

CFM


Continuous Fermentation Monitoring

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Founder & CEO

Precision Fermentation





“The best way to predict the future is to invent it”

-Alan Kay creator of the 1st tablet in 1968

YOUR PROBLEMS ARE REAL

Processes are antiquated, labor intensive, and highly variable

PARAMETERS MEASURED
are from
Handheld Sensors

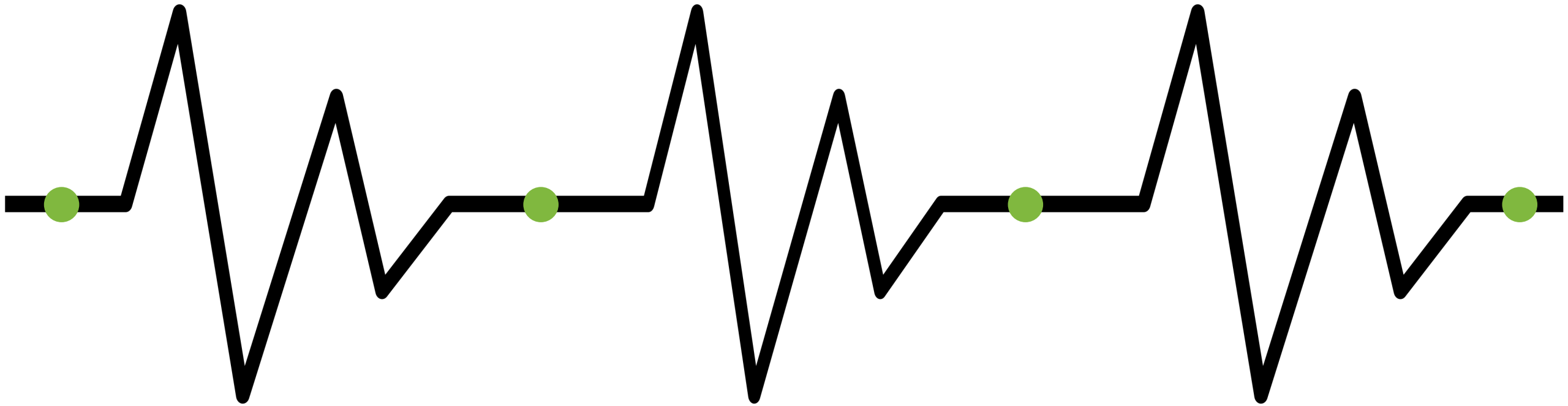
MANUAL SAMPLES
deliver
Incomplete Picture

