

1. Specialty Processing Aids

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| a) Antifoams (Kettle & Fermentation) | ATPGROUP |
| (1) Silicone based | |
| (2) Vegetable oil based | |
| b) Enzymes (Brewhouse: Mash & Kettle; Fermentation) | |
| (1) Zyme-O-ALDC: Diacetyl Reduction (ALDC) | ATPGROUP |
| (2) Zyme-O-Aroma Plus: Aroma enhancement B-Glucosidase | ATPGROUP |
| (3) Zyme-O-Clear Plus: Pectinase | ATPGROUP |
| (4) Zyme-O-GA600: Double Strength Gluco-Amylase | ATPGROUP |
| (5) Zyme-O-HSAA-DS: Heat Stable Alpha Amylase | ATPGROUP |
| (6) Deltabrew® Pure: Acid stable exo-endo-protease | WEISS BIOTECH |
| (7) Vin-Lyso: Lysozyme | ATPGROUP |
| c) Kettle Finings (Kettle-protein coagulation) | |
| (1) KF321: Carrageenan/PVPP | ATPGROUP |
| (2) StabiSol®: SilicaSol | STABIFIX |
| (3) Stabiclear TFS: Gallotannin | STABIFIX |
| (4) Brewtan® B: Gallotannin | AJINOMOTO |

2. Yeast

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|--|-----------|
| a) SafAle™ S-04: English ale | FERMENTIS |
| b) SafAle™ US-05: US ale | |
| c) SafAle™ T-58: Belgian & Weiss (POF+) clove & pepper | |
| d) SafAle™ WB-06: Weizen (POF+) banana notes | |
| e) SafLager™ W-34/70: Weihenstephan Lager 34/70 | |
| f) Premier Cuvee™: Seltzer/NMB/CMB, S. Bayanus | |
| g) SafSpirit™ C-70: Rum/Tequila/Low Ester | |
| h) SafSpirit™ HG-1: High Gravity 18% ABV | |
| i) SafSpirit™ M-1: Single Malt/Scotch Whisky | |
| j) SafSpirit™ USW-6: Bourbon/American Whiskey | |

Special Order

- k) SafAle™ S-33: NEIPA/trappist ales
- l) SafAle™ BE-256: Belgian Abbey, high alcohol
- m) SafAle™ K-97: German Ale
- n) SafLager™ S-23: Munich Lager
- o) SafLager™ S-189: Swiss Lager
- p) SafAle™ F-2: Ale for Bottle or Cask Conditioning
- q) SafAle™ HA-18: Ale + GA for high ABV production
- r) SafTeq™ Blue: Tequila Yeast
- s) SafTeq™ Silver: Mezcal Yeast

3. Yeast Nutrients

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| a) DAP: Nitrogen Source | ATPGROUP |
| b) Thiamine Hydrochloride: Vitamin B1 | ATPGROUP |
| c) Springferm™ BR-2: Zn, Mn, Inactivated Yeast | FERMENTIS |
| d) Springferm™: Organic N, Vit, partial Yst Autolysate | FERMENTIS |
| e) Springferm™ Xtrem: Organic N, Vit, total Yst Autolysate | FERMENTIS |
| f) Springferm™ Complete: Vit, Mineral N, Organic N | FERMENTIS |
| g) Springferm™ NAB-02: Completely Built Vit/Min/N/Buffer | FERMENTIS |

4. Stabilizers for Haze Reduction (Fermentation/Filtration)

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|---|-----------|
| a) PVPP | ATPGROUP |
| (1) Single-Use PVPP | |
| (2) Regenerable PVPP | |
| b) Silica | STABIFIX |
| (1) Stabifix® W: Hydrogel | |
| (2) Stabifix® Super: Xerogel | |
| (3) Stabisol®: Silica Sol | |
| c) Hybrid | ATPGROUP |
| (1) FS257: Silica/PVPP | |
| d) Gallotannin | |
| (1) Brewtan® B: mashing cycle | AJINOMOTO |
| (2) Brewtan® C: aging tank | AJINOMOTO |
| (3) Brewtan® F: filtration cycle | AJINOMOTO |
| (4) Stabiclear TFS: brewhouse/cellar/filtration | STABIFIX |

5. Stabilizer for Stable Haze Formation

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|---|-----------|
| a) Tannic Acid | AJINOMOTO |
| (1) Tanal® 02: filtration cycle | |
| b) Yeast Protein | FERMENTIS |
| (1) Spring'Blanche: mature beer/centrifuge only | |

6. Cask Beer Clarification

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|-----------------------------|----------|
| a) Clarcoll: Fish Collagen | ATPGROUP |
| b) Liquasil® 30: Silica Sol | ATPGROUP |
| c) StabiSol: Silica Sol | STABIFIX |

7. Seltzer/NMB/CMB Specialty Ingredients

- a) Substrates: Dextrose, Sucrose
- b) Food Acids: Citric, Lactic, Malic, Tartaric
- c) Mineral Acids: Phosphoric, Sulfuric, Nitric, Hydrochloric
- d) Nitrogen Sources: DAP
- e) Springferm™ NAB-02: Buffered Nutrient Package of Vitamins/Minerals/Nitrogen
- f) Activated Carbon: Powdered or Granular
- g) Neutral Malt Base: 18% abv, clear liquid, bulk
- h) Preservatives
 - (1) Potassium Benzoate
 - (2) Potassium Sorbate
 - (3) Sorbic Acid
- i) Antioxidants
 - (1) Ascorbic Acid
 - (2) Potassium Metabisulfite
 - (3) Sodium Metabisulfite

