



Microbiological quality control in the brewery

The focus of this seminar is on basic principles of microbiological quality assurance in breweries, microscopy of relevant germs, basic laboratory work and sample processing. The identification of brewery-specific yeast and bacteria is a central focus, supplemented by closer analysis of randomly sourced samples. Methods for identifying bacterial cultures and strategies for determining reliable proof are discussed. In addition, alternative detection methods are presented in a practical manner. The structure of a step-by-step microbiological quality control plan is presented and explained.

Date: November 15-17, 2017

Instructors: Dr. Andreas Brandl

After his apprenticeship in a brewery, Dr. Brandl studied brewing and beverage technology at the Technical University (TU) Munich, where he took a PhD. This was followed by a five-year stint employed in supply logistics and production in the brewing industry. Brandl has been working at Doemens since 2010, providing educational guidance as Assistant Headmaster as well as instructing apprentices in microbiological topics.

Thomas Huber

After his brewery apprenticeship, Mr. Huber studied Food Technology at the Technical University (TU) Munich, majoring in Microbiology and Packaging Technology. Since 2007 he has been working as an instructor at Doemens and is a certified expert on the Doemens yeast strain collection and microorganism collection.

Target group: Employees in microbiological quality control in breweries as well as other technical experts in the brewing sector.

Wednesday, November 15, 2017

- Basics of brewery microbiology
 - Relevant microorganisms (Culture strains and spoilage organisms) in the brewery environment
 - Growth conditions of microorganisms in beer and brewery nutrient media
- Basics of microscopy
 - Basics principles and hardware components of light microscopes
 - Mikroskopy in bright field, dark field and phase contrast
 - Correct handling and setup of a microscope
- Basics of microbiology quality control
 - Laboratory equipment
 - Nutrient media for brewery application
 - Sterility measures in the laboratory
- Microbiological step control – Typical weak spots

Thursday, November 16, 2017

- Practical sampling techniques
- Enrichments methods and sample preparation of different brewery samples
 - Liquid enrichment
 - Membrane filtration
- Practical microscopy of brewery microorganisms
 - Culture yeast and wild yeast
 - Beer spoilage bacteria
 - Indicator organisms

Friday, November 17, 2017

- Practical microscopy of brewery microorganisms
 - Culture yeast and wild yeast
 - Beer spoilage bacteria
 - Indicator organisms
- PCR analysis as an alternative identification methods in brewery microbiology
- Microscope evaluation of unknown samples from a brewery step control

Event location

Doemens Academy GmbH / Stefanusstraße 8 / D-82166 Gräfelfing / Germany

Seminar fee

€ 820 (add sales tax) includes handouts, lunch as well as break refreshments and a collective happy hour.

Registration

Doemens Academy GmbH / Stefanusstraße 8 / D-82166 Gräfelfing / Germany

Phone: +49 89 - 8 58 05-0 / Fax: +49 89 - 8 58 05-26 / Email: seminar@doemens.org / Web: www.doemens.org/seminare

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Confirmation of registration (will be provided by Doemens)

We hereby confirm receipt of your registration Invoice to be mailed separately.

We look forward to your participation.

Gräfelfing

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