



BREWING INDUSTRY SERVICES

Offering affordable scientific services to the brewing industry, Proxima combines over 40 years of experience in microbiology, biochemistry, and genetics with a passionate interest in yeast, brewing, and fermentation. We understand that in-house labs are often cost prohibitive for any but the largest breweries. That's why Proxima offers cost-sensitive options to allow even the smallest brewers access to the top-quality analytical information they need to guide their beer making journey.

Select clients are eligible for our rapid turnaround service and can receive their results within two hours of receipt of samples by Proxima. In addition to those listed here Proxima offers a huge range of additional analytical and genetic services.

Contact us for more details or to request a quote!

STRAIN ARCHIVING

If you have yeast or bacterial strains that you like to use in your brewing and want to have them safely stored and available for later use, then Proxima offers the strain archiving services you need. We maintain your strain in controlled optimum laboratory conditions, use modern genetic techniques to ensure identification and fidelity, and resupply you with healthy cultures when you want to use your strain again. Strains deposited with Proxima remain the sole property of the depositor, and we never distribute your strain or use it without your permission.

DEPOSIT A STRAIN WITH PROXIMA - \$375

Submit your yeast or bacterial strain and Proxima will develop a genetic fingerprint of your strain and store samples using laboratory-grade methods. These archived samples can be used to culture your yeast for you upon request. Includes one year of archiving.

STRAIN MAINTENANCE FEE - \$150 PER YEAR

Yearly storage fee for previously deposited strains. Includes regular viability checks. Billed yearly on the deposit date.

ORDER STRAIN FROM ARCHIVE - \$85

The next time you want to brew with your favorite yeast, simply order it from the archive. We'll grow it up for you and provide a healthy culture of your yeast strain.

VISIT US AT PROXIMA-RD.CA OR EMAIL AT CONTACT@PROXIMA-RD.CA

MICROSCOPIC ANALYSIS - \$18

Samples of wort, beer, or other similar materials analyzed under the microscope to detect contamination by bacteria or unusual yeasts. Also detects and identifies protein aggregates, precipitates, and other sources of turbidity in beer. *

MICROBIOLOGICAL ANALYSIS FOR BACTERIA AND YEAST - \$25

Plating of your wort, beer, or other sample on media selective for bacteria and yeasts. An affordable alternative to more involved contamination testing. *

YEAST CELL COUNT AND VIABILITY - \$25

Proxima will provide a cell count and viability of your yeast sample. Very useful for ensuring adequate levels of cells when re-pitching, pitching from older yeast samples, or after posting up in your facility. *

TOTAL FERMENTABLE CARBOHYDRATE ANALYSIS - \$25

This test will give you an idea of the total fermentable content of your sample, and is particularly useful when designing a new recipe, monitoring the progress of mashing, diagnosing a stalled fermentation, or for quality control. *

TOTAL CARBOHYDRATE ANALYSIS - \$25

This is a great compliment to the total fermentable carbohydrate analysis. Very useful when designing a new recipe or for quality control in ensuring efficient mashing. *

TOTAL STARCH ANALYSIS - \$25

This test measures the total quantity of amylopectin and amylose (starch) present. Useful for monitoring the effectiveness of mashing when developing new recipes and for quality control. *

YEAST SPECIES IDENTIFICATION - \$150

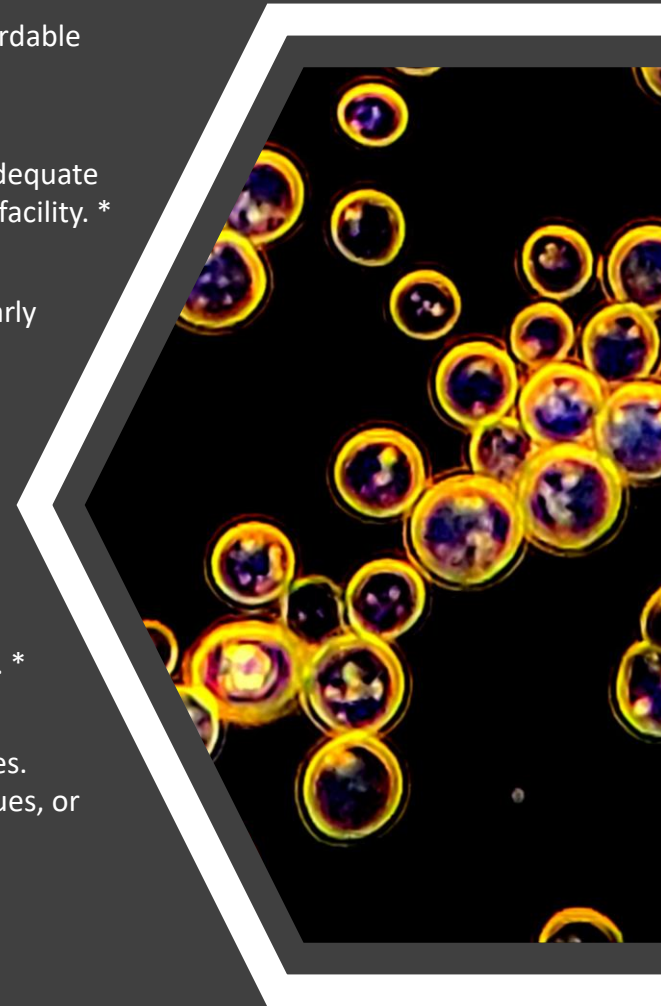
Send a sample of your yeast and we'll culture it and use DNA sequencing to identify the species. Supports your internal R&D efforts when developing new strains, diagnosing fermentation issues, or isolating yeasts from wild fermentations or other sources.

SRM COLOR - \$15

Accurate determination of the SRM color value of your wort or beer sample. *

PROTEIN CONTENT ASSAY - \$15

Determine the protein content of your wort or beer sample. Useful for ensuring proper head formation when designing new recipes. *



* Eligible for Rapid Turnaround