



CONFIDENCE COMES FROM RESULTS YOU CAN TRUST.

PRODUCT	TARGET	TESTIMONIALS
BREWPAL®	For Hop-Resistant <i>Pediococcus</i> and <i>Lactobacillus</i>	"brewPAL is robust enough to detect <i>Pediococcus</i> and <i>Lactobacillus</i> , even in high bio-mass samples like yeast slurries that may be re-used for multiple generations and brews." Mike Guilford, Production Manager, Russian River Brewing Company
BREWLAP®	For Lactic Acid-Producing Microbes	"Bringing the brewPAL and brewLAP microbial detection system into our brewery is one of the best purchases we have made for our quality assurance testing program. The ability to detect lactic acid bacteria is very important to us in all of the beverages we produce, both alcoholic and non-alcoholic. Having data in a timely fashion allows for better decision making, resulting in improved quality, and less loss." Rebecca Brandenburg, Director of Quality, The Lion Brewery, Inc.
BREWDEK®	For <i>Brettanomyces/Dekkera</i> species	"We use Invisible Sentinel's tests in our yeast management system as a critical process control point. Since we have wild and sour beers on site, along with multiple yeast strains, the speed of the assay allows us to quickly and efficiently monitor our production flow so we can detect any potential cross-contamination as early as possible." Eli Kolodny, QA/QC Manager, Odell Brewing Company
BREWBRUX®	For <i>Brettanomyces Bruxellensis</i>	"We really enjoy how fast and accurate the brewBRUX test helps us determine the presence of <i>Brettanomyces</i> in our spirit barrel-aged brands and barrel-aged blends. It gives us confidence in our ability to manage wild yeast before blending and packaging these carefully-crafted brews." Rick Blankemeier, Director of Brewing Operations, Modern Times Beer
BREWMAP®	For <i>Megasphaera</i> and <i>Pectinatus</i>	"Traditional micro methods for plating <i>Megasphaera</i> and <i>Pectinatus</i> can take days to weeks, which is impractical for both quality assurance purposes and the quality control of our beer. We have implemented brewMAP into our routine testing protocol in low alcohol/IBU brands alongside brewPAL to ensure our beer is free of these serious beer spoilers before it leaves the brewery." Drew Russey, PhD, Laboratory Manager, Saint Arnold Brewing Company
BREWSTAT®	For <i>Saccharomyces Diastaticus</i>	"Early and accurate detection of <i>Saccharomyces diastaticus</i> is integral to avoid unintended secondary fermentation, but more importantly for brand management and the end consumer's safety. Differentiating this wild yeast from typical brewing yeast is a challenge with traditional methods, and PCR methods can help provide a sensitive and conclusive means for identifying an issue before it's too late." Christopher O'Connor, Director of Quality/Technical Brewing Sleeping Giant Brewing Company



VERIFLOW®

Rapid, accurate quality testing for craft beer production.

PIONEERING DIAGNOSTICS



Craft with confidence.

Quality monitoring you can count on at any stage of production.

With an increasing level of competition in the craft brewing space, brewers need every advantage to keep beer at its best. Anything that gets in the way of the quality of the beer or delays release can be bad for business and your brand. VERIFLOW® uses endpoint PCR technology that provides onsite detection of spoilage organisms at any stage of production, with any style of beer.

From batch to bottle, brew masters can feel confident that the beer they make tastes great with VERIFLOW®.

- Prevents processing, bottling and shipping at risk
- Allows traceability to the point of contamination
- Provides risk profile of spoilage organism
- Reduces the risk of further contamination
- Protects against the recall of tainted beer
- Protects your brewery's brand



COST-EFFECTIVE
Reduce product waste



RAPID
Provides results in 3 hours or less



EFFICIENT
Easy to use with minimal training required

RAPIDLY TEST FOR SPOILAGE ORGANISMS

- Hop-resistant *Pediococcus* and *Lactobacillus*
- *Brettanomyces bruxellensis*
- Lactic acid-producing microbes
- *Megaspaera* and *Pectinatus*
- *Brettanomyces/Dekkera* species
- *Saccharomyces diastaticus*



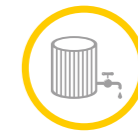
INGREDIENTS

Detect organisms even in high bio-mass samples like yeast slurries.



FERMENTATION

Pinpoint problematic bacteria even before high krausen of fermentation can be reached.



BRIGHT TANKS

Verify beer quality before wasting valuable time and packaging materials.



PACKAGED PRODUCT

Provide a definitive quality assurance measure before product release.



FACILITY

Identify bacterial contamination to implement targeted hygiene protocols.

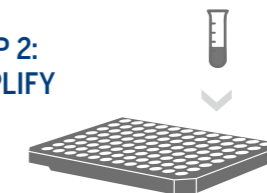
FAST, EASY DETECTION STARTS WITH A SIMPLE WORKFLOW

STEP 1: COLLECT



Collect sample and spin in centrifuge for 10 minutes. Then resuspend the sample using the provided buffer.

STEP 2: AMPLIFY



Place sample in provided PCR reagent tube. Run thermocycler for 2.5 hours.

STEP 3: ANALYZE



Remove PCR tube. Add provided buffer. Dispense contents on cassette window. Wait 3 minutes. Read results.