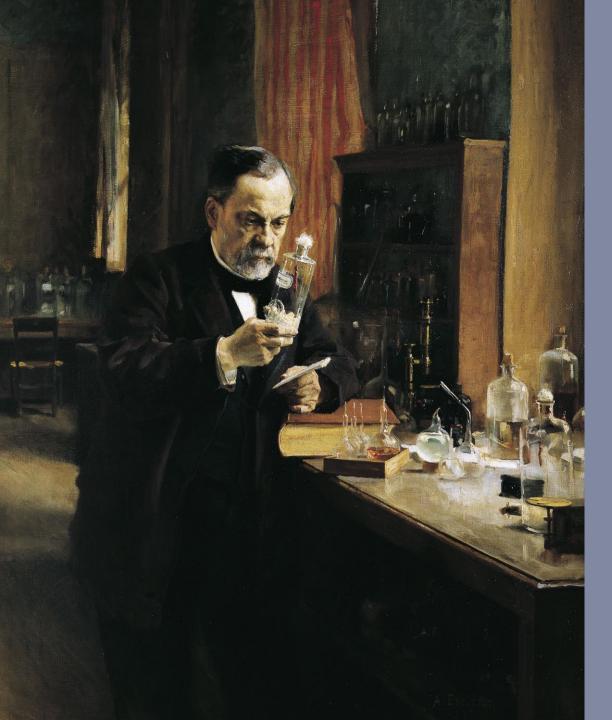


## NABLAB MICROBIOLOGY

Joeri De Maere



# **AGENDA**

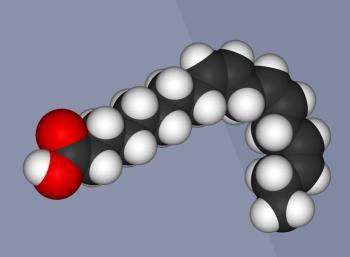
Beer is naturally anti-microbial

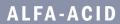
Traditional beer spoilers

Affect of less or no alcohol

Safe release methods

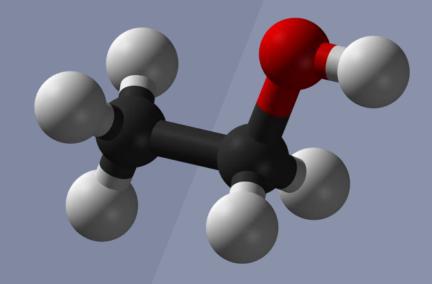
# BEER IS NATURALLY ANTI-MICROBIAL







PH

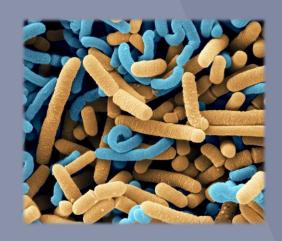


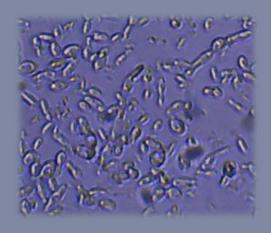
ALCOHOL

## **BEER SPOILERS**

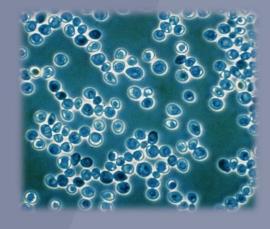
BACTERIA

WILD YEAST









LACTOBACILLUS

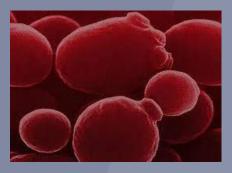
**PEDIOCOCCUS** 

BRETTANOMYCES LAMBICUS

BRETTANOMYCES BRUXELLENSIS



MEGASPHAERA
AND PECTINATUS



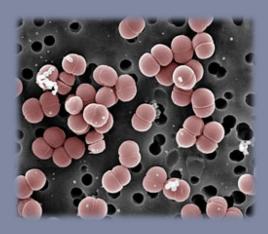
**DIASTATICUS** 

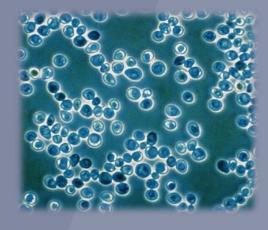


## NABLAB SPOILERS=BEER SPOILERS + 1 SLIDE EXTRA

BACTERIA WILD YEAST







LACTOBACILLUS

**PEDIOCOCCUS** 

BRETTANOMYCES LAMBICUS

BRETTANOMYCES BRUXELLENSIS



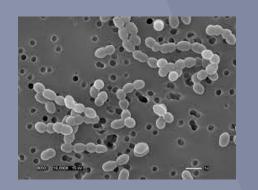
AND PECTINATUS



DIASTATICUS

## NABLAB SPOILERS EXTRA SLIDE

BACTERIA WILD YEAST



LEUCONOSTOC



**ACETOBACTER** 



ACB



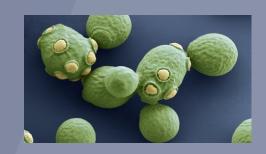
GLUCONOBACTER



**BACILLUS** 



**PICHIA** 



SACCHAROMYCES CEREVISIAE



# NABLAB BEER SAFE RELEASE TECHNIQUES



**PASTEURISATION** 



STERILE FILTRATION



PCR ANALYSIS

## **COMPARISON**

#### • Craft:

- No pasteurisation due to cost
- No sterile filtration due to cost
- PCR technology solution of partner

### • Industrial:

- Pasteurisation:
  - bad shelflife
  - ACB is resistent
- Sterile filtration 0.1/0.2 μm
- PCR technology solution inhouse
- => Combination of sterile filtration and PCR





## **THANKS A LOT**

Joeri De Maere

Pall Corporation