



Dairy | Biotechnology | Beverage & Liquid Foods | Ingredients | Functional Foods



**Applications, Services, and Products Guide**

# Welcome to QualiTru Sampling Systems

Since 1983, QualiTru Sampling Systems® (formerly QMI) has been the leader in the science of aseptic liquid sampling with innovative, easy-to-use, versatile, and cost-effective sampling systems that help the dairy, beverage, and liquid food industries produce safe, quality products.

Our systems are used by dairy plants, farms, haulers, and liquid food and beverage processing plants across the U.S. and in over 30 countries worldwide to:

- Perform closed system sample and quality checks inline, in bulk tanks, in silos, and drums and totes
- Perform microbiological testing and closed system inoculation
- Verify product quality



## What is Aseptic Sampling?

Aseptic sampling involves using sterile equipment and aseptic or hygienic techniques to collect a sample to prevent contamination from external sources, ensuring the integrity and accuracy of the sample.

## Regulatory Approvals

QualiTru's inline aseptic sampling system is a Pasteurized Milk Ordinance (PMO) approved method for the collection of representative samples from farm bulk milk storage tanks and silos and meets the National Conference on Interstate Milk Shipments (NCIMS) standards. Our products comply with the 3-A Standard 63-04 (Sanitary Fittings) and are authorized to display the industry standard 3-A symbol.

### QualiTru Sampling Systems regulatory approvals include:

- FDA M-I-06-12 Needle Only Method
- FDA M-I-08-5 Milk Tank Trucks
- FDA M-I-06-6 Direct Load
- EC1935 compliant
- FDA M-I-12-4 Universal Dairy Farm Samples
- FDA M-I-16-17 Appendix N Samples
- ISO 9001:2015 certification

# QualiTru Sampling Solutions for the Markets We Serve

**Milk Processors:** Used to collect raw milk samples for Appendix J, NCIMS, and Appendix N Grade “A” PMO antibiotic residue testing requirements, as well as at critical control points (CCP) throughout the processing plant for performing diagnostics, system quality checks, clean-in-place (CIP) cleanliness checks, and aseptic samples for overall quality testing.

**Cheese and Whey Processors:** Ideal for collecting aseptic and representative samples to perform whey analysis for quality testing, monitoring spore counts, and overall inline process monitoring. A port may be installed on the exterior of the vat for inoculation of milk with specific cultures while keeping the system closed to the environment, mitigating the risk of unwanted microorganisms.

**Dairy Farms:** Provides the best continuous flow sampler for an accurate representative sample of the entire volume of raw milk being collected. As a result, contamination and biofilms can be accurately detected and isolated, and milk quality and overall herd health can be monitored. Proactive sampling and testing save time, lower tear-down costs, and reduce disrupted production schedules.

**Milk Tanker Trucks:** Allows for collecting aseptic and representative samples from the side or rear of the truck instead of the top. This improves receiving bay efficiency by allowing samples to be taken before trucks enter the receiving bay, thus reducing congestion and delay in milk unloading. Sampling from the ground also reduces the risk of falls or injuries, providing a safer physical sampling environment for certified samplers.

**Wineries:** Does not expose oxygen to the process while allowing samples to be drawn for microbiological and chemical testing on silos to help ensure the consistent taste and quality of your wine.

**Breweries:** Provides breweries with a reliable, aseptic solution for monitoring quality at every stage of production. From water analysis and wort sampling to fermentation monitoring and final product testing, our easy-to-use systems help ensure consistency, detect potential contamination early, and protect the integrity and taste of your beer.

**Industrial Microbiology and Biotechnology:** Provides aseptic, representative sampling for bioreactors and fermentation tanks, enabling precise monitoring of pH, microbiology, and dissolved gases. Designed for ease of use, these systems allow for multiple sterile sampling points, streamlining data collection while reducing contamination risks. With simple installation and efficient sampling, facilities can optimize fermentation, enhance yield, and improve process control—saving time and ensuring reliable results.

