



THE LAB

POWERED BY  BevSource

QA Testing Services Catalog

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Everything You Need to Ensure Your Beverage's Quality

The Lab – Powered by [BevSource](#) is the first-of-its-kind facility providing beverage creators a money-saving resource for pilot runs and quality assurance testing, with an adjacent, public facing taproom for unbiased product feedback.

With The Lab's Quality Department and full-service laboratory, you have access to the equipment and support your brand needs to ensure product consistency through analytic, microbiological and quality assurance testing.



The Lab is officially certified by the TTB to perform analyses and testing for export.



We can develop the perfect testing package for your product, volume, and specific testing needs.



As one of the leading seltzer analytics labs, we provide gluten & nutritional testing with no additional fees for seltzers.



Quick turnaround times - We provide faster-than-average turnaround times. Receive alcohol by volume (ABV) results in as little as one business day.



Quality education workshops - We help keep your team informed and up to date on everything from FDA compliance to writing your quality manual.



Beverage Focused - Unlike other labs that may perform testing for various types of products, we test beverages only. It's all we do, and we are dedicated to doing it well.

YOUR LAB PARTNERS



Matt Hall

Director, Pilot Services & Innovation

- More than 20 years in the beverage and brewing industry
- Has won multiple World Beer Cup & Great American Beer Festival medals
- Held positions with several notable breweries



Gerri Kustelski

Brewery Chemist

- Renown “Godmother of Quality”
- Has spent most of the past 57 years working in a brewery laboratory
- Dedicated to helping make sure good, quality beer is coming out of every single brewery



Hannah Krieg

Lab Technologist, PCQI

- Master’s in Food Science
- Specialized in microbiological and chemical testing for quality assurance
- Passionate about educating and empowering others in the industry about food-safety protocols and developing quality programs



Adam Smith

Business Development Manager

- Has helped bring many beverage concepts to life through his work as a Supply Chain Analyst at BevSource and in his new role at The Lab
- 5+ years in operational management

Service Request Instructions

All samples must be received with a [sample request form](#). Forms can also be emailed to testing@thelabmn.com, but a physical copy must accompany the sample(s). Forms must be filled out **IN FULL**. Any samples received without a request form will be held for 7 business days before being destroyed. Customers who ship samples to The Lab should contact us if they do not received confirmation of receipt, so a replacement form can be submitted.

CLIENT INFORMATION		DATE:			
Company:				Attn/Contact:	
Address:				Phone:	
City:		State:		Email for Reports:	
Zip Code:		Country:		Billing Contact:	
				Billing Email:	

ANALYSIS REQUEST INFORMATION		PO/Request #:	See catalog for details on shipping samples. Clear labeling on multiple samples is essential. Be sure you are sending enough of each sample for all desired tests. Note: Rush requests can only be done on in-house services.		
SAMPLE NAME/TYPE* (For Reporting Purposes)	Services Requested/Catalog Number	Quantity/Pkg Type/Size/Priority?	The Lab Use Only		
1					
2					
3					
4					
5					

*Special Testing Instructions:
E.g. Serving size expected for calculations, Rush needed?, etc
*Sample name may include Lot Codes if needed on reports

Samples and packaging should be clearly marked: "Samples for Analysis Only: Not for Human Consumption" (unless for sensory evaluation).
767 Eustis Street, Ste 115, St. Paul, MN 55114 • 651-313-6888 • testing@thelabmn.com

Click the image above to download the form.

RECEIVING SAMPLES:

Shipping Conditions: Samples must be packaged and labeled appropriately, and void of any leakage. The Lab will not perform testing on samples that arrive damaged. All samples must be marked "Samples for Analysis Only." We will contact customers in the case of improperly labeled sample. Please note that this may delay testing. Our receiving hours are 9AM to 4PM, Monday through Friday. [Sample request forms](#) must be included with the shipment and completed before work can begin.

Standard Shipping Sizes: If not otherwise listed, a standard container is 12oz or 355mL.

Business Hours Sample Drop-Off: Customers can drop off samples in person with a member of our lab staff from 9AM to 4PM, Monday through Friday.

After Hours Sample Drop-Off: Customers are welcome to drop off samples with a member of our bar staff after drop-off hours. Customers should leave their samples with an available bartender. Processing for samples delivered after laboratory hours will not begin until the following business day.

Courier Sample Pick-Up: Customers within a 10-mile radius will have the option for courier pick-up and delivery to The Lab. Courier pick-ups can be arranged from 12PM to 3PM every Friday (excluding holidays). Processing for samples delivered by courier will not begin until the following business day.

