

# LOOKING FOR NEW TECHNOLOGY FOR YOUR MALT QC ANALYSIS?

Because we work so much within the Food & Beverage Industry, we constantly follow industry news. We are of course aware that the prices of raw materials have gone up, including malted barley and wheat. As the price goes up, so does the demand for the quality of the raw material. The diastatic power and other enzyme activities are great examples of quality parameters that are valued as critical at the malthouses. Together with you, we wish to explore how MINILAB by GlycoSpot can transform the way you work with enzymes

**FAST & EASY**

80 Samples in 90 minutes? \*Faster than any known competitor

**ANALYSES ANYWHERE ANYONE**

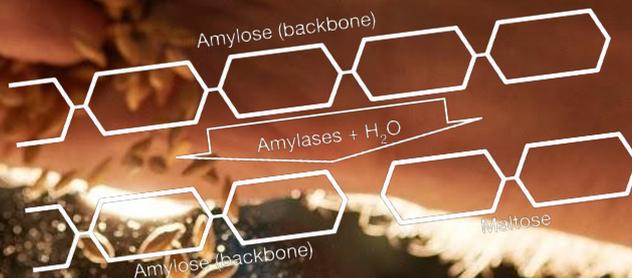
A portable MINI-LAB enabling analysis for each and everyone

**SAFETY FIRST**

Eliminated risk of hazards like burning and exposure to toxic chemicals

## From starch to alcohol

Starch is the energy reserve of plants, seeds like barley and wheat. Amylases are essential for a high quality malt as they work by releasing sugars that can be converted to alcohol. The diastatic power is the sum of amylases in your malt and a measure for potency of the starch to sugar conversion



## GlycoSpot's Solutions for MALTHOUSES

PRODUKT	PLATFORM	DESCRIPTION
<b>MINI-LAB</b>	Single	Fully equipped laboratory in tech case suitable for single cuvette measurements with the unique portable SIRIUS reader
	Multi	As above but with CRUX portable MTP reader for HTP-analysis
<b>DP-Test</b>	Single	Single cuvette test kits for diastatic power in malted or unmalted barley & wheat
	Multi	As above but prepared for MTP
<b>Alpha-Test</b>	Single	Single cuvette test kits for $\alpha$ -amylases in malted or unmalted barley & wheat
	Multi	As above but prepared for MTP
<b>Calibrator</b>	Both	EBC standard malts with known enzyme concentration for standard curves

**GlycoSpot**

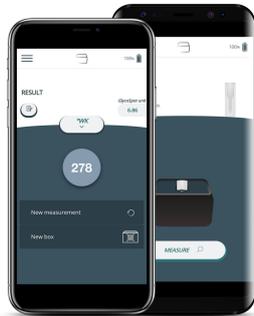
Analyses, Anywhere by Anyone

THE MINI-LAB SINGLE READER PLATFORM CONSISTS OF

# FOUR ELEMENTS

## 01 THE SIRIUS

The SIRIUS single reader is portable, fast and connects easily to any smart device via Bluetooth



## 02 THE APP

Data is crunched by the GlycoSpot app and converted to recognized enzymatic activity units by underlying calibration models or % of residual activity.

## 03 THE DATABASE

The GlycoSpot Cloud Database automatically stores all measurements and is easily accessible with personalized logins.



## 04 THE TEST KIT

Our core competence is our ability to produce quick and simple test kits with highly specialized substrates and the surrounding chemistry that enables measurements of high accuracy across different types of enzymes



**GlycoSpot**  
We can help you ensure that enzymes are dosed in the right amounts – active at the right time. We help you make complex enzyme analysis fast, simple and for everyone