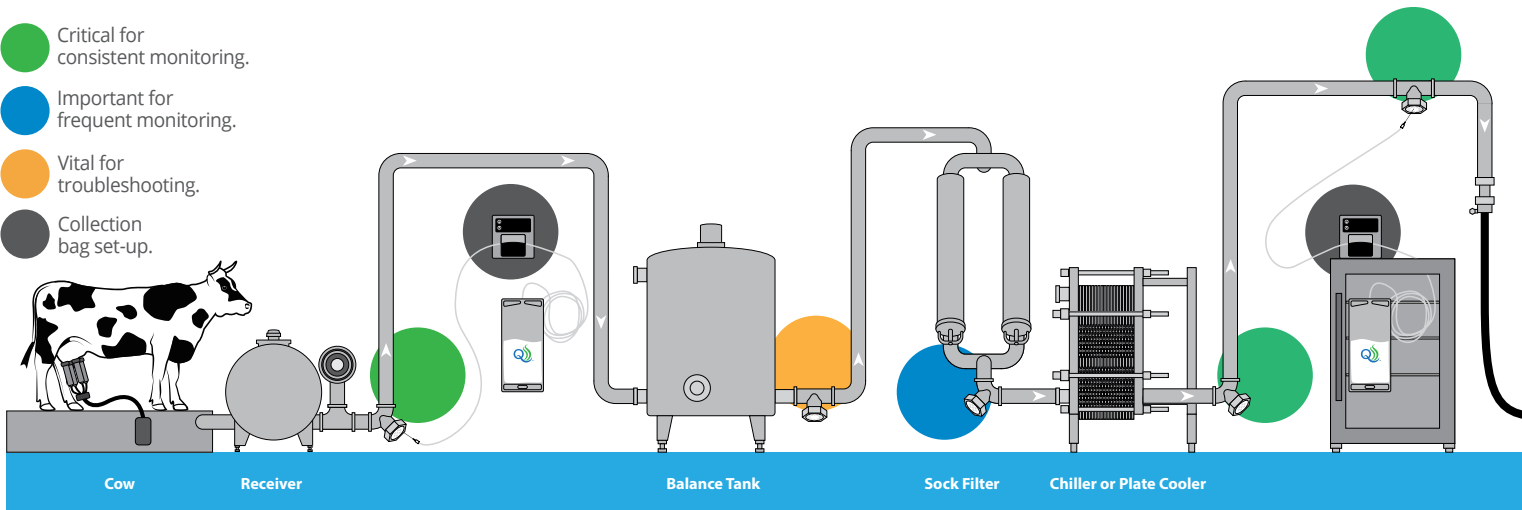
**Nutraceuticals and Functional Food:** Enables aseptic, in-process sampling at key control points to verify ingredient consistency, microbial stability, and overall product integrity. By minimizing contamination risks and simplifying data collection, manufacturers can maintain compliance with stringent quality standards while optimizing production efficiency.

**Ingredient Sampling (Drums and Totes):** Supports ingredient sampling from drums, totes, and bulk containers to verify incoming quality before ingredients enter the process. Aseptic sampling helps reduce exposure to airborne contaminants while supporting microbiological and compositional testing, troubleshooting, and documentation for quality programs.

