

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) SafAlev 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

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e) Nano/Ultra Filtration

- (1) Osmosys Membrane Systems

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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

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g) Carbonation/Nitrogenation

- (1) RACoon Craft Carbonator semi-auto & fully auto, 10-50 hL/hr
- (2) Fully Automatic Systems, 50-350 hL/hr

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h) Pasteurization

- (1) Tunnel (single deck, double deck)
- (2) Flash Pasteurizer, 10-350 hL/hr

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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.

TMCI-PADOVAN

j) Centrifuges

- (1) 15-750 hL/hr

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.

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