SAMPLING VARIABILITY
leads to
Product Failure

PRODUCTION WASTE
is above
10%

Your daily decisions & your success is based on **limited data**

IF I WAS YOUR DOCTOR

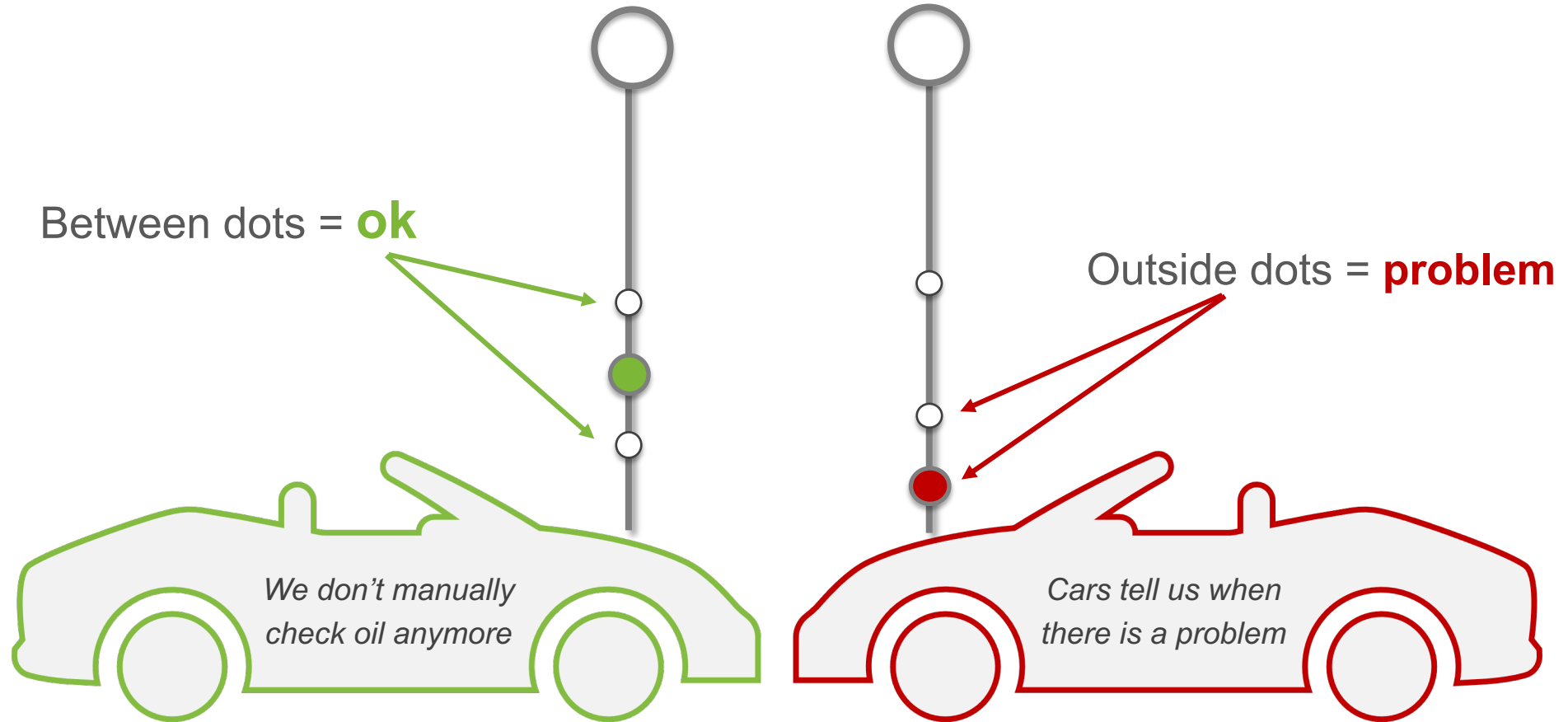


YOU'D BE DEAD

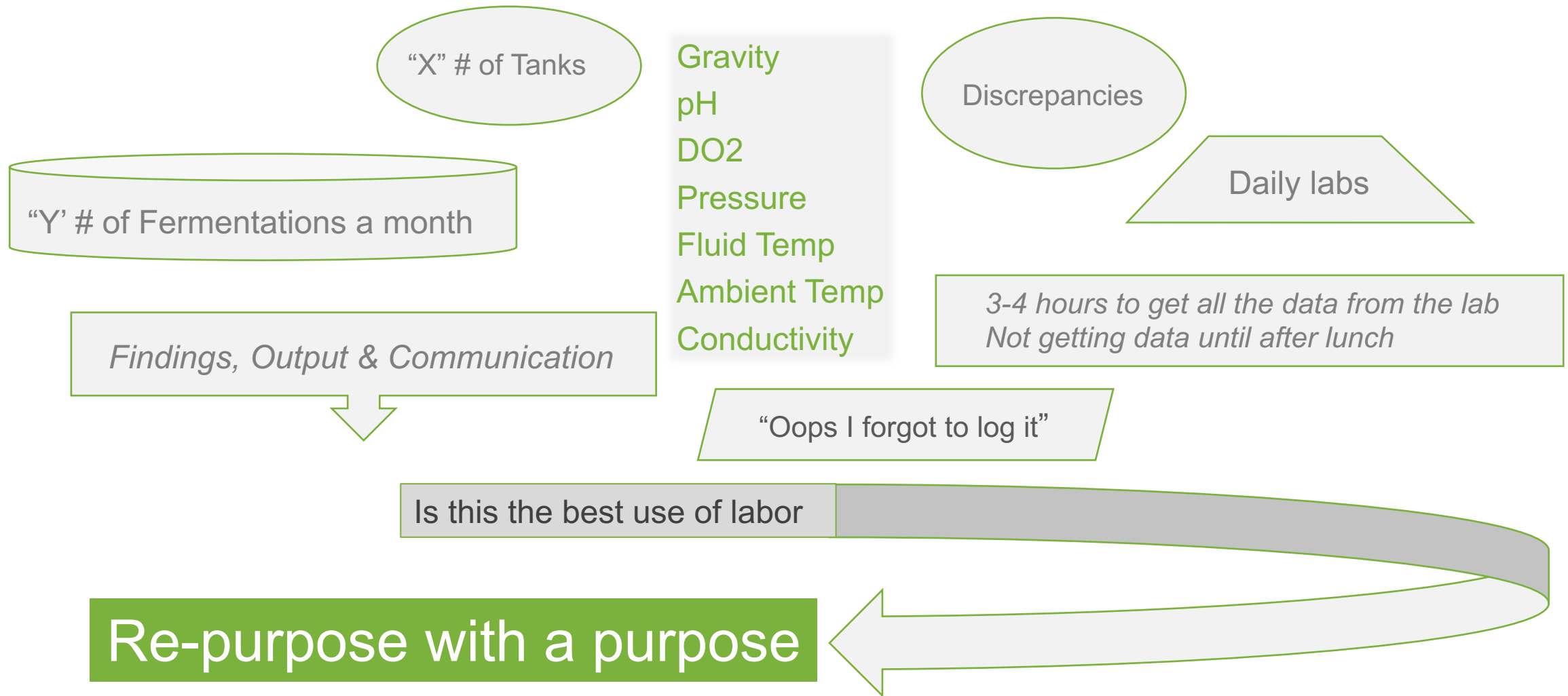
Data Matters.