# Standardize Sampling Across Your Process

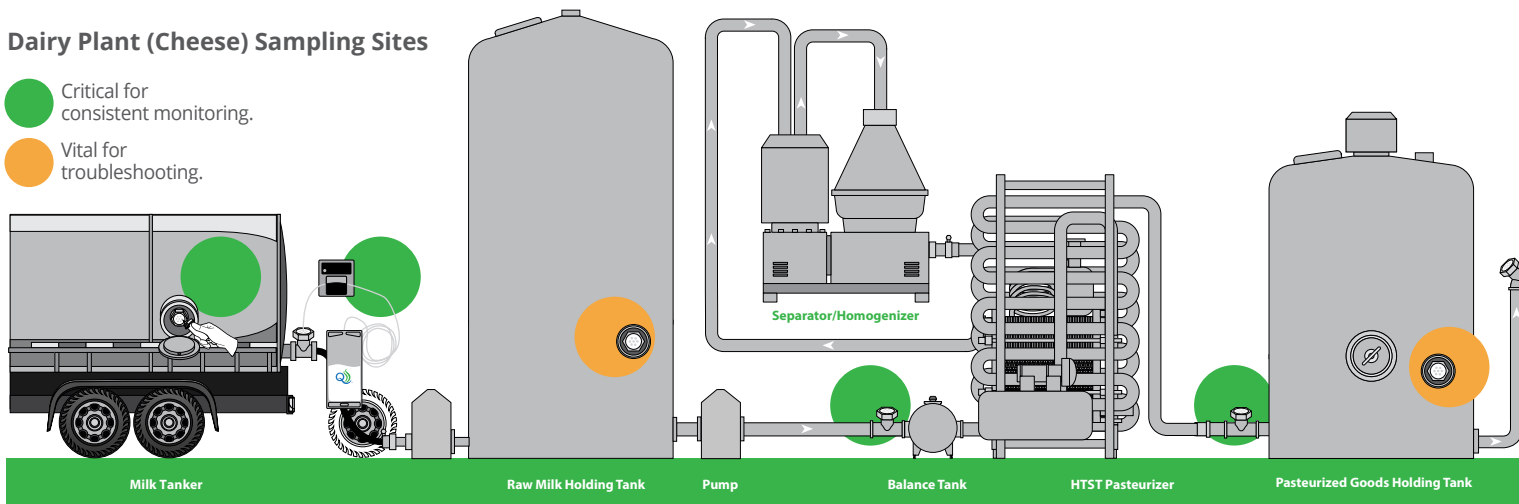
## Dairy Farm (Direct Load) Sampling Sites

- Critical for consistent monitoring.
- Important for frequent monitoring.
- Vital for troubleshooting.
- Collection bag set-up.



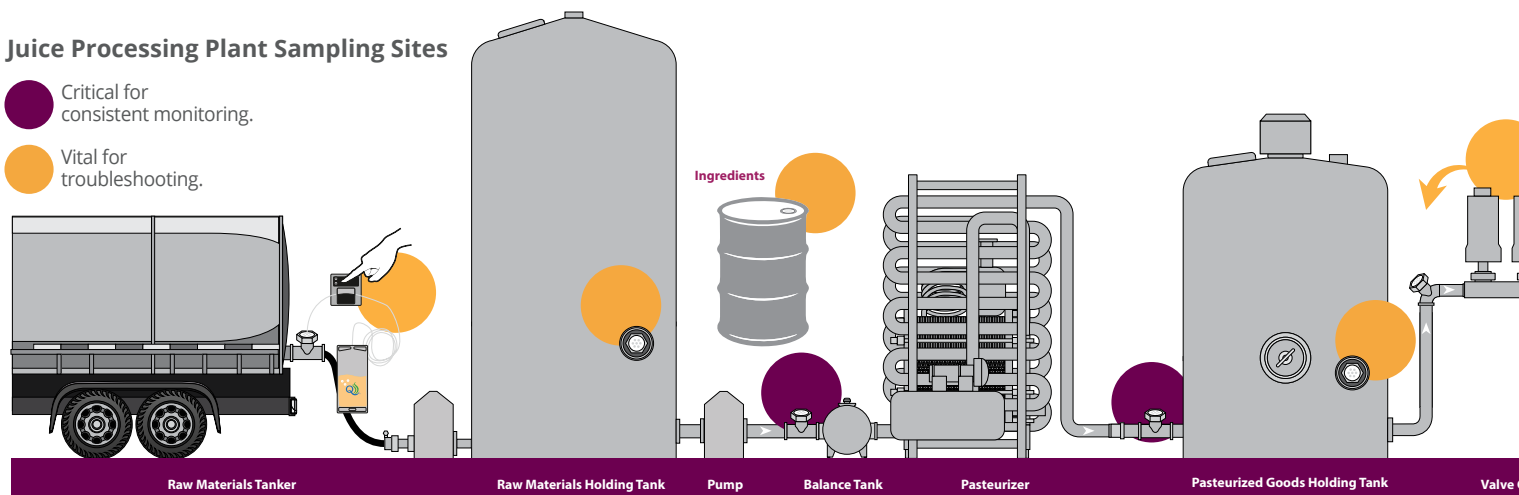
## Dairy Plant (Cheese) Sampling Sites

- Critical for consistent monitoring.
- Vital for troubleshooting.



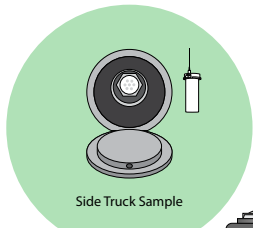
## Juice Processing Plant Sampling Sites

- Critical for consistent monitoring.
- Vital for troubleshooting.

