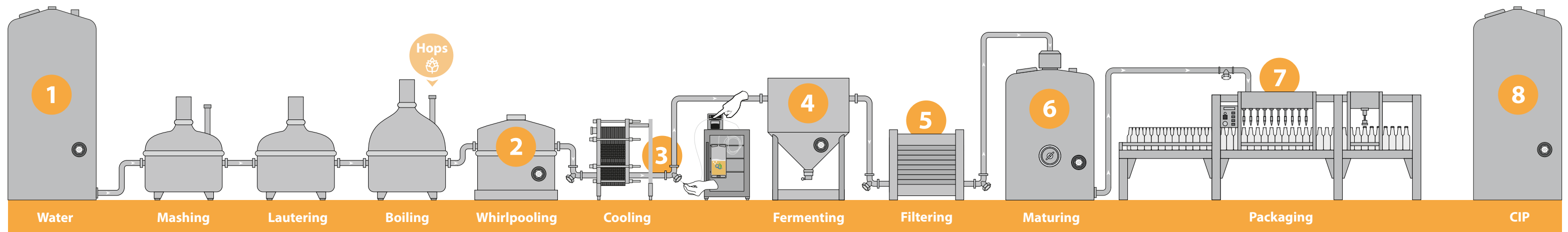


# Craft Beer Processor Application Sites



**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.