SAMPLE TURNAROUND

Rush Services: 2 Business days or sooner (*Does not include offsite testing, MB-01, MB-06, MB-07. Please call for rush services on these tests.*)

Non-Rush Services: 1-10 Business days

Offsite Services: 1-15 Business days (The Lab maintains full responsibility for the integrity of anything shipped offsite)

These timelines are estimations. Customers will not receive their reports until all testing is complete.

CONFIDENTIALITY

All reports and records will be maintained with the highest confidence. Non-disclosure agreements can be entered as needed.

REPORT DELIVERY

All reports will be delivered electronically from testing@thelabmn.com unless otherwise noted. Physical copies can be requested. Shipping charges will apply. Notarized copies are also available for an additional \$10 per document.

PAYMENT & TERMS

Our terms are pre-payment only via ACH or CC. Terms can be applied for after a minimum of three service requests have been completed.

CONTACT INFORMATION

767 Eustis Street, Suite 115

St. Paul, MN 55114

651-313-6888

Laboratory Hours: Monday--Friday 9AM - 4PM

testing@thelabmn.com

Comprehensive Packages & Basic Alcohol Reports

	TEST NAME	DESCRIPTION	APPL. BEV.	SAMPLE SIZE	PRICE
C-01	Alcohol Basic	ABV/W, Specific Gravity	All	2 bottles/can	\$30.00
C-02	Brewer's Specs	ABV/W, Specific Gravity, Original Extract, Real Extract, Apparent Extract, Attenuation, Calories, IBUs, Color, pH	Beer	2 bottle/can	\$100.00
C-03	Non-Beer Brewer's Specs	ABV/W, Real Extract, Apparent Extract, Calories, total Acidity, pH.	Kombucha Cider FMB Seltzer	2 bottle/can	\$85.00
C-04	Beer Comprehensive Chem. Profile*	ABV/W, Specific Gravity, Attenuation, IBU, Calories, Color, Dissolved CO ₂ , Free Amino Nitrogen (FAN), Original Extract, Real Extract, Apparent Extract, pH, Haze, Sediment Analysis, Fill Level, Total Acidity, Sulfur Dioxide	Beer	6 bottles/cans	250.00
C-05	Beer Comprehensive with Additional Sensory Profile*		Beer	8 bottles/cans	\$350.00
C-06	Wort Comprehensive Chem. Analysis*	Specific Gravity, IBU, Color, Total Acidity, pH, Original Extract, Ash, FAN, Calcium, Iron, Magnesium, Protein, Starch Content, Zinc (Must Ship Frozen)	Beer	1 Liter	\$300.00
C-07	Wine Comp. Chem. Profile*	ABV/W, pH, Acidity, Ash, Residual Extract, Sulfur Dioxide.	Wine	1 750-mL bottle	\$175.00
C-08	Distilled Spirits Comp. Chem. Profile*	ABV/W, Color, Acidity, pH, Residual Extracts/Solids, Higher Alcohols & Esters via GC.	Spirits	1 750-mL bottle	\$250.00
C-09	Product Stability Testing	Total Plate Counts, Fermentation Profile, pH, CO ₂ , Color, & Haze	Beer Wine Spirits	6 bottles/cans	Call for Pricing
C-10	Taste Panel Evaluation*	A full 40 attribute descriptive sensory profiling by single evaluations & multi-time/date testing. Result are reported as radar (spider) & bar chart profiles & sensory summary. Each additional time point is \$100 each.	Beer	2 bottles/cans <i>per evaluation date</i>	\$125.00
C-11	Triangle Taste Tests*	Determines if there is a difference between samples. Best used when there is a processing change to existing products.	All	6 bottles/cans	175.00

** Some offsite testing maybe required*

Nutritional Test Packages & Individual Nutritional Tests

(INCLUDING FDA NUTRITIONAL MANDATE TESTS)

	TEST NAME	DESCRIPTION	APPL. BEV.	SAMPLE SIZE	PRICE
N-01	Nutritional Label Package*	ABV/W, Original & Final Extract, Ash, Calories, Protein, Total Carbs	All	2 bottles/cans	\$120.00
N-02	NLP + Sodium*		All	2 bottles/cans	\$195.00
N-03	NLP with HPLC Sugars*	Glucose, Fructose, Maltose, Sucrose, & Lactose	All	2 bottles/cans	\$250.00
N-04	NLP with HPLC Sugars & Sodium*		All	2 bottles/cans	\$290.00
N-05	NLP with HPLC Sugars, Sodium, & Fats*		All	3 bottles/cans	\$570.00
N-06	Complete NLP with Sodium, Fats, & Sugars* (FDA Nutritional Mandate includes Vitamins D and Potassium)		All	4 bottles/cans	\$1,000.00
N-07	Fermentation Profile	ABV/W, Calories, Real & Original Extracts, Real & Apparent Degrees of Fermentation/Attenuation	All	1 bottle/can	\$65.00
N-08	Ash*	Total Inorganic Content using Evaporation & Combustion Methods	All	1 bottle/can	\$35.00
N-09	Protein*	Total Protein using Dumas Method	All	1 bottle/can	\$40.00
N-10	HPLC Sugars*	Glucose, Fructose, Sucrose, Maltose, & Lactose	All	1 bottle/can or 150 mL of wort	\$150.00
N-11	Fat/Lipid Profile*	A full lipid profile including Total, Saturated, Unsaturated, and Trans fat	All	1 bottle/can	\$325.00
N-12	Total Fiber*	Total Dietary Fiber using Enzymatic & Gravimetric Method	All	1 bottle/can	\$210.00
N-13	Vitamins*		All	1 bottle/can	Call for Pricing