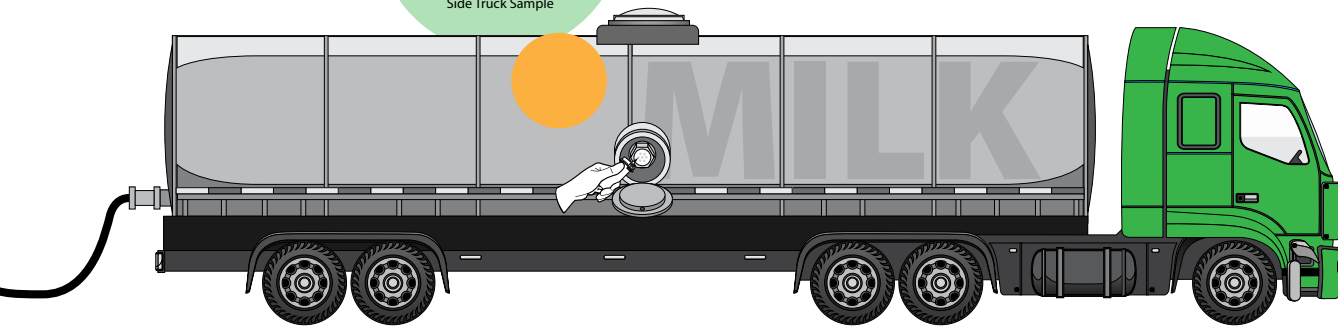




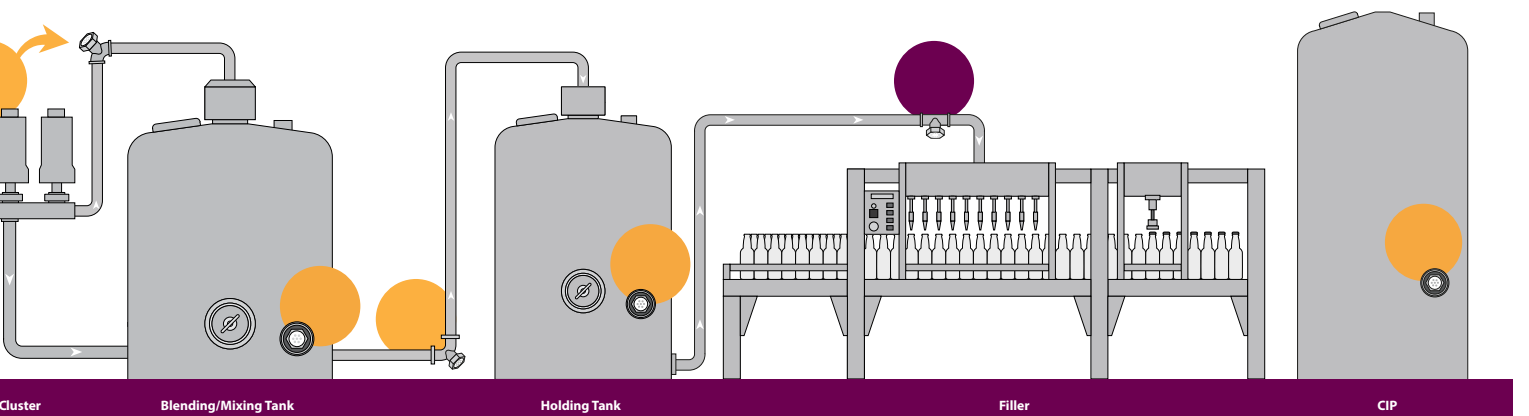
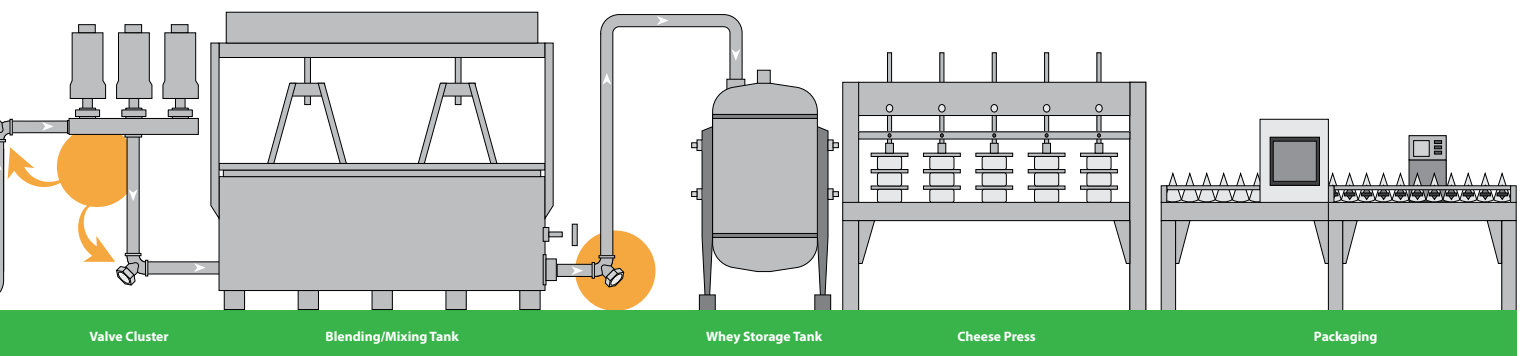
Scan for additional examples of industry specific sample sites.