But does the measurement matter?

DIPSTICKS, PHOTOS & FILMSTRIPS



IT ALL TAKES TIME you know the story



XMAS AT THE BREWERY

and the unknown unknowns

- ✓ Start
- ✓ Problem
- ✓ Outcome
- ✓ Finish

Rinse & repeat

CONTINUOUS FERMENTATION MONITORING



Eliminate unnecessary tank time



Reduce ingredient waste



Consistent high-quality output



Increase operational efficiency

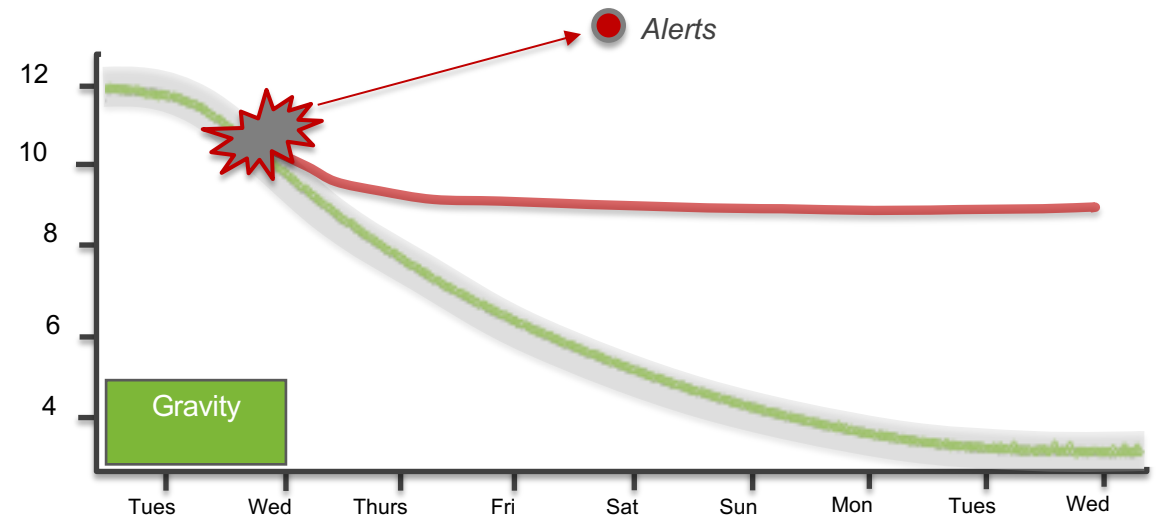
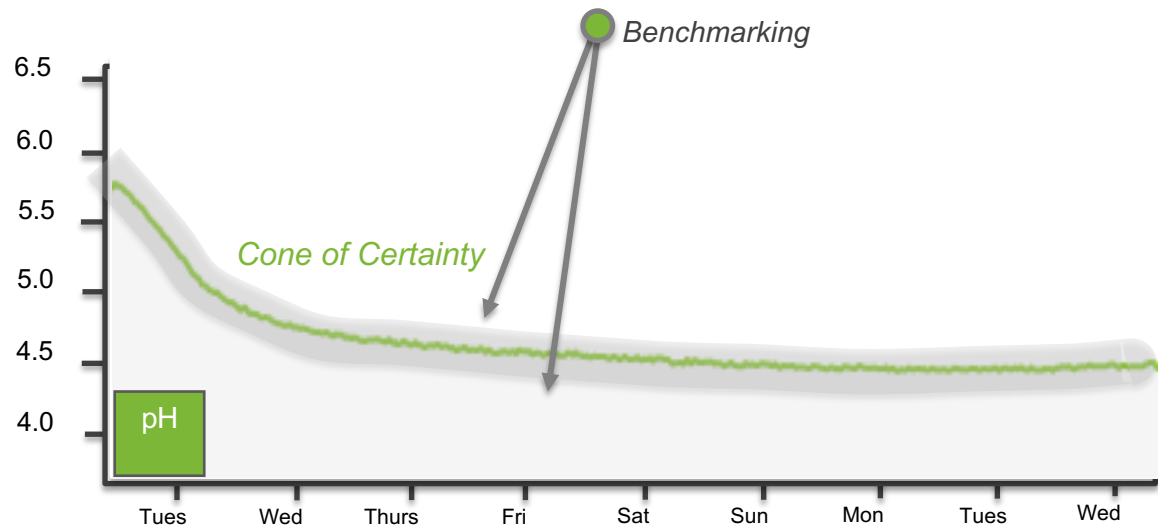


