Get the Best Out of Your Quality Control - Beverage Testing Smart and Simple Solutions for Quality Control from Start to Finish
Efficient Quality Control for the Best of Brews

Quality Control solutions by Sartorius help you focus on consumer safety and your own unique taste. Because taste is key.

**Spoilage Detection**
Despite beer’s intrinsic antimicrobial properties and having a Hazard Analysis and Critical Control Point (HACCP) system in place, contamination can still occur at many stages of your brewing process. The main contaminants include: *Lactobacillus brevis, Lactobacillus lindneri* and *Pediococcus damnosus*, as well as molds, wild strain yeasts and *Saccharomyces* species, all of which can survive hostile conditions.

**Water Testing**
Although cities routinely perform microbiological and chemical water monitoring, contamination of the water used in breweries, can occur during the production process affecting the quality and flavor of your beer, so regular testing of water supplies, piping, tubing | gaskets and water from external wells is essential.

**Analytical QC**
To ensure your beer meets the highest quality standards, you need to perform quality control with analytical testing, on your incoming raw ingredients, during intermediate production steps, as well as before final release.

To run any analytical or sensory tests, you need the right tools for sample preparation, such as pipettes, laboratory balances, ultrapure water, syringe filters, and filter papers.

**Product Highlight:**
- Nutrient Pad Sets*
- Microsart® Manifold*
- Filter Papers*

An attractive alternative to agar plates for time-saving microbiological quality control of water and brewery samples.

Daily microbiological procedures are facilitated. Choice of different sizes.

For a filtration step prior to the testing procedure to pre-process the sample and to remove yeast cells after fermentation.

Find out more
For more information, please visit www.sartorius.com/beer-qc
Flow Chart of Your Beer Process

At each QC point Sartorius offers applications and solutions for testing during your brewing process.

This workflow may not exactly represent your brewery workflow, however it generalizes the QC checkpoints.

Moisture Determination
Knowing the moisture of your materials will prevent decline in quality during storage and optimize the extraction process.

Additionally, to get the maximum from your brewing by-products, you can sell your spent grain as livestock feed or to a distillery. Testing moisture content is critical to avoid fungal contamination and to ensure you get the best price.

Product Highlight:
Moisture Analyzer MA160*

Check Weighing
Our balances are a great partner for quantity control during your filling process. Using the Check Weighing program with defined limits and visual aids means you can accurately control your actual contents or nominal gross weights. With the integrated temperature sensor or time controlled self-adjustment, the accuracy is guaranteed every time regardless of the conditions.

Product Highlight:
Entris® II Laboratory Balance*

Air Monitoring
Process hygiene is critical in beer production and knowing which microorganisms are present in your brewery is the first step to ensuring a contamination free operation. Introducing contaminants at any stage in your brewing process may cause changes in flavour and odor, as well as oxidation and spoilage, leading to poor quality beer, which may be unsafe to drink.

Product Highlight:
MD8 Airport*

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*A See an overview of all products on page 12 and 13.
Where the Art of Good Wine Making Meets Quality Control

From vine to barrel, to bottle, to cellar – Sartorius’ dedicated Quality Control solutions for wine testing help you create the perfect vintage for generations to come.

**Spoilage Detection**
Despite having a Hazard Analysis and Critical Control Point system (HACCP) in place, contamination can still occur at various stages of your wine production. The main contaminants of wine include: *Lactobacillus*, *Oenococcus*, *Pediococcus*, *Acetobacter*, yeasts and molds. These microbes can affect the flavor, smell and mouthfeel of your wine and impact your reputation and brand.

**Moisture Determination**
At the end of production, you can make the most out of your grape marc by recycling or selling as livestock, to a distillery or to a cosmetic manufacturer. Testing the moisture content of your grape marc is critical for preventing fungal contamination to ensure you are selling grape marc with a known moisture content.

**Product Highlight:**
**Nutrient Pad Sets***
An attractive alternative to agar plates for time-saving microbiological quality control of water, wine and brewery samples.

**Product Highlight:**
**Microsart® Manifold***
Daily microbiological procedures are facilitated. Choice of different sizes.