Side Truck Sample



Direct Load to Truck



# QualiTru Offers a Complete Line of Aseptic Sampling Products

## **TRU**STREAM™

# Stainless Steel Ports

QualiTru's TruStream™ stainless steel sanitary ports are certified to 3-A Standard 63-04 and designed to work in a wide variety of locations, including processing lines, silos, tanks, and liquid tanker trucks. They provide easy, aseptic access for process monitoring, microbial contamination control, and accurate sample collection, ensuring confidence in product quality and operational efficiency.

**TruStream7 Ports** are certified to 3-A Standard 63-04 and ideal for most sampling applications, providing reliable aseptic access for microbial and chemical testing.

**TruStream12 Ports** are certified to 3-A Standard 63-04 and specifically designed for inoculation, low-pressure applications, and bioreactors.\*

**TruStream7 Ingold Port** revolutionizes bioreactor sampling by eliminating the need for Steam-in-Place (SIP) between samples. This innovative port enhances efficiency, saves time, and ensures precise, contamination-free sampling while reducing labor and operational costs.

\*The TruStream12 ports should only be used for processing plant applications.



# TRUStream™ Drum Cap

QualiTru's TruStream3 NPS Drum Sampling Cap provides a quick, controlled way to assess ingredient quality and composition without exposing drum contents to airborne contaminants. Designed to replace a standard NPS bung plug, the cap enables sampling through an integrated, three-channel septum that supports three hygienic samples per drum.

The TruStream3 NPS Drum Sampling Cap is ideal for sampling liquid food ingredients such as syrups, organic oils, fats, dairy ingredients, and fermented beverages. It also supports testing workflows with traceability for chain of custody and documentation.



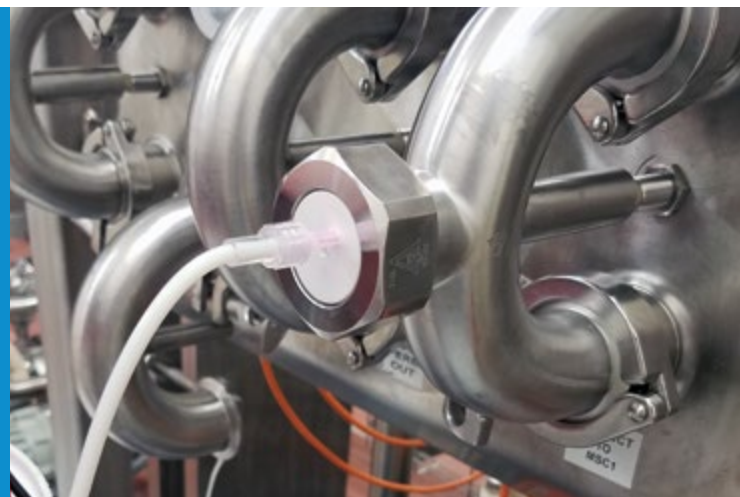
Product No.: 241010  
TruStream3 Drum Sampling Cap



PDF Download:  
Best Practices for Using  
Your QualiTru Septum



Training Video:  
Needle Insertion  
Training Guide



# TRUStream™ Septa

QualiTru's TruStream Septa are sterile and have multi-channel access points made of food-grade materials with either 7- or 12-needle channels. Our septa allow aseptic samples to be drawn through a single-use channel, virtually eliminating the risk of introducing environmental contamination during the sampling process. Each septum has a food safe label to clearly indicate which channels have been pierced with a needle.



