



A rundown of some of the new products and services available to brewpubs, microbreweries, and related trades. Information supplied by company releases.

Industry Supplier News



ODOR CONTROL SOLUTIONS

Industrial Odor Control helped The Mighty Squirrel Brewery in Waltham, Mass. control the odiferous byproducts of its brewing process. Located in a strip mall, the brewery's landlord had asked them to mitigate the aromas coming from the kettle and whirlpool vents.

Industrial Odor Control determined that the main compounds causing the unpleasant odors were hydrogen sulfide (H_2S , which has an odor like rotten eggs) and dimethyl sulfide (DMS, which can impart an odor like that of rotting vegetables). The biggest challenge was to design a system that can capture the exhaust from the kettles and whirlpool vent stacks, and to reduce the humidity to less than 99 percent so that the exhaust could be run through a vapor scrubber without creating a vacuum in the vessels. Creating a vacuum will change the amount of water boiled out of the wort, which will alter the recipe and, if the vacuum is large enough, could cause a vessel to collapse inward. Neither of these two scenarios was acceptable.

Industrial Odor Control developed a unique vapor scrubber system that required the design of a patent-pending air admittance tee and air admittance lateral. The steam vent extraction and odor control system use a pressure blower to move

the air through the system. After the system was installed, the results showed 0 ppm H_2S and 0 ppm DMS during the boil and whirlpool stages of the brewing process.

For more information, go to industrialodorcontrol.com.



KALSEC LUPULOCK HOP OILS

Kalsec®, a leading global producer of natural taste and sensory solutions, food protection, color solutions, and advanced hop solutions for the food and beverage industry, launched Lupulock™ Encapsulated Hop Oils. Lupulock is a groundbreaking natural alternative to hop cones and pellets that enables brewers to accelerate production and reduce waste while delivering consistent, authentic flavors and aromas.

Kalsec has partnered with Firmenich, the world's largest privately owned perfume and taste company, to launch Lupulock. Firmenich supplies its proprietary encapsulation technology that extends shelf life. Compared to hop cones and pellets, Lupulock can be stored in ambient temperatures for up to two years, uses exponentially less storage space, and is safe and easy to dose in the post-fermentation phase of the brewing process.

"We are ushering in the next generation of hop products with Lupulock, a revolutionary approach to the delivery system that makes brewing products more efficient, user-friendly, and cost-effective," said Joanne Martz, senior vice president of Hops & Food Protection Business Units, Kalsec. "Lupulock can help increase the sustainability of traditional brewing practices by requiring less water use and producing less ingredient waste."

Kalsec provides natural taste & sensory solutions, natural food protection, natural color solutions, and advanced hop solutions to the food and beverage industries. Visit kalsec.com.

EKOS ORDER HUB

Ekos launched its Ekos Order Hub, a digital portal that simplifies the sales order process. Ekos