



RANGE OF SERVICES **BREWERIES**

**INSTITUT
FRESENIUS**

SGS



RANGE OF SERVICES **BREWERIES**

Quality assurance in breweries is one of the most important requirements. After all, beer is considered one of the purest and most original foods. We support you in ensuring the quality parameters you require.

READY DRINKS, RAW MATERIALS, ADDITIVES AND AUXILIARY MATERIALS, COMMODITIES

- Beer, shandy and non-alcoholic beer
- Light beer and coloring beer
- Non-alcoholic soft drinks
- Wort
- Water
- Hops and hop products
- Yeast
- Grist and spent grains
- Malt extract
- Malt and special malt
- Raw fruit, barley and wheat
- Filter and stabilizer
- Auxiliary and operational materials
- Boiler feed water
- Waste water and exhaust air
- Packaging (e.g., glass, PET, cans, closures)

BREWERY-SPECIFIC ANALYSIS PARAMETERS

- Beer analysis (e.g., ethanol content, wort, CO₂, color, extract, bitter units)
- Nutritional analysis (e.g., calorific value calculation, total carbohydrates, sugar spectrum, proteins)

- Pesticides and their metabolites (e.g., diquat, paraquat, glyphosate, AMPA, PCBs, dioxins, furans, chlormequat, mepiquat)
- Mycotoxins (e.g., aflatoxins, ochratoxin A, fusaria toxins, DON and ZEA)
- Nitrosamines
- Pollutants (e.g., heavy metals, PAHs, nitrate, nitrosamines, HMF, acrylamide)
- disinfectants and their residues (e.g., ClO₂, free Cl, chlorate, chlorite, perchlorate, bromate)
- Fermentation by-products (e.g., acetaldehyde, diacetyl, SO₂)
- Screening analysis using SBSE and GC-MS (light, medium and highly volatile ingredients)
- Chemical-technical and microbiological routine analysis according to MEBAK, EBC, LMBG, TrinkwV, MTV, DIN EN and DIN EN ISO
- Germ identification (e.g., via selective culture medium, Vitek, MALDI-TOF)
- Sweeteners and synthetic dyes
- Gluten and histamine
- Osmolality
- D- and L-lactic acid
- EDTA
- Quaternary ammonium compounds

- Biogenic amines
- Vitamins (e.g., biotin, vitamin A, B6, B12; C, E, pantothenic acid, folic acid, nicotinamide acid)

OTHER BENEFITS

- Sampling
- Sensory analysis (e.g., smell, taste, clarity, color, foaming)
- Dispensing analysis
- Step-by-step checks
- Monitoring programs
- Hygiene audit
- Declaration check
- Material and particle analysis (REM/EDX, TOF-SIMS and FT-IR)
- Conformity checks
- Comparative evaluation of analytical data (database)
- Auditing and certification according to international standards (ISO, IFS)
- INSTITUT FRESENIUS Quality Seal

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SGS INSTITUT FRESENIUS IS PART OF SGS, THE WORLD'S LEADING INSPECTION, VERIFICATION, TESTING AND CERTIFICATION COMPANY.

WHEN YOU NEED TO BE SURE

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