



IR INSTITUT ROMEIS

ANALYTICS
CONSULTING
SERVICES
PILOT BREWERY



ANALYTICS

Chemical and microbiological tests

- Beer,
- Soft drinks, fruit juices
- Spirits
- Raw materials and production aids
- Various types of drinking water, bath water (mineral ingredients and trace elements, contaminants as heavy metals, organic solvents, pesticides)

Microbiological tests of food and drugs

- check of finished products
- operating controls including raw materials, production equipment and surrounding areas
- hygiene monitoring of production plants, communal feedings and clinics tests according to legal requirements
- tests on hygiene relevant germs and pathogenic germs
- quick testing methods
- identification of microorganisms
- reliability respectively risk assessment

Approvals

- Accreditation according to DIN EN ISO/IEC 17025:2005
- Certified testing laboratory
 - For water and waste water
 - For Drinking water
 - According to the Food- and Feed law
 - For official cross-checks
 - According to the Infection prevention law
 - For the examination of pharmaceutical products according to legal requirements and GMP

Laboratory for the examination of pharmaceutical products according to:

- GMP-basic rule of the European Community
- World Health Organization (WHO)
- Pharmaceutical Inspection Convention (PIC)



CONSULTING

- Technological and technical consulting
- Quality assurance concepts and Troubleshooting
- Hygiene monitoring, documented site inspection
- Setup and improvement of hygiene and HACCP concepts
- Quality management e.g. according to the International Food Standard (IFS)
 - Consultancy
 - Internal audits
- Occupational health and safety:
 - external safety specialists,
 - risk assessments of workplaces
- Tests of product compliance with European law and regulations by our state certified food chemists
 - marketability certificate
 - Label inspections

Our laboratory staff includes the following:

State certified food chemists, engineers for brewing and beverage technology, engineers for food technology, graduate master brewers and we only employ personnel with the appropriate specialist training in the field in which they work.





PILOT BREWERY

Product development / Improvement of recipes

- New types of beer
 - Speciality beers
 - Beers made of spelt, rye, wild emmer or other grains
 - Beers with a fancy hop addition
- Other beers not complying with the German purity law
- Innovative beverages, unfermented or using various fermentation methods

Testing new technologies

- Brewing water treatment
- Infusion and decoction methods
- Inert gas application (mill, brewing vessels)
- Boiling methods
- Fermentation methods (open-/ tank-/ pressure-fermentation, single-tank process)
- Yeast propagation
- Storage conditions

Usability of raw materials

- New barley harvests
- New hop products and hop varieties
- New yeast strains

Yeast bank

- Brewery yeasts, pure culture as an agar slant or liquid culture
- Maintenance of your yeast strain, delivery as a pure culture



SERVICES

Expert reports

- Impartial and qualified expert reports for claims, objections on the product and judicial proceedings
- Official applications, as for mineral springs approval process, permission to use the water

Seminars, on-site training, workshops

- Line seminars on current topics
- Practice-oriented seminars in our institute for microbiology, sensory properties, HACCP, IFS
- On-site training for hygiene and HACCP, quality management, IFS, instruction on handling hazardous substances, occupational health and safety

Equipment commissioning

- Technological and microbiological commissioning of production equipment and packaging lines

Outsourcing of quality assurance

- Outsourcing of laboratory tasks
- Occasional outsourcing e.g. in the case of vacation or sick leave
- Complete outsourcing of all tasks with the exception of in-process controls
- Optimisation of quality assurance by means of qualified consulting and plant inspections
- Initiation of continuous improvement processes



Quality seals

- Ensuring relevant requirements in terms of consumer safety, food law and quality
- Good manufacturing practice and quality
- Special product quality, more than regularized
- Cooperation with an impartial and independent institute

Brewed Quality' Certificate

- For pub breweries, breweries with vintage brewery tradition
- Includes regular checks and expert advice
- Ensures the quality of the beer
- Certifies the special quality of the local beer

RoLab®, the Lab Software from Institute Romeis

- Simplifies the daily tasks of a facility lab
- Test result and sample management, evaluation and reporting
- Quality assurance over the whole production cycle
- Provides tools for customer complaints, corrective actions, and other quality management tasks

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