

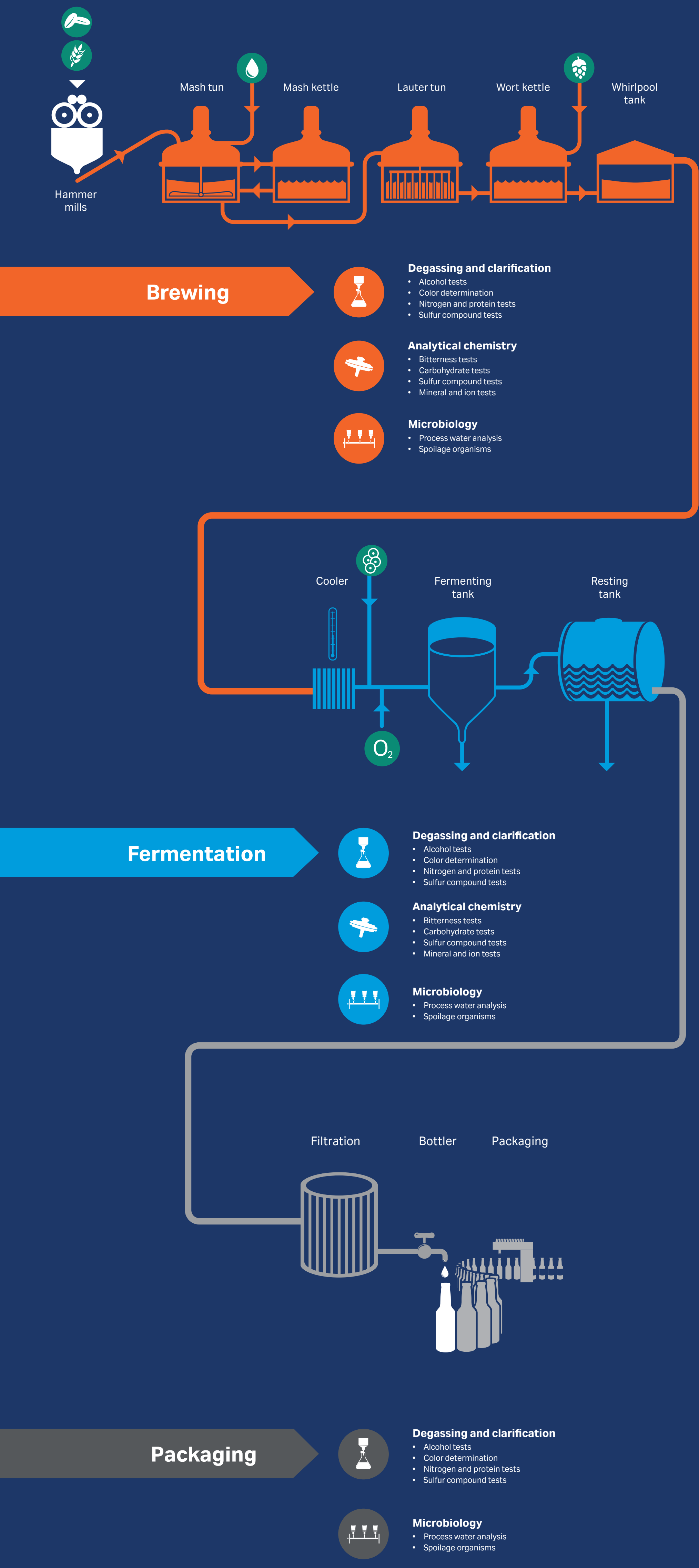
# Brewing workflow

## Sample preparation and microbiology solutions; ensuring quality, protecting taste

An effective laboratory QC/QA program executed throughout brewing workflows helps maintain uniformity of manufacturing processes and ensures consistency of final products. This safeguards the taste profile, product safety, and overall quality of beer.

Sample filtration can be an important step when performing beer analysis, and is used across a wide range of quality control applications. These include general filtration for degassing and removal of yeast, analytical chemical analysis of raw materials and final product, and microbiology analysis of spoilage organisms both in manufacturing, final product release and shelf-life studies.

This infographic explores a typical beer brewing workflow, key quality control tests, and associated laboratory filtration products.



We provide a complete portfolio of laboratory filtration products that can be used across the wide range of brewing quality control applications.



- Degassing and clarification**
- Fluted filter paper and glass fiber filters
  - Membrane vacuum filtration
  - Syringe filters



- Analytical chemistry sample preparation**
- Syringe filters
  - Membrane filter discs
  - Mobile phase filtration



- Microbiological spoilage tests**
- Membrane filtration
  - Ready-to-use filter funnels
  - Manifolds and magnetic filter funnels

Discover your brewing QC solution at [Cytiva.com/whatman](https://www.cytiva.com/whatman)



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