* Some offsite testing maybe required

Individual Analyte Tests

	TEST NAME	DESCRIPTION	APPL. BEV.	SAMPLE SIZE	PRICE
T-01	Bitterness	IBU's using Spectrophotometric data based on the Iso-Octane Extraction Method	All	1 bottle/can	\$30.00
T-02	Enzymatic Tests* <i>(Sugars, Acids, Alcohol, Etc.)</i>		All	5 bottles/cans	Call for Pricing
T-03	Color	Spectrophotometric Data. Beer measured at A430 wavelength & Spirits measured at A525 wavelength. Call for more info on testing color for other beverage types.	Beer Spirits	1 bottle/can	\$20.00
T-04	Dissolved CO₂	Zahm & Nagel Method	Beer Cider Kombucha	2 bottles/cans	\$10.00
T-05	Dissolved CO₂, DO, & Headspace		Beer Cider	3 bottles/cans	\$45.00
T-06	Fill Volume Confirmation		All	4 bottles/cans	\$50.00
T-07	FAN (or YAN)*	Free Amino Nitrogen or Yeast Assimilable Nitrogen	Beer Wine	100 mL	\$60.00
T-08	Caffeine*		All	100 mL	\$150.00
T-09	Gluten Quantitative	Quantitative data using Ridascreen Gliadin ELISA Test Method	All	1 bottle/can	\$110.00
T-09D	Gluten Quantitative Discount	<i>Samples submitted by the 20th of each month will receive a 40% discount. Results will be sent by the end of that month.</i>	All	1 bottle/can	\$110.00 \$65.00
T-10	Haze Testing	Measured in NTU's/FTU's or EBC's units	All	1 bottle/can	\$25.00
T-11	Calories		All	1 bottle/can or 100 mL of wort	\$10.00
T-12	pH		All	1 bottle/can or 100 mL of wort	\$10.00
T-13	Polyphenols*		Beer	1 bottle/can	\$35.00

* Some offsite testing maybe required

T-14	Proofing: True & Apparent Proof & Obscuration Value*		Spirits Wine	1 750-mL bottle	\$120.00
T-15	Spectroscopic Fingerprinting	Scan 220 to 1000 nanometers using UV-Visible Spectrometry.	All	50 mL	\$50.00
T-16	Sorbic Acid*		Beer Wine Cider	1 bottle/can or 150 mL of wort	\$70.00
T-17	Sulfur Dioxide – Total*	Spectrophotometric method via Pararosaniline	Beer	1 bottle/can	\$125.00
T-18	Titrateable Acidity	Represented as Lactic in Beer, Tartaric in Wine, Acetic in Spirits, Citric in Seltzers	All	1 bottle/can	\$26.00
T-19	Volatile Acidity*	Acetic	Cider Spirits Wine	1 bottle/can	\$55.00
T-20	Wort and Beer Dextrins Profile – HPLC*	Dextrin Profile, Glucose, Maltose, Maltotriose, Tetraose & Pentaose	Beer	1 bottle/can or 150 mL of wort	\$160.00
T-21	Organic Acids – HPLC*	Acetic, Butyric, Lactic, & Propionic.	Beer Wine Cider Kombucha	1 bottle/can or 150 mL of wort	\$170.00

* Some offsite testing maybe required

Gas Chromatography Tests

	TEST NAME	DESCRIPTION	APPL. BEV.	SAMPLE SIZE	PRICE
G-01	Individual Analyte*		All	100 mL	\$85.00
G-02	Higher Alcohols & Esters*	The "TTB Series" - Acetaldehyde, Ethyl Acetate, Methanol, n-Propanol, Isobutanol, 1-Butanol, Active & Isoamyl Alcohols, Furfural	All	1 Std. Container	\$150.00
G-03	Diacetyl (VDK's)*	Vicinal Diketones	All	1 Std. Container	\$120.00
G-04	Alcohol, Esters, Diacetyl*	Combination of the two above.	All	2 Std. Containers	\$220.00

