

# FLAVOR MATCHING PAINS of a SUCESSFUL BREWERY





#### FLAVOR MATCH CHALLENGE

5 X Capacity Increase

Low Technology to State of the Art

Manual to Automated

Minimal SOP's

Basic Laboratory and Sensory Systems





# **Existing Equipment**



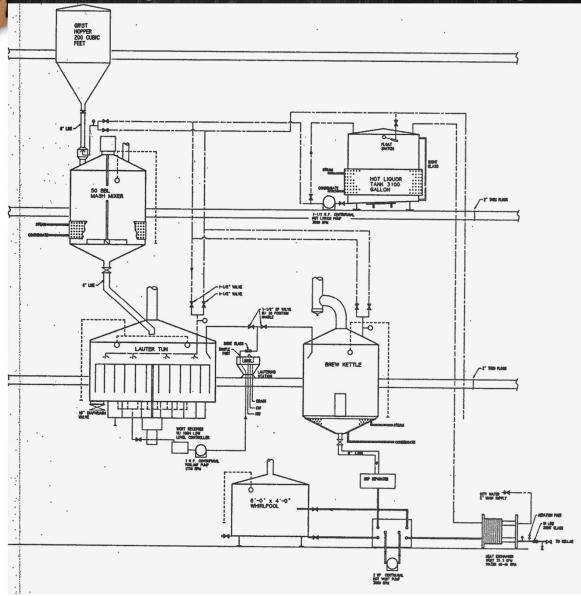


### Existing Equipment Challenges





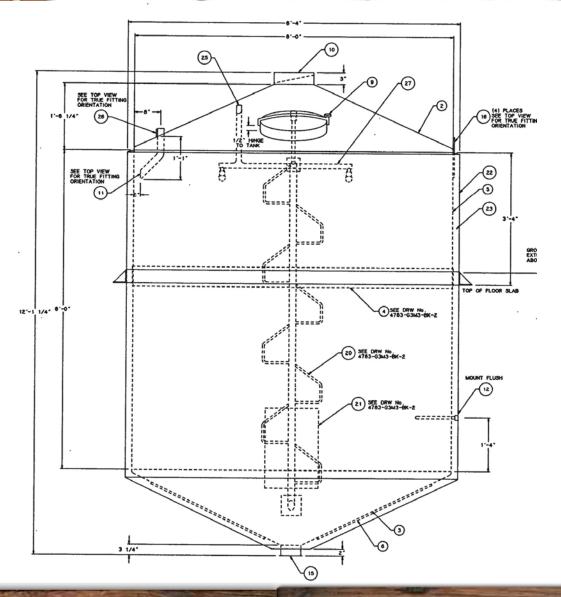
# Existing Equipment Challenges







# Existing Equipment Challenges







# New Equipment Challenges



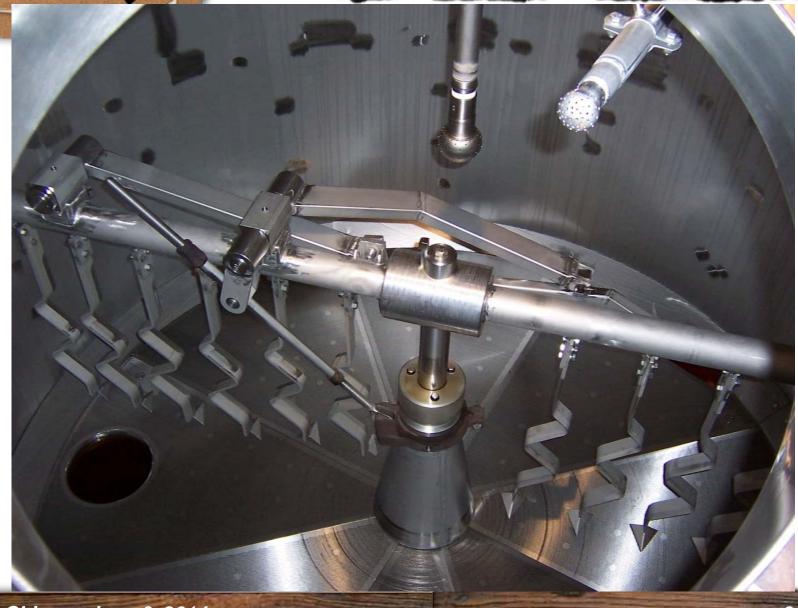


### New Equipment Challenges





# New Equipment Challenges





#### SOLUTIONS





#### **SOLUTIONS**





#### SOLUTIONS







#### FLAVOR MATCH GOALS

**Exact Flavor Match of Existing** 





#### PRIOR TO NEW BREWERY

Limited Training on New Technology

**Limited Sensory Analysis** 

**Limited Laboratory Services** 

Limited Sensory Historical Data

Limited Laboratory Historical Data

Limited SOP's





#### **POST NEW BREWERY**

**Standard Operating Procedures** 

Staff Programmer

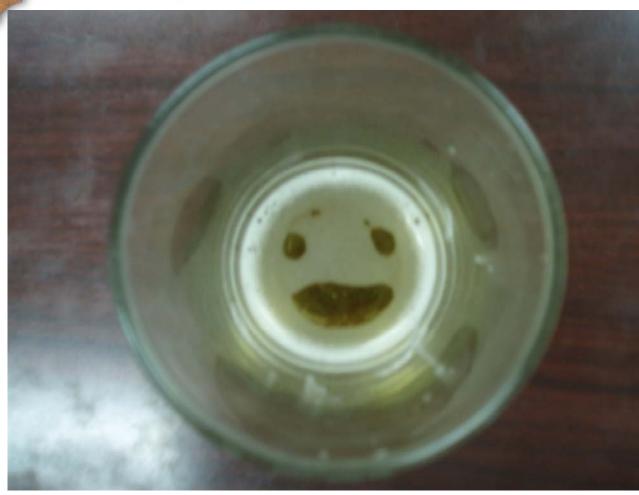
**Expanded Laboratory** 

Sophisticated Sensory Panel





#### ALL'S WELL THAT ENDS WELL



# PROBLEMS THAT OCCUR ALONG THE WAY DO NOT MATTER AS LONG AS THE OUTCOME IS HAPPY









Thank you and Cheers!