Repurpose manual labor



Predict & optimize production

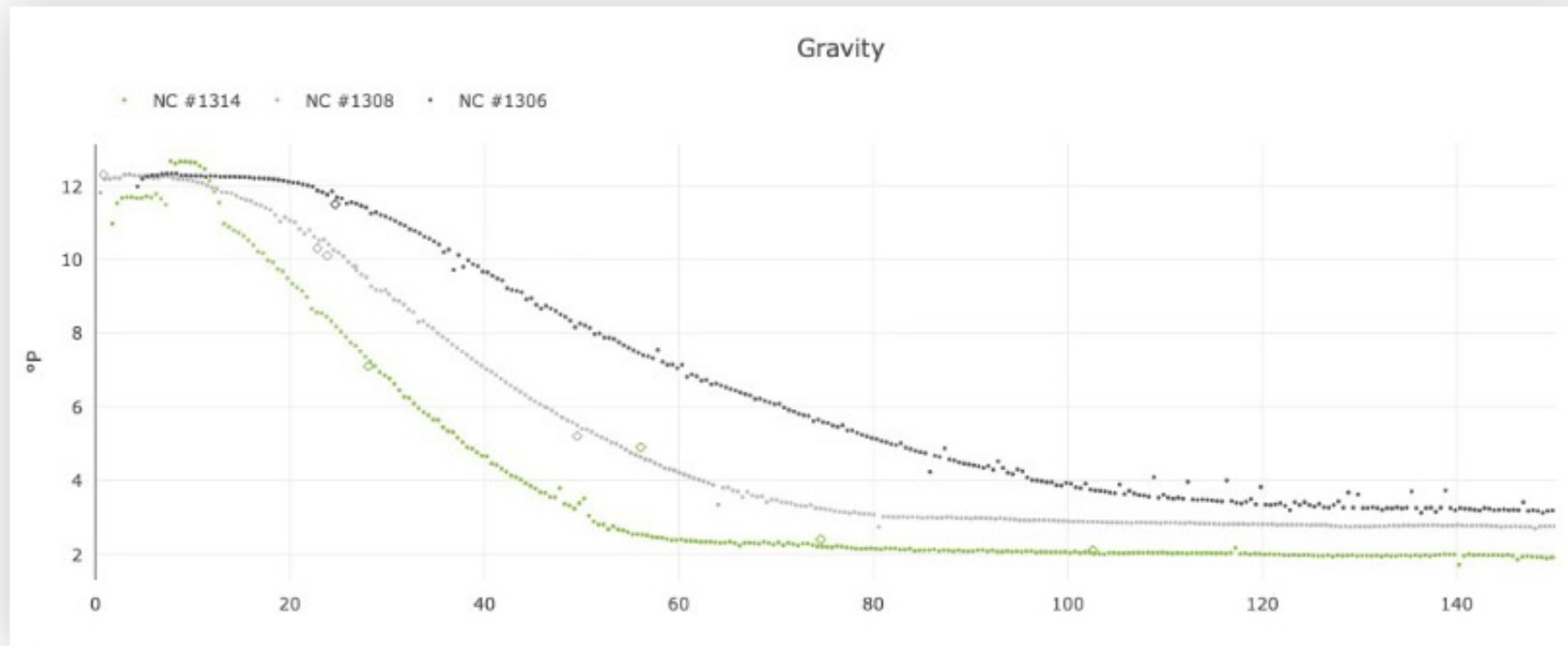
OH SH%T, IT'S STUCK!