**Product Highlight:**
**Moisture Analyzer MA160***
A budget-friendly model for users who require a fast, 100% reliable analyzer for recurring samples that is easy to operate.

Find out more
For more information, please visit www.sartorius.com/wine-qc
Flow Chart of Your Wine Process

At each QC point Sartorius offers applications and solutions for testing during your vinification process. This workflow may not exactly represent your winery workflow, however it generalizes the QC checkpoints.

Analytical QC
To make certain the quality and flavor of your wine meets your customer’s high standards, you need to perform analytical quality control testing. To guarantee the high quality of your results you need the right tools for sample preparation, such as pipettes, laboratory balances, syringe filters, filter papers and water purification systems.

Air Monitoring
When producing wine, knowing which microorganisms are present in your production environment is critical. Wine is most at risk of contamination when it is being decanted from the barrel into bottles, as sugar in the wine acts as a growth medium for many microorganisms present in ambient air. Microbial contamination will impact the shelf stability thereby, changing its flavor, odor & mouthfeel.

Check Weighing
Accurately determining if your wine bottles are over or under-filled is a critical step in ensuring product quality and maintaining your brand’s reputation with customers. Using the Check Weighing program means that with minimal training, your staff can control the weight of filled wine bottles accurately and cost-effectively.

Product Highlight:
Arium® mini UV*
A compact ultrapure water system specially designed for labs with requirements up to 15 liters per day.

Product Highlight:
MD8 Airport*
A portable device to monitor microbiological air quality in the production area and at the filling line.

Product Highlight:
Entris® II Laboratory Balance*
Featuring isoCAL, LED touch technology and 12 built-in applications.

* See an overview of all products on page 12 and 13.
High Throughput Quality Control Solutions for Bottled Water

Smart, ready-to-use Quality Control systems by Sartorius provide all you need to meet these requirements. Quick and convenient– for the purest water quality.

Water Testing
Your bottled water must be of an appropriate purity standard for drinking water and microbial contamination can occur at your water’s source or during the treatment and bottling process. Therefore, regular, routine testing at any step of bottling, as well as source water from external springs and wells, is crucial for maintaining your water’s quality and safety.

Product Highlight:
Biosart® 250 Funnel*
Reusable funnel with a volume of 250mL, adapts to a cellulose nitrate membrane filter on the Microsart® Manifold.

Product Highlight:
Microsart® Manifold*
Daily microbiological procedures are facilitated. Choice of different sizes.

Product Highlight:
Microsart® e.Motion Dispenser*
An automatic membrane filter dispensing either by touch of a button or hands-free.

Find out more
For more information, please visit www.sartorius.com/water-qc
Flow Chart of Your Water Process

At each QC point Sartorius offers applications and solutions for testing during your water bottling process.

**Analytical QC**
To safeguard the quality of your bottled water, you have to perform analytical tests. To get the best results from your tests you need the best tools for sample preparation, such as pipettes, laboratory balances, syringe filters, filter papers and water purification systems.

**Air Monitoring**
Hazard Analysis and Critical Control Point is essential when bottling water and knowing which microorganisms are present in your production area ensures a contamination free operation. Contamination can occur during your water treatment and bottle filling process, leading to microbes growing in the water, potentially making it unsafe to drink.

**Check Weighing**
Our balances are a great partner for quantity control during your filling process. Using the Check Weighing program with defined limits and visual aids means you can accurately control your actual contents or nominal gross weights. With the integrated temperature sensor or time controlled self-adjustment, the accuracy is guaranteed every time regardless of the conditions.

**Product Highlight:**
- Minisart® Syringe Filters*

Optimized for aqueous liquids and solvents and is compatible with DMSO, other amides, ketones, esters and ethers

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* See an overview of all products on page 12 and 13
Reliable Quality Control for Soft Drinks

Quality Control solutions by Sartorius help you to focus on consumer safety and to maintain product integrity.

Water Testing
Alongside concentrates, flavors, syrups and phosphoric acid, water is a key ingredient in producing your soft drinks. Therefore, the water you use must adhere to purity standards expected of drinking water as your customers expect their soft drinks to taste the same and be safe to drink the world over.

