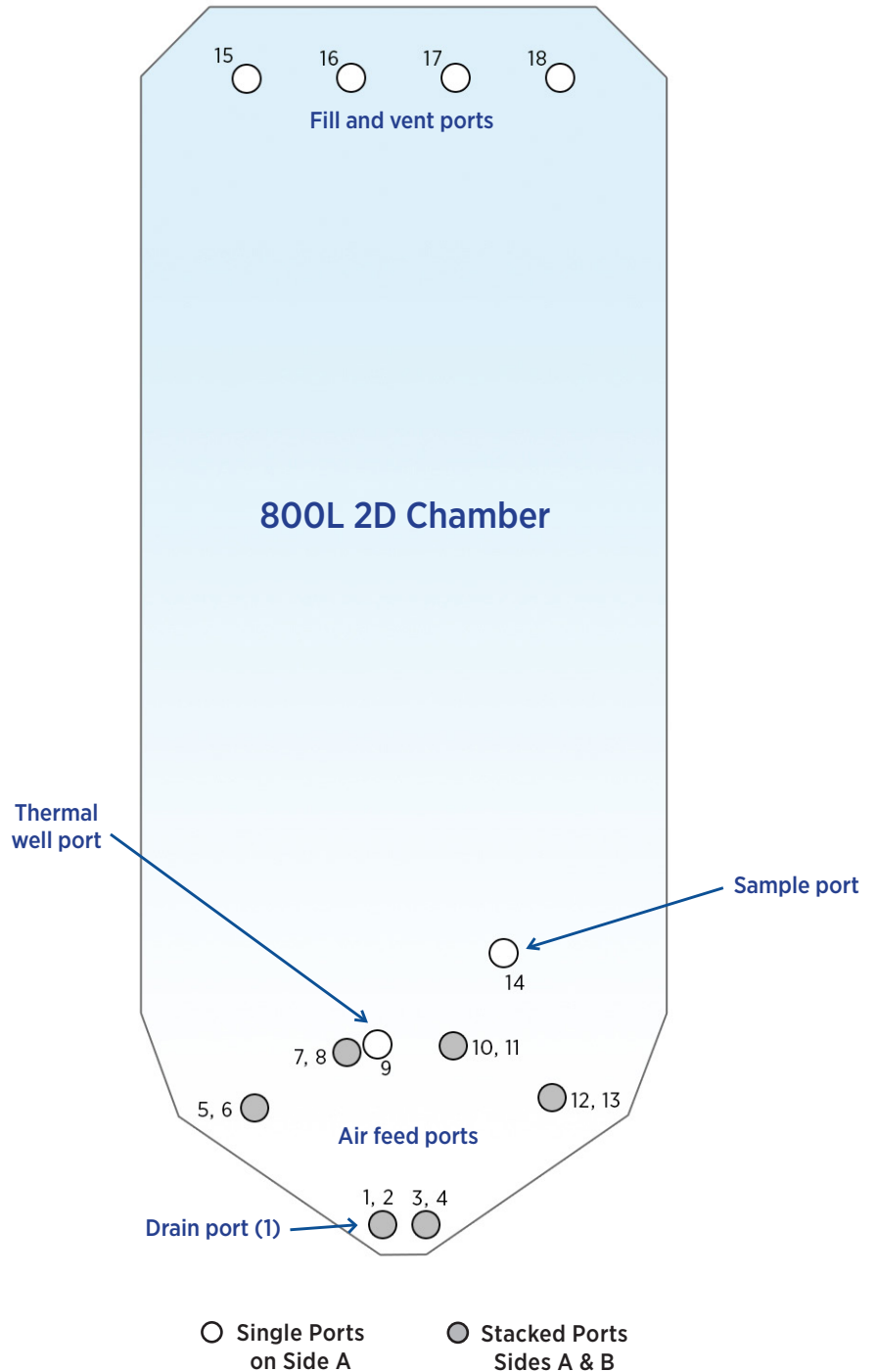
The customer required a large 800L 2D bag to be used in their fermenter. This bag required a specific geometry to snugly fit the tank and needed to allow air to be fed into the chamber in a circular pattern to effectively sparge and accommodate their fermentation process.

## Solution

Saint-Gobain designed a 2D bag that tapers along the bottom to conform neatly into the customer equipment. A grand total of 18 ports were required on this unique assembly. 11 ports were placed in a circular pattern at the bottom of the chamber to feed air into the bag. Additional ports of varying sizes were added to accommodate filling, draining, venting, sampling, and thermal monitoring processes. Stacking port locations on opposing sides of the bag required deliberate selection of port sizes due to assembly equipment parameters and placing some ports so close together required careful processing during assembly. Together, these design features successfully met the customer's single-use container needs for their fermentation application.

Contact us for help with your bag assembly challenges at [sales.plymouth@saint-gobain.com](mailto:sales.plymouth@saint-gobain.com)

## Concept



Creating highly customized solutions that meet the exacting needs of our customers' demanding applications.