Microbiology Tests

	TEST NAME	DESCRIPTION	APPL. BEV.	SAMPLE SIZE	PRICE
MB-01	Total Plate Count	5 Media Aerobic & Anaerobic	All	2 bottles/cans	\$130.00
MB-02	Fame Analysis*	Fatty Acid Methyl Ester Profile	All	Isolated Colonies Only	\$225.00
MB-03	PCR ID	Species identification via DNA sequencing	All	Isolated Colonies Only	\$175.00
MB-04	Beer Spoilage Bacteria Screening	Presence or absence of known beer spoilage bacteria using PCR technology. Detects 11 species of <i>Lactobacillus</i> and 2 species of <i>Pediococcus</i> .	All	1 bottle/can	\$125.00
MB-05	Beer Spoilage Yeast Screen	Presence or absence of beer spoilage yeast using PCR technology. Detects <i>Saccharomyces cerevisiae</i> var. diastaticus and <i>Brettanomyces</i> (Dekkera) species.	All	1 bottle/can	\$125.00
MB-06	Beverage Micro-Screening	Aerobic Plate Count, Coliform, <i>E. Coli</i> , <i>S. aureus</i> , Enterobacteriaceae, Yeast, and Mold	All	2 bottles/cans	\$70.00
MB-07	Beverage Micro-Screening Plus	Aerobic Plate Count, Anerobic Plate Count, Coliform, <i>E. Coli</i> , <i>S. aureus</i> , Enterobacteriaceae, Yeast, and Mold	All	2 bottles/cans	\$100.00
MB-08	Individual Plat Count	Individual plate count for Aerobic Plate Count, Coliform, <i>E. Coli</i> , <i>S. aureus</i> , Enterobacteriaceae, Yeast, and Mold, or lactic acid bacteria	All	2 bottles/cans	\$25.00

Malt & Other Cereal Grains

	TEST NAME	DESCRIPTION	APPL. BEV.	SAMPLE SIZE	PRICE
M-01	Simple Malt Analysis*	Color, Extract, Moisture	All	1 KG	\$50.00
M-02	Malt Essentials*	Moisture, Friability, fine Extract, Glucan, FAN, Diastatic Power, Amylase, Color, Filtration time, Clarity, and pH	All	1 KG	\$125.00
M-03	Malt Full Comprehensive*	Moisture, Assortment, Friability, Fine Extract, Coarse Extract, F/C difference, Glucan, FAN, soluble protein, S/T, Diastatic Power, Amylase, Color, Filtration time, Clarity, pH, and viscosity.	All	1 KG	\$225.00
M-04	Enzymes Only*	Amylase, and Diastatic Power	All	1 KG	\$100.00
M-05	Friability Only*		All	1 KG	\$35.00
M-06	Barley Quality Report*		All	1 KG	\$150.00

Hops – Whole Cone or Pellet

	TEST NAME	DESCRIPTION	APPL. BEV.	SAMPLE SIZE	PRICE
H-01	Alpha & Beta Acids Content & Moisture: Pellets*	Spectrophotometric determination (following extraction) and moisture content determination	All	50 grams	\$50.00
H-02	Alpha & Beta Acids Content & Moisture: Whole Cones*	Spectrophotometric determination (following extraction) and moisture content determination	All	50 grams	\$85.00
H-03	Moisture*	Standard dry down & weight measurements	All	50 grams	\$35.00

Key Policies

Rush Fees	Rush service on in-house testing will be completed within 2 business days (excluding MB-01, MB-06, and MB-07) and incur a 2X upcharge. Rush services are available for off-site testing, MB-01, MB-06, and MB-07. Please call for an estimated turnaround time.
Sample Submission	All samples must be received with a sample request form . Forms can also be emailed to testing@thelabm.com but a physical copy must accompany the sample. Forms must be filled out IN FULL.
Shipping Samples	All samples must be marked “Samples for Analysis Only”
Reports	All reports will be sent electronically. Printed copies can be requested, shipping charges will apply.
Notary Services	Notarized reports can be obtained for \$10/copy plus the cost of shipping.
Payment & Terms	Terms for payment of lab services are ACH Net-10. Rush services are 50% pre-pay, 50% Net-10. A \$10/day late fee will be accrued for any payments not made on time.

Please call us at 651-313-6888 with any questions regarding our policies.

About The Lab — Powered by BevSource

The Lab is the latest project launched by [BevSource](#). For years, BevSource has been breaking down barriers that keep great beverage ideas from starting and growing. It was clear that a solution for small-scale production and affordable quality testing was needed in the beverage industry. Thus, the creation of The Lab. But what truly makes The Lab unique is the adjacent public facing taproom where brand owners can get unbiased consumer feedback by putting their product anonymously on tap.

THE LAB

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Laboratory Hours:
Monday–Friday 9am - 4pm

For more information & questions:

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