



ON-DEMAND PRESENTATION

Automated Malt Analysis using Discrete Analyzers

by Aaron McLeod (Director, Hartwick College Center for Craft Food and Beverage, USA)

In this presentation, new approaches for automation of malt chemistries and potential benefits and cost-efficiencies of discrete analysis methods will be discussed.

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In this webinar, Aaron McLeod (Hartwick College Center for Craft Food and Beverage, USA) describes how discrete analyzer technology offers faster, reproducible results with less sample and reagent use. All necessary analysis steps are automated, and routine malt analysis methods have been adapted for this technology including alpha-amylase, beta-glucan, alpha-amino nitrogen and diastatic power measurement.

“Breweries and malt houses planning to improve efficiency and at the same time to keep high quality in malt analysis are the real drivers behind these studies,” explains Dr McLeod.

“Application protocols with repeatability results and method comparison data were the key findings of this work,” he continued.

These methods are specifically targeted at brewery and malt laboratory managers who are considering performing or implementing automated malt analysis, as well as quality managers/ brewing chemists/master brewers responsible for malt testing.

Looking forward, Aaron concluded, “Method verifications will continue in order to test the reproducibility under different laboratory conditions. These easy to use, automated methods simplify laboratory processes giving true walk-away time for the operators.”

Why Should You View this Presentation?
<ul style="list-style-type: none">• Learn about new approaches for automation of malt chemistries• Learn about potential benefits and cost-efficiencies of discrete analysis methods

About the Presenter



Aaron MacLeod has been involved with malting and brewing quality testing and research for over 10 years and is currently the Director of the Center for Craft Food and Beverage at Hartwick College. From 2005 to 2015 Aaron was a chemist in the Canadian Grain Commission’s Grain Research Laboratory where he was responsible for providing quality assurance for malting barley grown in western Canada and conducted research on factors affecting malting barley quality and quality measurement methods. Aaron is also a member of the Technical Committee of the American Society of Brewing Chemists. He has published numerous articles in peer-reviewed journals, and presented at both domestic and international scientific meetings and conferences on topics related to malting and brewing science and quality testing methods

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