Product No.: 110011  
TruStream7 Septum

Product No.: 110021  
TruStream7 Septum (High Temp)



Product No.: 110074  
TruStream12 Septum (High Temp)

Product No.: 110064  
TruStream12 Septum

# QualiTru Sterile Collection Units and Supplies

## TRU DRAW®

### Sterile Single Samplers

QualiTru's Sterile TruDraw® Single Sampler is designed for two ounce samples and virtually eliminates the risk of exposure to external contamination, ensuring sampling accuracy. Our TruDraws meet the bacterial Appendix J requirements as well as the NCIMS and Appendix N Grade "A" PMO test method requirements for antibiotic residue collection at milk plants, receiving stations, or transfer stations. TruDraw improves operation efficiency by reducing the need to transfer samples and minimizing waste. Our tamper-evident cap also helps ensure a controlled chain of custody at the start of the process.

TruDraw works with all TruStream Septa and is available with a 2-inch beveled needle or our 2-inch, 14-gauge side-hole needle for sampling viscous or thick liquids.



### Sampling Thick Product? No Problem!

Our new sterile 14-gauge Side-Hole Needles, available in 2" and 4", are designed for viscous or thick liquid sampling where accuracy and sample integrity are essential. Each wide-gauge, pre-sterilized needle features a point-tip design for smooth insertion through septa and a single side hole for consistent flow and representative sample collection.



## Sterile Syringes

Our 60 mL and 100 mL sterile syringes are designed for use with a needle to collect samples from silos, inline systems, and bulk tanks. Samples can be transferred to a vial or other container for transport and testing. These standard, disposable, three-piece, sterile Luer-Lock piston syringes feature a secure Luer-Lock connection, are individually packaged, latex-free, and sterilized for convenient aseptic use. High-transparency barrels include clear, easy-to-read graduations for accurate measurement.



# TRUStream™ & TRUMotion™ Sterile Collection Bags

Our TruStream Collection Bags extend aseptic sampling by providing a sterile fluid path and are equipped with a needle and tubing that easily work with all TruStream Septa. Our single-use, disposable collection bags are available in a variety of configurations to accommodate an array of sample size requirements. QualiTru also offers TruMotion™ Collection Bags that are designed to work with peristaltic pumps, creating a continuous flow sampling system that collects a composite sample over an entire process run.



## TruStream Collection Bags:

- 250mL/18G (Part No. 111450)
- 2L/18G (Part No. 111730)
- 2L/22G (Part No. 111740)
- 7L/18G (Part No. 111930)

## TruMotion Collection Bags with Silicone Tubing:

- 2L/18G w/2.0mm (Part No. 111750)
- 2L/18G w/3.2mm (Part No. 111770)



# Peristaltic Pumps

QualiTru offers electric peristaltic pumps to draw liquid samples into a TruMotion Collection Bag, providing a continuous flow for a representative sample. Peristaltic pumps are ideal for sampling the entire process run for inline, pen, or payment sampling. In addition, our QualiTru Pump Enclosure is specially designed for the Watson-Marlow Pump to shelter it from water spray.



Part No. 510000  
Pump Enclosure for  
Watson-Marlow Pump



# QualiTru Technical Services Educational Training Program

Our Technical Services Educational Training Program is industry-focused, expert-led training for fluid dairy processors, designed to build a stronger food safety culture, strengthen compliance, and improve operational excellence. The program supports food safety, regulatory compliance, and audit readiness while helping teams improve plant performance, reduce risk, and prevent costly issues before they impact product quality.



Scan to Sign up for a FREE 30 minute Consultation!

