



A laboratory dedicated to serving **BREWERIES**

Because hygiene and the risk of contamination are of constant concern in the quest for quality, we offer a range of services specifically designed for brewers.

We want to support you in your commitment to quality by suggesting simple in-house control techniques requiring minimum investment and by providing our microbiology laboratory for more complex analyses and for the production of yeasts.

Supporting you in your commitment to quality.



TRAINING IN SIMPLE IN-HOUSE CONTROL TECHNIQUES

Supplying or advising you on the purchase of reliable and rapid tools for routine tests: culture media, consumables and equipment, interpretation of tests.

CONTAMINATION RISK ASSESSMENT

Identifying with you the critical points and the risks of contamination to be considered in your process. Setting up sampling and quality control programs.

SERVICE PROVISION

Detection, counting and identification of bacterial and yeast contaminants.

Analyzing your samples without delay, not only as part of a regular quality control program but also if routine tests signal a probable contamination, whether uncertain or confirmed.

STORAGE AND PRODUCTION OF YEASTS

Storing your yeast strains and producing them in liquid form on request (from 1 to 10L).

Strictly monitoring each yeast (counting and purity checks).