## **Analytical Services**For Cideries



The information you need, not just the data

## **Packages**

Plating: Saccharomyces and Non-Saccharomyces

## **Chemical Tests**

Juice	20% Discount	\$104	ABV/ABW	\$31
Brix, Density, pH, TA, Malic Acid, YAN			Brix	\$21
			Calories	\$31
<b>End of Fermentation</b>	20% Discount	\$120	Carbon Dioxide	\$36
ABV, pH, TA, Glucose + Fructose, Malic Acid, Volatile			Color	\$16
Acidity			Density/Gravity	\$21
D 441	20% Discount	\$161.60	Free SO <sub>2</sub>	\$26
Bottling			Add Molecular SO <sub>2</sub>	+\$5
ABV, pH, TA, Glucose + Fructose, Malic Acid, Volatile Acidity, Free SO2, Total SO2  Microbiological Tests			Glucose + Fructose	\$31
			Reported separately	+\$6
			Lactic Acid	\$31
			Malic Acid	\$31
			pН	\$0
			Sucrose	\$62
<b></b>		Φ.5.0	Glu + Fru also reported	
Brettanomyces sp.		\$50	Titratable Acidity	\$26
via PCR	•	Φ.5.0	Total SO <sub>2</sub>	\$26
Microbial Contaminat		\$50	Turbidity	\$16
Plating: Yeast, Bacteria,	Mola	\$50	Volatile Acid	\$31
S. diastaticus \$50		\$50	as Acetic Acid	
via PCR Wild Yeast		\$50	YAN	\$36

**Your East Coast QC Lab** 

Located in Central Virginia



Ready to Get Started?