8. Filter Aids

- a) DE
 - (1) Celite®: Standard
 - (2) Celite® Z: Low & Ultra Low BSI
- b) DE-Xerogel Hybrid Filter Aid & Stabilizer
 - (1) Cynergy®
- c) Perlite
 - (1) Harborlite®
- d) Cellulose & Cellulose/DE Blends
 - (1) Fibra-Cel®: Alpha Cellulose & Perlite Blend
 - (2) Pre-Co-Floc®: Cellulose Charged Cellulose & Perlite Blend

IMERYS

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9. Filter Sheets

- a) Beco® Sheet: diatomite/cellulose depth filter
- b) BecoPad®: 100% alpha cellulose depth filter

EATON

10. Filter Cartridges

- a) Standard (30 in & 40 in length, Code 7)
 - (1) Beco® Protect: Polypropylene, Nominal
 - (2) Beco® Membran: Polyether sulfone, Absolute
- b) Lenticular (12 in & 16 in diameter)
 - (1) BecoDisc®: BecoPad®, with No Cage
 - (2) BecoDisc® R+: BecoPad®, with Back-flushable Cage

EATON

11. Cartridge Housings

- a) Membrane Housings (1-30 round, Code 7 Cartridges)
- b) Lenticular Housings (1-4 high, 12 & 16 inch Diameter)

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12. Cleaning & Sanitation/Cellar Chemicals

- a) ATPGroup Blended Products

ATPGroup has developed a specific range of custom blended products for CIP and surface/environmental cleaning. Blended Caustics, Acids, Sanitizers and Foaming Cleaners.
- b) General Cellar Chemicals

ATPGroup carries a wide selection of dry, granulated, and flaked acids & caustics as well as liquid versions for general cellar cleaning. *For more details contact your ATPGroup Brewing Technical Representative.*

13. Capital Equipment

- a) Brewery Systems
 - (1) Malt Milling & Transport
 - (2) Brewhouses
 - i) Pocket-Bräu: 1.0 hL to 5.0 hL, Pub & Restaurants
 - ii) Compact-Bräu: 2.5 hL to 10 hL, Brewpub
 - iii) Optima-Bräu: 10 hL to 20 hL, Brewpub & Microbreweries
 - iv) Flex-Bräu: 10 hL to 150 hL, Custom Designed
 - (3) Hop Backs
 - (4) Tanks (Water, FV, BBT, Vertical & Horizontal, CE, PED, ASME)
 - (5) External Reactor for Carbon/Dry Hop/Flavor Extraction
 - (6) Yeast Handling & Propagation
 - (7) CIP Systems
- b) Distillation Systems
 - (1) Mash Tuns
 - (2) Mash Lauter Tuns
 - (3) Fermenters
 - (4) Alembic (Pot) Stills
 - (5) Coffey (Continuous) Stills
 - (6) Carbon Towers

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- c) Filtration
 - (1) Plate & Frame
 - i) Master Light (up to 6 bar)
 - ii) Master Inox (up to 8 bar)
 - iii) Master CombiFilter (DE & Sheet)
 - (2) Precoat Depth Filter System
 - i) Green Filter (CE up to 6 bar)
 - ii) Victoria (PED up to 8 bar)
 - (3) Rotary Vacuum
 - i) Taylo
 - (4) Dynamic Rotary Ceramic Cross Flow
 - i) Dynamos
 - (5) CrossFlow
 - i) Nitor: Cider
 - ii) Nitor + easyMEM: Beer

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- d) Micro Filtration
 - (1) Osmosys Membrane Systems
- e) Nano/Ultra Filtration
 - (1) Osmosys Membrane Systems
- f) Deaeration
 - (1) Membrane <50 ppb, 10-40 hL/hr
 - (2) Column <50 ppb, 50-350 hL/hr
 - (3) Vacuum Deaerator <50 ppm, 10-350 hL/hr
- g) Carbonation/Nitrogenation
 - (1) RACoon Craft Carbonator semi-auto & fully auto, 10-50 hL/hr
 - (2) Fully Automatic Systems, 50-350 hL/hr
- h) Pasteurization
 - (1) Tunnel (single deck, double deck)
 - (2) Flash Pasteurizer, 10-350 hL/hr
- i) Aroma Enhancement/Extraction
 - (1) Sonus System, 15-300 liter

Ultrasonic Extraction Technology developed and adapted to increase hop and spice aroma utilization in brewing applications.
- j) Centrifuges
 - (1) 15-750 hL/hr

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SPX-SEITAL

14. Analysis — Yeast Physical

OCULYZE GMBH

Oculyze Better Brewing - An automated yeast analysis system designed for brewers that combines a mobile microscope with cloud-based image analysis software. Easy to use, rapid and reliable.

15. Analysis — General

CDR S.R.L.

- a) BeerLab®
- b) CiderLab®
- c) Reagents & Equipment for BeerLab® & CiderLab®

16. Analysis — Microbiological

BIOTECON DIAGNOSTICS

- a) Real Time PCR Analysis Systems:
 - (1) **foodproof®**, **foodproof® SL** and **microproof®** test kits
 - (2) Real Time PCR Cyclers (LightCycler® 480, DUALO 32)
 - (3) Ancillary Lab equipment for above
- We offer a wide range of real-time PCR rapid tests for the detection of microorganisms detrimental to alcohol beverage production.

17. Personal Safety

DRÄGER

- a) General Environment Testers: Dräger Tubes
- b) Personal Environment Testers: Dräger Single & Multi-gas Detectors
- c) Particulate Protection: NIOSH N95 Particulate Masks

FOR MORE INFORMATION

ATPGroup has multiple locations across the U.S. to better serve you.

Please contact your ATPGroup representative. Tel. 914.834.1881 | Brewing@ATPGroup.com | ATPGroup.com