Spoilage Detection
With higher levels of microbial nutrients, lower acidity and milder carbonation level, as well as less chemical preservatives, today’s soft drinks are at risk of contamination and spoilage from a wider range of microorganisms than ever before. Microbial contaminants include beside yeasts and molds also, Acetobacter, Alicyclobacillus, Bacillus, Clostridium, Gluconobacter, Lactobacillus, Leuconostoc, Saccharobacter, Zymobacter and Zymomonas.

Analytical QC
To safeguard the quality of your soft drinks, you have to perform analytical tests. To get the best results from your tests you need the best tools for sample preparation, such as pipettes, laboratory balances, syringe filters, filter papers and water purification systems.

Product Highlight:
Microsart® eMotion Dispenser*

An automatic membrane filter dispensing either by touch of a button or hands-free.

Product Highlight:
Microsart® Manifold*

Daily microbiological procedures are facilitated. Choice of different sizes.

Product Highlight:
Tacta® Pipettes*

Superb comfort and incontestable reliability to achieve minimal variation throughout the working day.
Flow Chart of Your Soft Drink Process

At each QC point Sartorius offers applications and solutions for testing during your manufacturing process.

**Air Monitoring**
When producing your soft drinks, Hazard Analysis and Critical Control Point is critical as is knowing which microorganisms are present in your production environment. Your soft drinks are most at risk of contamination when bottles are open and being filled with soft drinks as sugar in the drinks acts as a growth medium for many microorganisms present in ambient air.

**Check Weighing**
Our balances provide you with a reliable method to check the weight of your soft drink cans or bottles. Using the Check Weighing program with defined limits and weighing visual aids means, you can control your soft drink content or nominal gross weights accurately and cost-effectively.

**Product Highlight:**
**MD8 Airport***
A portable device to monitor microbiological air quality in the production area and at the filling line.

**Product Highlight:**
**Cubis® II Premium Laboratory Balance***
A completely configurable, high performance portfolio of lab balance hardware and software.

* See an overview of all products on page 12 and 13
Quality Control Solutions for Spirit Distillation

Routine testing at different points in production is key; from raw materials, to production and proofing water through to ambient air in the bottling area. Trust your spirits with routine Quality Control testing from Sartorius.

Water Testing
To prevent contamination to occur in your distillery, regular weekly testing of water supplies is recommended. Water is also added at the proofing stage of your spirit production to bring the spirit to the right alcohol by volume. The water quality must be of a purity standard appropriate for drinking water, or there is a risk of “floc haze” appearing after bottling due to chemical contaminants precipitating out or to a microbial biofilm.

Moisture Determination
To ensure the consistency and quality of your spirits, you need to have confidence in the quality of your raw materials. To do this, you must prevent fungal contamination in your raw materials by checking their moisture content before you start fermentation and distillation.

In case you sell your spent grain as livestock feed, testing its moisture content is critical to avoiding fungal contamination and making sure you get the best price.

Product Highlight:
Microsart® Manifold*

Daily microbiological procedures are facilitated. Choice of different sizes.

Product Highlight:
Moisture Analyzer MA160*

A budget-friendly model for users who require a fast, 100% reliable analyzer for recurring samples that is easy to operate.

Product Highlight:
Biosart® 100 Monitors*

Ready-to-use sterile filtration unit in 100ml volume. Combine a funnel, a lid, a filter base, a gridded membrane filter and a cellulose pad in one unit.

Spoilage Detection
Despite the anti-microbial properties of spirits and having a Hazard Analysis and Critical Control Point system (HACCP) system in place, microbial contamination can occur before distillation and in your proofing water.

This can lead to the formation of floc or haze in your spirits, which can affect your shelf life stability and customer’s confidence in your brand.
Flow Chart of Your Spirit Distillation Process

At each QC point Sartorius offers applications and solutions for testing during your manufacturing process.

This workflow may not exactly represent your distillery workflow, however it generalizes the QC checkpoints.