## Four Core Educational Training Categories

### 1 Food Safety and Regulatory Compliance

Appendix N, Milk Quality and Testing Procedures

Best Practices for Food Allergen Monitoring and Cross-Contact Prevention

Good Manufacturing Practices (GMP)

Root Cause Analysis (RCA) and Corrective and Preventive Actions (CAPA)

Hazard Analysis Critical Control Point (HACCP), Preventive Controls and Food Safety Compliance

**Benefits:** Improve product quality, shelf life, and process control.

### 2 Dairy Science and Microbiology

Dairy Processing Fundamentals  
Dairy Microbiology Basics

Principles of Environmental Monitoring

Aseptic Sampling for Statistical Process Control (SPC)

**Benefits:** Reduce risk. Improve audit readiness. Strengthen compliance confidence.

### 3 Sanitation and Hygiene Excellence

Sanitation and Hygiene in Dairy Facilities

Equipment Operation, Preventive Maintenance, and Sanitation

Principles of Cleaning and Sanitation

**Benefits:** Minimize contamination risks and strengthen preventive controls. Extend equipment life. Improve efficiency.

### 4 Leadership and Culture Development

Leadership and Supervisory Skills for Dairy Operations

Food Safety Culture

Communication for Improving Food Safety Culture

**Benefits:** Build engaged and accountable teams that prioritize safety and performance.

**Education that supports all your Preventive Controls.**

**Questions?** Contact QualiTru Technical Services at 651-501-2337 or email [TechnicalServices@QualiTru.com](mailto:TechnicalServices@QualiTru.com).

# Elevate Dairy Safety, Quality, and Performance

Practical education turns uncertainty into a verified process control.

## Common Plant Challenges

-  **Inconsistent** sampling practices
-  **Unclear** CIP verification
-  **Environmental** monitoring non-conformances
-  **Failed** or stressful audits
-  **Product** holds, rework, and dump
-  **Operators'** actions when issues occur

*Without clear understanding, teams react to problems instead of preventing them.*

## QualiTru Technical Services

Expert-led, practical instruction for fluid dairy processors.



**Classroom** discussion    **Plant** walkthrough    **Sampling** demonstration    **SOP** guidance

## What Your Team Gains

Proper sampling and verification techniques  
Understanding of sanitation effectiveness  
Clear troubleshooting approach  
Regulatory and audit preparedness  
Defined procedures and documentation  
Confidence in daily decision-making

*Educational Training connects food safety principles to real plant operations.*

## Results In Your Plant

-  **Confident** sampling and testing
-  **Verified** sanitation performance
-  **Improved** audit outcomes
-  **Faster** root-cause identification
-  **Reduced** product loss and downtime
-  **Accountable** and engaged **employees**

*An educated team prevents issues before they affect product quality.*





# QualiTru Training Resources

The QualiTru website provides easy-to-follow instructional materials and training videos, many in both English and Spanish. These resources include:

## Downloadable PDFs

- [Usage Guides and Best Practices](#)
- [Illustrated Application Sites for Most Dairy, Beverage, and Liquid Food Industries](#)
- [Standard Operating Procedures \(SOPs\)](#)
- [Installation Guides](#)
- [Technical Specifications](#)
- [Validation Studies](#)

## Training Videos:

- [Diagnostic Sampling and Process Verification Training Guide](#)
- [Needle Insertion Training Guide](#)
- [Silo Sampling Training Guide](#)
- [Inline/Direct Load Sampling System Training Guide](#)
- [Appendix N & Antibiotic Truck Sampling Training Guide](#)
- [Pen or String Sampling with a Peristaltic Pump Training Guide](#)

## Ordering QualiTru Sampling Systems Is Fast and Easy.

Orders and requests for quotes (RFQs) can be placed through our website at [qualitru.com/catalog-of-sampling-products](http://qualitru.com/catalog-of-sampling-products) or emailed to [sales@qualitru.com](mailto:sales@qualitru.com).

**QualiTru Auto-Ship Option:** For your convenience, QualiTru can arrange automatic, scheduled shipments for consumables. Just tell us what products, quantity and time you would like your order processed.

Do you have questions about which products would provide the best solutions for your application? Email us at [sales@qualitru.com](mailto:sales@qualitru.com) or call **651-501-2337**. Our experienced QualiTru representatives are always happy to help.



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