

Analytical Services For Cideries



The information you need, not just the data

Packages

Juice	20% Discount	\$104
<i>Brix, Density, pH, TA, Malic Acid, YAN</i>		
End of Fermentation	20% Discount	\$120
<i>ABV, pH, TA, Glucose + Fructose, Malic Acid, Volatile Acidity</i>		
Bottling	20% Discount	\$161.60
<i>ABV, pH, TA, Glucose + Fructose, Malic Acid, Volatile Acidity, Free SO₂, Total SO₂</i>		

Microbiological Tests

Brettanomyces sp.	\$50
<i>via PCR</i>	
Microbial Contamination	\$50
<i>Plating: Yeast, Bacteria, Mold</i>	
S. diastaticus	\$50
<i>via PCR</i>	
Wild Yeast	\$50
<i>Plating: Saccharomyces and Non-Saccharomyces</i>	

Chemical Tests

ABV/ABW	\$31
Brix	\$21
Calories	\$21
Carbon Dioxide	\$36
Color	\$16
Density/Gravity	\$21
Free SO₂	\$26
<i>Add Molecular SO₂</i>	
Glucose + Fructose	\$31
<i>Reported separately</i>	
Lactic Acid	\$31
Malic Acid	\$31
pH	\$0
Sucrose	\$62
<i>Glu + Fru also reported</i>	
Titrateable Acidity	\$26
Total SO₂	\$26
Turbidity	\$16
Volatile Acid	\$31
<i>as Acetic Acid</i>	
YAN	\$36

Your East Coast QC Lab

Located in Central Virginia



Ready to Get Started?