Analytical QC
Analytical QC will help profiling your spirits to meet your customer’s high standards. To guarantee the high quality of your results you need the right tools for sample preparation, such as pipettes, laboratory balances, syringe filters, filter papers and water purification systems.

Check Weighing
To accurately determine if your spirit bottles are over or under-filled, is a critical step in ensuring product quality and maintaining your brand’s reputation with customers.

Using the Check Weighing program means that with minimal training, your staff can control the weight of filled spirit bottles accurately and cost-effectively than you would using a built-in weighing system for your production line.

Product Highlight:
Arium® mini UV*

A compact ultrapure water system specially designed for labs with requirements up to 15 liters per day.

Product Highlight:
Cubis® II Premium Laboratory Balance*

A completely configurable, high performance portfolio of lab balance hardware and software.

Find out more
For more information, please visit www.sartorius.com/spirit-qc

* See an overview of all products on page 12 and 13.
Product Overview

High-quality Solutions for High-quality Beverages

Safety first: Whatever beverage you produce – beer, wine, bottled water, softdrinks, or spirits - you cannot afford to compromise on quality. Sartorius helps you meet the industry’s growing challenges with ever-increasing levels of safety, process optimization and quality control as well as legislation demands. Easy-to-use, up-to-date, ready-to-go: We keep your business flowing.

Discover the variety of product solutions Sartorius offers for the applications in your quality control process.

### Air Monitoring

<table>
<thead>
<tr>
<th>Category</th>
<th>Product</th>
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<tbody>
<tr>
<td>Air Monitoring</td>
<td>MD8 Airport</td>
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### Analytical QC

<table>
<thead>
<tr>
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<th>Product</th>
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<tbody>
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<td>Arium® mini UV</td>
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<tr>
<td>Filter</td>
<td>Filter papers</td>
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<tr>
<td>Laboratory balance</td>
<td>Cubis® II</td>
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<tr>
<td>Laboratory balance</td>
<td>Quintix®</td>
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<tr>
<td>Bottle-top Dispenser</td>
<td>Prospenser</td>
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<tr>
<td>Pipette</td>
<td>Tacta®</td>
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<td>Pipette Tips</td>
<td>Optifit tips</td>
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<td>Syringe Filters</td>
<td>Minisart® syringe filters</td>
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<tr>
<td>Filtration system</td>
<td>Claristep®</td>
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### Check Weighing

<table>
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<tr>
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### Moisture Determination

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<tr>
<td>Moisture analyzer</td>
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### Spoilage Detection

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<tr>
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<td>Membrane filters</td>
<td>e.motion Dispenser Membrane filters</td>
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<tr>
<td>Automatic Membrane Dispenser</td>
<td>Microsart® e.motion Dispenser</td>
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<tr>
<td>Filtration Manifolds</td>
<td>Microsart® Manifolds</td>
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<tr>
<td>Liquid transfer pump</td>
<td>Microsart® e.jet pump</td>
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<tr>
<td>Reusable funnels</td>
<td>Biosart® 250 funnels</td>
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<tr>
<td>Single-Use funnels</td>
<td>Microsart® 250 funnels</td>
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<tr>
<td>Single Use Filtration Device</td>
<td>Microsart@filter</td>
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<td>Dehydrated media pads</td>
<td>Nutrient Pad Sets (NPSs)</td>
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<td>Monitors</td>
<td>Biosart® 100 Monitors</td>
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<td>Nutrient Media Broth</td>
<td>Biosart® 100 Nutrient Media</td>
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<tr>
<td>Bottle-top Dispenser</td>
<td>Prospenser</td>
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### Water Testing

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<td>Bottle-top Dispenser</td>
<td>Prospenser Plus</td>
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**Find out more**

For further information, please visit our respective beverages quality control webpages:
- www.sartorius.com/beer-qc
- www.sartorius.com/wine-qc
- www.sartorius.com/water-qc
- www.sartorius.com/softdrink-qc
- www.sartorius.com/spirit-qc
Filtration of Beverages

Sartorius has several decades of experience in the beverage market and has developed a range of specific products, addressing the clarification, filtration and microbiological control steps along the differing beverage industry process chains, offering solutions from raw material to final finished product. Next to solutions for quality control Sartorius offers various equipment for the production process in your beverage environment.

