What’s Spoiling Your Beer?

the MiL, Inc.
MICROBE INOTECH LABORATORIES, INC.
The spoiling effects of bacteria such as *Lactobacillus brevis*, *Megasphaera cerevisiae*, and *Pectinatus frisingensis* (to name a few) can range from minor changes in the beer’s flavor and fermentation performance to grossly unpleasant flavors and can produce unfavorable smells such as diacetyl or hydrogen sulfide. Turbidity problems (cloudiness), and changes in acidity levels are also effects of unwanted microbial contamination.

Brewing kettles such as this are just one place where contamination may occur.

“The *Lactobacillus brevis*”  
(Jeff Broadbent  
Utah State University)
Detection, Identification, & Enumeration

Microbe Inotech Laboratories, Inc. (the MiL, Inc.) routinely performs rapid microbial identifications, confirmations, and tracks contaminant sources of all pathogenic, indicator, and spoilage organisms using the latest technologies such as GC FAME, Biolog, Ribotyping, VIDAS, VITEK 2, DiversiLab, and 16S rRNA base pair sequencing. Our computerized identification databases have over 3,500 microorganisms profiled and include all pathogenic bacterial strain subspecies, yeast and molds, and actinomycetes. Standard plate counts, bacterial species screening, meat speciation, antibiotic, histamine, food allergens, filth, pesticide, and toxin detections are also performed using the best available ELISA and HPLC methods. Chemistries can be performed on product samples and include: residue, proximates, fats and oils, minerals, metals, vitamin, and nutritional labeling analysis, compliant with AOAC, NELA, and FDA methods.

Rapid Turn-around

Accurate, consistent, and reliable results are delivered on time by our highly trained scientific staff which uses strict standard operating procedures, stringent performance standards and internal quality audits. Nationwide clients overnight express their strain cultures and samples in coolers for our rapid 24-48 hour identifications/confirmations of pathogens such as Salmonella, Listeria, E. coli O157:H7, Campylobacter, Shigella, and Staphylococcus aureus. Our sample cooler kits make it convenient for our clients to overnight samples to our lab for immediate testing the following morning.
Our Mission

At the MiL, Inc., it is our mission to provide our clients with excellence in microbiology, service, value, and expertise to help them understand and resolve their biological and biochemical problems. We take great pride in our ability to provide you with the microbial knowledge, techniques, and equipment to satisfy your needs.

USDA Recognized

Our labs are USDA recognized and are under government grants to conduct food microbiological research. Our approved test methods include carefully selected FDA, USDA, BAM, USP, ASTM, and AOAC Official Methods.

Need More Information?

Call us today for information on the services we can provide you and/or your business. If you prefer, you can schedule a one-on-one visit to our facilities to discuss your needs and take a tour of our labs.

Personalized customer service and getting accurate, cost-effective information to our clients in a timely manner is our distinction. Questions about test methods or results are answered by our lab staff—all degreed (Ph.D./M.S./B.S.) microbiologists and biochemists.

We understand that the quality of your product and the health of your business is your top priority. Don’t let microbial contamination ruin your products or your reputation.

due to

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About Microbe Inotech Laboratories, Inc.

Microbe Inotech has over twenty-five years of experience providing microbiological services to our customers. As your full service microbiological lab, we strive to provide excellence in microbiology and service through our five distinct laboratory sectors: environmental, food safety, industrial, pharmaceutical and governmental.

Merging Innovation & Technology

In an effort to solve problems related to microbial detection and identification, Microbe Inotech was founded in 1991 by Dr. Bruce C. Hemming. Dr. Hemming has more than 40 years of experience with research and development in plant pathology and advanced genetics, 10 of which involved microbiological research with Monsanto. For the past two decades, Microbe Inotech Laboratories, Inc. is proud to have offered many solutions to different issues involving microorganisms.

Detection, Identification & Enumeration

At Microbe Inotech Labs, we work with many top companies performing research and development as well as microbial testing and expert witness testimony. Our expansive databases contain profiles of thousands of species of microbes. Let our professionals complete your microbial diagnostic research and assist in the development of product solutions, reducing risk and saving you both time and resources.
We are registered members and participants in the following organizations:

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