

SERVICE LABORATORY

The Fermentation Science Institute offers laboratory and analytical services to fermentation-based businesses and homebrewers that make beer, wine, or spirits. In keeping with SIU's commitment to community service, the service laboratory supports the production of consistent, high-quality fermented products by providing analytical services and technical assistance.

The Fermentation Science Institute Service Laboratory offers testing services certified by the Alcohol and Tobacco Tax and Trade Bureau (TTB) for the analysis of wine for export including: alcohol, total extract, total acidity, volatile acidity, citric acid, total SO2, residual sugars, sorbic acid, and methanol.

To submit a sample, go to *fermentation.siu.edu* and follow instructions under the SERVICE LAB Updated 02/21/2022

COMMON ANALYTICAL SERVICES (WINE)

ANALYSIS		MINIMUM VOLUME/NOTES	PRICE \$
ALCOHOL [‡]	100 ml		20
SPECIFIC GRAVITY	100 ml		20
TOTAL EXTRACT [‡]	100 ml		35
METHANOL [‡]	100 ml		75
CARBONDIOXIDE/OXYGEN	375 ml	Inquire if bottles are corked	25
PACKAGED BEVERAGE PANEL	375 ml	alcohol, specific gravity, extract, CO ₂ , O ₂	75
^o BRIX	20 ml		10
YAN	100 ml	Ammonia + amino nitrogen	35
TITRATABLE ACIDITY (TA) [‡]	30 ml		16
PH	50 ml		10
HARVEST PANEL	200 ml	°Brix, YAN, TA, pH	65
CITRIC ACID	10 ml		25
SORBIC ACID	10 ml		50
MALIC ACID	10 ml		20
LACTIC ACID	10 ml		20
MLF PANEL	10 ml	L-malic + L-lactic	36
FREE SO2	50 ml		30
TOTAL SO2	50 ml	Free + bound	45
	10 ml	Glucose + fructose/*add sucrose	25/*50
VOLATILE ACIDITY (VA) [‡]	100 ml		26
SULFIDE SCREENING	200 ml	Sensory screen (presence or absence) of	20
	FO 1	H_2S , mercaptans, and dimethyl sulfide	
A420/A520	50 ml		10/10
GRAM STAIN	50 ml		25
YEAST COUNT AND VIABILITY	50 ml	Coloctive plating	25
BRETTANOMYCES	50 ml	Selective plating	35
MICRO PANEL	150 ml	Gram stain, yeast count, selective plating	75

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COMMON ANALYTICAL SERVICES (WINE)

ANALYSIS	MINIMUM VOLUME/NOTES	PRICE \$
GENETIC SCREENING	Price per sample depends on the number of samples submitted: 1-2 samples/*3+ samples	
WINE SPOILAGE MICROBIAL ANALYSIS	50 ml L. brevis, L. lindneri, L. backii, L. collinoides and paracollinoides, Lactobacillus group (L. casei, L. paracasei, L. coryniformis, L. rossiae, L. parabuchneri, L. perolens, L. planatarum, Pediococcus (P. damnosus, P. inopinatus, P. claussenii,) Pectinatus (P. cerevisiiphillus, P. frisingensis, P. haikarae, P. portalensis), and Megasphaera spp. (M. cerevisiae, M. elsdenii)	70/*40
YEAST SCREENING AND ID	50 ml Saccharomyces spp. (S. cerevisiae, S. pastorianus, S. cerevisiae var. diastaticus,) Brettanomyces/ Dekkera spp. (B./D. bruxellensis,) Candida spp./ Pichia spp., Zygosaccharomyces spp. (Z. bailii,) Saccharomycodes spp., and Schizosaccharomyces spp.	120/*60

WE CAN PROVIDE ADDITIONAL SERVICES NOT ON THIS LIST. PLEASE CONTACT US FOR INQUIRIES.

STANDARD REPORTING TIME IS 7 BUSINESS DAYS FROM RECEIPT OF SAMPLES.

RUSH SERVICE (2 BUSINESS DAYS) IS AVAILABLE FOR AN ADDITIONAL 50% CHARGE.

*CERTIFIED VALUES AVAILABLE FOR AN ADDITIONAL \$20.00 FEE

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