PRESS RELEASE BREWERS QCHECK KIT

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Doehler Brewers QCheck® Kit: The easy way to reliable beer quality for craft and microbreweries

Best taste, independence, creativity and tradition – craft and microbreweries are committed to these standards. With the new DMD® Brewers QCheck® Kit from Doehler, you can easily reach the highest level of product safety for unreserved beer indulgence. It contains everything for the microbiological control to ensure the safety of the entire brewing process all the way up to filling. These tools and ready-to-use culture media allow all raw materials as well as production and dispensing units to be analysed without expert knowledge and expensive laboratory equipment. The culture media in the Brewers QCheck® Kit are safe and easy to use: a clear colour change indicates when spoilage microorganisms are present. The Brewers QCheck® Kit requires absolutely no preliminary work and can be used immediately. An illustrated manual ensures correct kit usage. Thanks to the optimised composition of the culture media, the test results are conclusive and reliable.

There are now more than 8,000 craft and microbreweries worldwide, and the number is increasing daily. They create innovative beers with high standards for taste, quality and uniqueness. With low investment costs and without comprehensive knowledge of microbiology, small breweries can meet these standards with the new Brewers QCheck® Kit. The Brewers QCheck® Kit is an all-in-one solution that allows the entire brewing process to be checked from the raw materials all the way to filling, and thus offers comprehensive microbiological safety.
All in one – Analysis of raw materials, water and dispensing units

The Brewers QCheck® Kit consists of three different culture media: LMC concentrate, NBB®-B and NBB®-B-Am tubes. Critical indicator microorganisms can be immediately and reliably detected, for example, in water analysis with LMC concentrate. With the ready-to-use NBB®-B tubes, it is possible to detect beer spoiling microorganisms Lactobacilli, Pediococci, Pectinatus and Megasphaera in yeast as well as beer that is clear and yeast-turbid. The Brewers QCheck® Kit additionally ensures reliable hygiene monitoring with the NBB®-B-Am tubes, of production, filling or dispensing units.

About Doehler:

Doehler (www.doehler.com) is a global producer, marketer and provider of technology-based natural ingredients, ingredient systems and integrated solutions for the food and beverage industry. Doehler's integrated approach and the broad product portfolio are the optimal basis for innovative and safe food & beverage applications. The broad product portfolio of natural ingredients ranges from flavours, colours, health & nutrition ingredients, cereal ingredients, dairy ingredients, speciality ingredients, dry ingredients and fruit & vegetable ingredients to ingredient systems.

Headquartered in Darmstadt, Germany, Doehler is active in over 130 countries and has 30 production sites, as well as sales offices and application centres on every continent. More than 4,500 dedicated employees provide our customers with fully integrated food & beverage solutions from concept to realisation.

"WE BRING IDEAS TO LIFE." briefly describes Doehler's holistic, strategic and entrepreneurial approach to innovation. This comprises market intelligence, trend monitoring, the development of innovative products and product applications, advice on food safety and microbiology, food law as well as