



Yeast Strains
available worldwide

The Yeast Center

Our services include:

- worldwide delivery of brewing yeast strains, simple and fast
- technological and microbiological characterization of the yeast strains
- microbiological quality control of the brewing yeast strains according to the guidelines of an accredited laboratory
- analysis of problems specifically related to yeast technology in the brewery
- storage of proprietary yeast strains for brewing
- consulting and support in the areas of engineering and technology
- research and development specifically for individual yeast strains

The Weihenstephan Yeast Center

Order your yeast anywhere in the world - rapid and reliable service

Your order will be delivered in one of the following forms:

- a liquid culture
- on sterile cotton
- on agar slant



pure liquid yeast culture

pure yeast culture on cotton fiber

pure yeast culture on agar slant

Domestic and international delivery is possible. Shipping costs for international destinations are available on request.

We would be happy to assist you with any further questions, just call us or send an e-mail to blq@tum.de.



Range of products

A large selection of yeast strains is available.

Our product and service portfolio includes:

- bottom fermenting, high and low flocculating yeast strains
- top fermenting wheat beer, kölsch, alt, stout, lambic, wine, sparkling wine and distiller's yeast strains
- unique specialty yeast strains for beer and beverage innovations

Bacteria strains: biological acidification, alternative beverages

Quality control

Microbiological examination of yeast strains for the presence of:

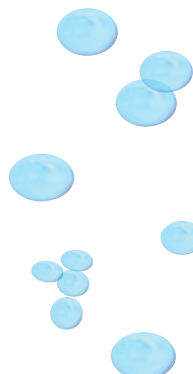
- beer spoilage bacteria
- indicator flora
- wild yeasts

We do so using culture media and specific, real-time PCR detection methods

Your secure yeast storage solution

The Weihenstephan Research Center offers secure storage for your yeast strains, giving you access to your proprietary strains at any time.

- preparation of pure yeast cultures
- purity test
- long-term storage (cryogenic storage at -80 °C) and agar slants



Ordering yeast is simple, just order by:

- Phone: +49(0)8161/71-2456
- Fax: +49(0)8161/71-4181
- e-mail: blq@tum.de

For more information, visit:
www.blq-weihenstephan.de

