<Back Print

You are receiving this email from Microbe Inotech Laboratories, Inc. because you purchased a product/service or subscribed on our website or are one of our vendors or a client of one of our seminar sponsors. To ensure that you continue to receive emails from us, add bhemming@microbeinotech.com to your address book today. If you haven't done so already, click to confirm your interest in receiving email newsletters from us.

You may unsubscribe if you no longer wish to receive our emails.

Microbe Inotech Laboratories, Inc. Newsletter

The MiL inc. provides Microbiological Services to the Wine and Beverage Industries

Volume 2, no. 1
[28 February 2007]

In this issue:

Sartorius BioStat A Plus Lab Fermentor at the MiL inc.

Keep an Eye Out for our Food Safety and Defense Seminar!

Research Collaboration using Raman Spectrometer with Rapid Scientific, Inc.

Dear Bruce C.,

Wine Microbiology: Dear Vintners!

- Do you have problems with contaminants?
- Looking for a place to store your seasonal yeasts?
- Do you need FDA or USDA quality testing?
- Are you worried about the quality of your water?
- How about the quality of your soil?
- Do you need pathogens or souring organisms identified?

We can help. We are Microbe Inotech Laboratories, Inc., also known as the MiL, Inc. We are your microbial services center located in St. Louis, MO. These are the top 6 concerns expressed to us by vintners and we have developed solutions to meet these needs. At the MiL, Inc our staff takes great pride in bringing you the most accurate results for the most cost effective price. We are a fully accredited independent laboratory for the microbial testing of food, soil, and water. We have numerous methodologies for trouble shooting and identifying the source of your contaminants. We can serve your long term yeast storage needs in our -80oC freezers. Thaw them when the season is right and grow them up for your use. Likewise, the MiL Inc's staff is frequently called upon to conduct a myriad of potable water and food testing. We use methods that have been approved by major regulatory agencies such as the USDA, FDA, and EPA. We strive to be your one-stop shop for all of your microbiology needs.

Sartorius BioStat A Plus Lab Fermentor at the MiL inc.

We have found the BioStat A plus from Sartorius provided to us by the Condit Company in St. Louis to be a very useful experimental 1.5 Liter volume benchtop fermentor. If you into this type of experimentation contact us for more information.

- **Keep an Eye Out for our Food Safety and Defense Seminar!**

We have scheduled with the Donald Danforth Plant Science Center in St. Louis, Missouri on May 18th to hold a day long speaker seminar on Food Safety and Defense. Keep an eye out for forth coming newletters on the details. We currently have been soliciting sponsors and have nearly filled all the slots. Our invited speakers are next on the "to do list". If you have a world-class speaker on the subject, please contact us with the suggestion. You can still check out our last seminar held Nov. 3rd on our website for the next week or so before we change it out with the new program. It was on *Mycobacteria* in metal working fluids and drew the experts in the field together.

- **Research Collaboration using Raman Spectrometer with Rapid Scientific, Inc.**

We are pleased to announce the interaction we've been conducting with Michael Bray, President, Rapid Scientific, St. Louis. Over the past year, we have been meeting weekly with Mike on a number of interesting applications of Raman Spectroscopy. A talented engineer, Mike, affords us the opportunity to work with his company which builds and customizes Raman spectrometers and associated software. Mike was educated at Washington University in St. Louis and then spent several years with a RAMAN Instrument company. He has launched a new research facility for his firm just across the Mississippi River in Illinois located at the River's Edge Enterprise Center. We have at the MiL, a custom built unit of theirs (shown above), with which we are jointly pursuing significant mutual research interests including its real time in-line use as an alcohol quantitation instrument.

::
bhemming@microbeinotech.com
::
http://www.microbeinotech.com

:: 314-645-2177 x 100

Forward email

SafeUnsubscribe®
This email was sent to bhemming@microbeinotech.com by bhemming@microbeinotech.com.
Update Profile/Email Address | Instant removal with SafeUnsubscribe™ | Privacy Policy.

Email Marketing by
Constant Contact
TRY IT FREE

Microbe Inotech Laboratories, Inc. | 7259 Lansdowne Ave. Ste. 200 | St. Louis | MO | 63119-3421