NEW BEVERAGES – NEW CHALLENGES
Low alcohol beverages are susceptible to spoilage. Breweries and beverage producers are capitalizing on consumer demand for a variety of alcoholic and non-alcoholic product offerings, with new brands continuously entering the category. As a result, ensuring a consistently high-quality product is essential in this highly competitive market to win and retain customers. While high alcohol/hops in craft beer can deter spoilage organisms, other carefully crafted beverages with sometimes unconventional ingredients can be susceptible to a broad scope of microbes that produce damaging lactic acids. A major challenge for detecting beverage spoilers with traditional microbial testing is the lack of immediate, accurate and actionable results throughout the production process. These limitations make it difficult to address spoilage organisms in real-time and can result in facility contamination, production inefficiencies and holds, or shipping product at risk.

A PROVEN PLATFORM
Improve quality processes and ensure brand integrity. brewLAP, powered by Veriflow, is a game-changing molecular platform with unparalleled accuracy and ease of use for rapid detection of microbes that can produce lactic acid and impact quality. The Veriflow platform utilizes DNA Signature Capturing Technology to detect and quantify Pediococcus and Lactobacillus species, with results in less than three hours of sample collection. brewLAP is the only lactic acid detection tool that enables actionable response to the threat of these damaging bacteria and prevent bottling or shipping at risk.

THE SYSTEM
Simple and cost efficient deployment. The system is comprised of a small, customized thermocycler, pre- aliquoted PCR reagent tubes, and proprietary buffers. Results are obtained in less than 3 hours via hand-held disposable cassettes. brewLAP is ideally suited for both high volume and smaller craft beverage producers – with a modest capital investment and affordable per-test cost. Sample prep and use of the technology is simple and can be completed by brewery staff with minimal training.

Veriflow DNA Signature Capturing Technology

<table>
<thead>
<tr>
<th>Veriflow DNA Signature Capturing Technology</th>
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<tbody>
<tr>
<td>DNA Amplification</td>
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<tr>
<td>DNA Identification</td>
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<tr>
<td>Visualization of Results</td>
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<tr>
<td>Sample Preparation</td>
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</tbody>
</table>

PRIMARY BENEFITS OF brewLAP

- Sample to results in under 3 hours
- Accurate, sensitive, and specific to Pediococcus and Lactobacillus species
- Simple and cost efficient deployment
- Quantitative and actionable results
- Reliable detection at all stages of beverage production

“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.
**CHOOSING THE BEST LACTIC-ACID DETECTION TOOL FOR YOUR APPLICATION**

<table>
<thead>
<tr>
<th>brewPAL</th>
<th>brewLAP</th>
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<tbody>
<tr>
<td><strong>Target</strong></td>
<td>Pediococcus &amp; Lactobacillus - specific hops resistance genes horA and horC</td>
</tr>
<tr>
<td><strong>Description</strong></td>
<td>Accurate and sensitive to genes found on the extra chromosomal plasmids of Lactobacillus/Pediococcus species known to spoil beer</td>
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</tbody>
</table>
| **Key Applications** | • Early detection of specific hops-resistant spoilage organisms  
• For example, alcoholic and non-alcoholic ciders and sodas | • Early detection when low or no concentration of iso-alpha acids are present in the beer  
• For example, alcoholic and non-alcoholic ciders and sodas |
| **Matrix Compatibility** | Beer, colony PCR, fermentation, yeast slurry, environmental, liquid culture | Beer, colony PCR, environmental, sucrose |
| **Specification** | Pediococcus and Lactobacillus-specific hops resistance genes horA and horC | Pediococcus and Lactobacillus species |

### Test Protocol

**DETECTION IS SIMPLE AND FAST**

**COLLECTION**
Collect sample and centrifuge. Resuspend sample using provided proprietary Buffer A.

**START - MINIMAL SAMPLE PREP**

Spin 10 Minutes

**AMPLIFY**
Transfer 5 ul of resuspended sample into provided PCR reagent tube. Place tube into Thermocycler and run program.

**2.5 HOUR AMPLIFICATION**

Thermocycler

**ANALYZE**
Remove PCR Tube from Thermocycler and add proprietary Buffer B. Dispense PCR Tube contents onto test cassette window. Wait 3 minutes and retract test cassette switch to reveal test results. One line indicates negative result, two lines indicates semi-quantitative positive results.

#### Cassette Pre-Sample Addition

- **Negative**
- **Positive**
  - Low Level (Pink)
  - High Level (Bright Red)

**Cassette Switch**

- **Unretracted Switch**
- **Retracted Switch**

### ADDITIONAL DETECTION TOOLS FOR YOUR BREWERY

- **brewPAL**  
  For Hops-Resistant Pediococcus and Lactobacillus

- **brewDEK**  
  For Wild Yeast Dekkera Species

- **brewBRUX**  
  For Brettanomyces Bruxellensis

- **brewMAP**  
  For Megasphaera and Pectinatus

### ITEM # DESCRIPTION SIZE

<table>
<thead>
<tr>
<th>ITEM #</th>
<th>DESCRIPTION</th>
<th>SIZE</th>
</tr>
</thead>
<tbody>
<tr>
<td>IS1042</td>
<td>brewLAP Complete Test System</td>
<td>1 Kit, 24 Tests</td>
</tr>
<tr>
<td>ISTC002</td>
<td>Veriflow Thermocycler</td>
<td>1 Unit</td>
</tr>
</tbody>
</table>

For more information or to place an order, please contact Invisible Sentinel at 215.966.6118 or www.invisiblesentinel.com

Invisible Sentinel, a global molecular solutions company, is dedicated to providing first-in-class microbial detection tools. The company's core technology, Veriflow, is a patented, game-changing platform that integrates molecular diagnostics, antibody design, and immunoassays. Veriflow technology is AOAC International Certified for foodborne pathogen detection, and is used globally by food manufacturers, 3rd party testing labs, and premium wineries along with craft breweries.