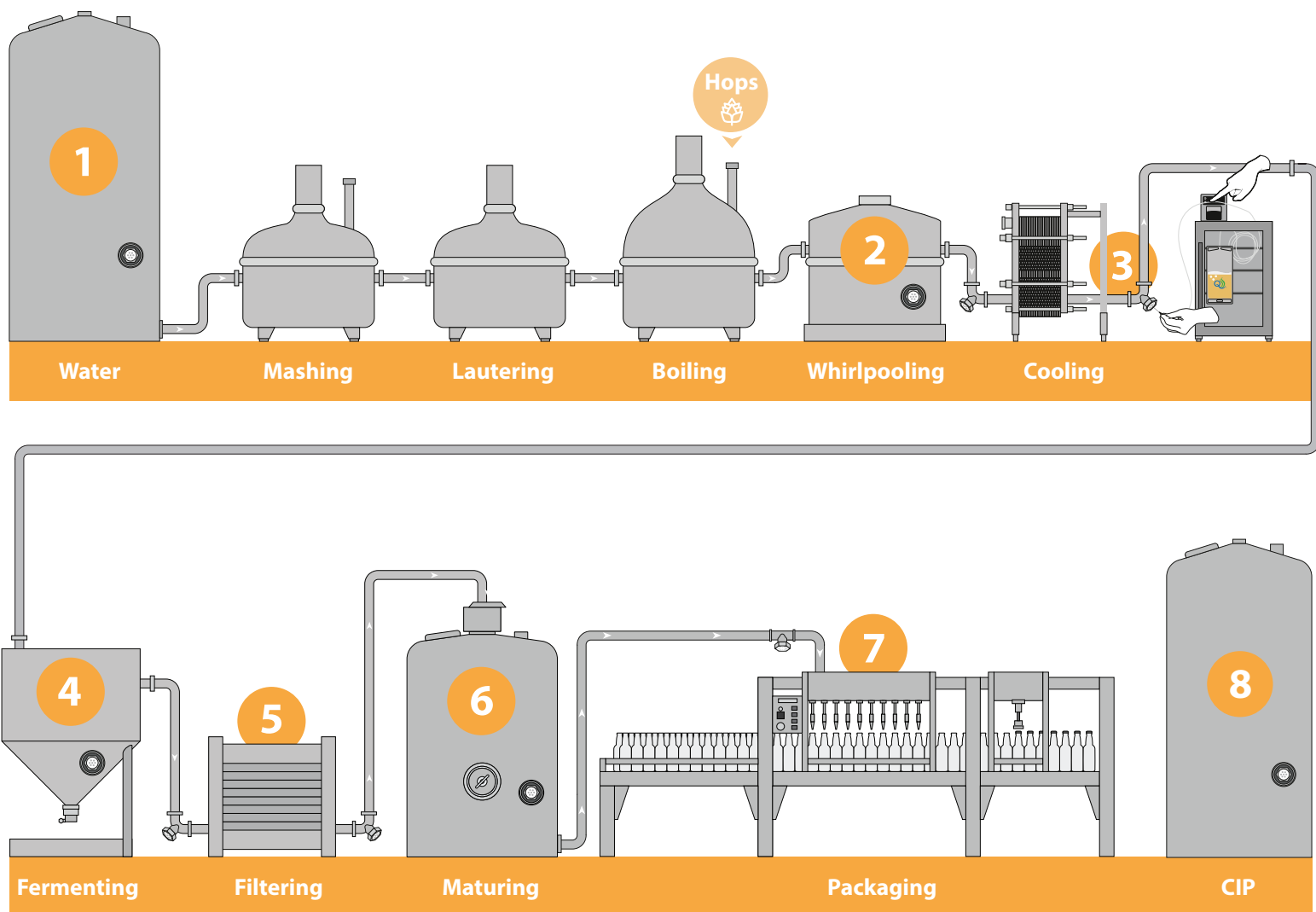


TRAINING & SUPPORT: CRAFT BEER PROCESSOR



APPLICATION SITES



OUR SYSTEM IS AS EASY AS
1-2-3-4!



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APPLICATION SITES

- 1 Incoming water sampling**
Installed via a QualiTru TruStream Sanitary Port to test for water ions (calcium, magnesium, sulfate, sodium, chloride, and bicarbonates) and microorganisms counts.
- 2 Whirlpooling**
Installed via a QualiTru TruStream Sanitary Port to test wort for specific gravity, turbidity and microbiological contamination.
- 3 Wort Cooling and Peristaltic Pump**
Installed via an inline QualiTru TruStream Sanitary Port to test for microbiological contamination. The peristaltic pump is the key to a controlled sample volume of wort that is collected into the QualiTru Sterile Collection Bags. Since the sampling is a constant flow, you get a complete representative sample of all wort that enters the fermentation tank for the most dependable quality sample available.
- 4 Fermentation Tank**
Installed via a QualiTru Sanitary Recessed Port in the fermentation tank to obtain an aseptic sample at various times throughout the fermentation process.
- 5 Filtering**
Installed via a QualiTru TruStream Sanitary Port before and after each piece of equipment as part of a system diagnostic function to check for alcohol, turbidity, yeast counts and microbiological contamination.
- 6 Finished Product Sampling**
Installed via a QualiTru TruStream Sanitary Recessed Port in the finished goods tank to obtain quality samples throughout the beer maturation process.
- 7 Filler**
Install a QualiTru TruStream Sanitary Port just prior to the filler to obtain a quality sample. Can also be used to check the effectiveness of the system CIP process.
- 8 Clean in Place (CIP)**
Install a QualiTru TruStream Sanitary Port to sample CIP rinse water to ensure the effectiveness of the process.

Leaders in the science of aseptic and representative sampling