Wine Filtration for a Pure & Top Quality

We’ve designed our cartridges so that filtration doesn’t affect the body, aroma or taste of your wines. Our sealed system excludes any contact with oxygen. You can clean, sterilize and re-use our cartridges several times, which helps keep costs down. You can use them for clarification to fine filtration right up to total retention of microorganisms if required. Each product provides high throughput with 100% error-free operation. Safe, reliable and accurate, the range’s smart design combines manual and automated systems. Match and enhance your own wine-manufacturing expertise.

Wine Production Process (Applications & Products)

Cellar Filtration
- Clarification
  - Jumbo Star Sartopure® PP
  - Sartoflow® Compact
- Tartaric Removal
  - Jumbo Star Sartopure® PP
- Last Cellar Filtration
  - Jumbo Star Sartopure® PP
  - Sartoflow® Compact

Final Sterile Filtration
- Sterile Filtration Before Filling
  - Manual filtration skid | Custom engineered skids | Jumbo Star Sartopure® PP
  - Vinosart® PS | Sartobev® PS
  - Sartocheck® mini Automated Filter Integrity Tester
  - Jumbo Star Sartopure® PP Manual filtration skid Custom engineered skids
  - Sartopure® IND Sartopure® GF+
  - 0.65 μm cellulose acetate membrane
  - Midcaps® capsules

Why Use Our Filtration Consumables?
Specifically designed for wine, our dedicated product ranges provide an optimal solution for every filtration step all the way to final filtration.

They help preserve the organoleptic character of your wines, help you control and successfully repeat your processes.

Product Highlight:
Vinosart® PS

0.45 μm and 0.65 μm filters cartridges designed for the final filtration prior bottling of wine and sparkling wine.
Pure Water Ensured by Filtration

Our filtration systems, using pre-filters and final filters, ensure the highest quality and microbiological purity of your water, whether it’s still or sparkling, spring, mineral or purified water. Each product provides high throughput with 100% security to meet your specific requirements. Match and enhance your own water-production expertise.

Water Production Process (Applications & Products)

- Venting at Well and | or Tank
- Water Treatment
  - Prefiltration
  - Final Filtration
- Steam Filtration
- Gas Filtration
- Water Filtration
- Sterile Filtration Before Filling

Beer Filtration for the Purest Taste

Beer brewing is a complex yet fascinating process. With the rise in popularity of craft beers there have been many new entrants into the market. We supply beer filtration systems all round the world, offering a world-class membrane filter. Whichever of our systems you choose you’ll be getting an easy-to-operate, low-maintenance system that produces maximum process security. They are also straightforward to integrate into existing production processes.

Beer Production Process (Applications & Products)

- Water Filtration
  - Jumbo Star Sartopure® PP
  - Aquasart® PS
- Brewing and Wort Cooling
  - Sartofluor® GA
- Fermentation
  - Jumbo Star Sartopure® PP
  - Sartofluor® GA
- Sterile Filtration Before Filling
  - Sartocool® PS
  - Sartocool® mini automated filter integrity tester

Why Use Our Filtration Consumables?
Water needs to be filtered to ensure safe drinking and to conform to stringent health regulations around the world. In the case of process water, filtration is used to assure uncontaminated water. Even if there is pollution upstream, our filtration products help to ensure safe water.

Product Highlight:
Aquasart® PS filter cartridges

Aquasart® PS cartridges are designed for final filtration prior to bottling for non-carbonated water and near-water beverages.

Why Use Our Filtration Consumables?

From large scale to micro breweries, the aim is the same: a pure beverage that retains its distinctive characteristics of taste. Our product range impacts on the brewing process at several key stages.

Product Highlight:
Jumbo Star Sartopure® PP filters with pleated surfaces

Jumbo Star Sartopure® PP2 5 μm has proved an excellent filtration system for beer after the conditioning phase, maximizing production yield, whilst reducing the beer maturation process from 14 to 7 days, ensuring the same quality standard of turbidity and yeast concentration.