Samples don't matter, but your path does!

BEST BATCH & TANK EFFICIENCY

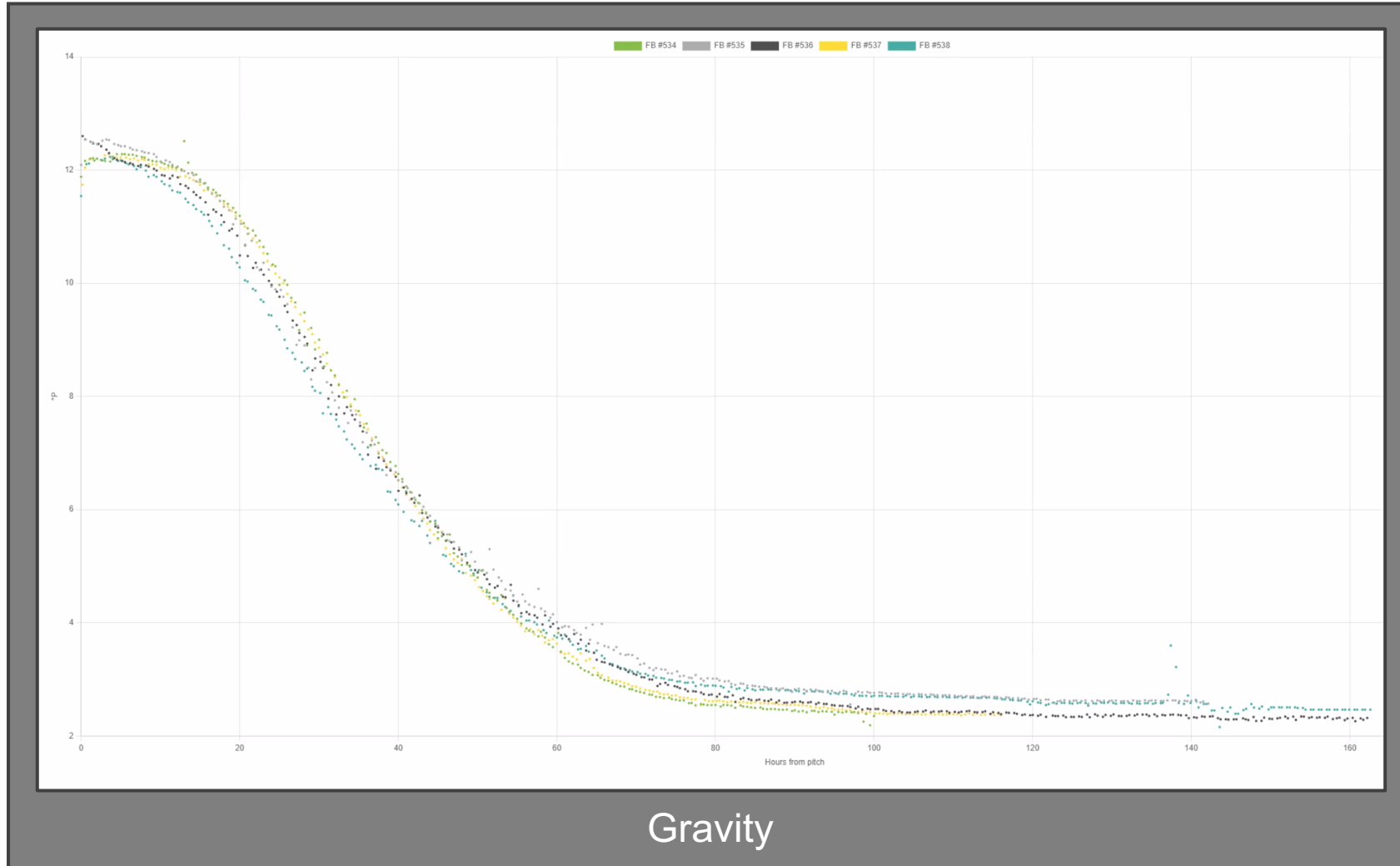
As the end approaches, with samples being taken every 12 and 24 hours, is it done?



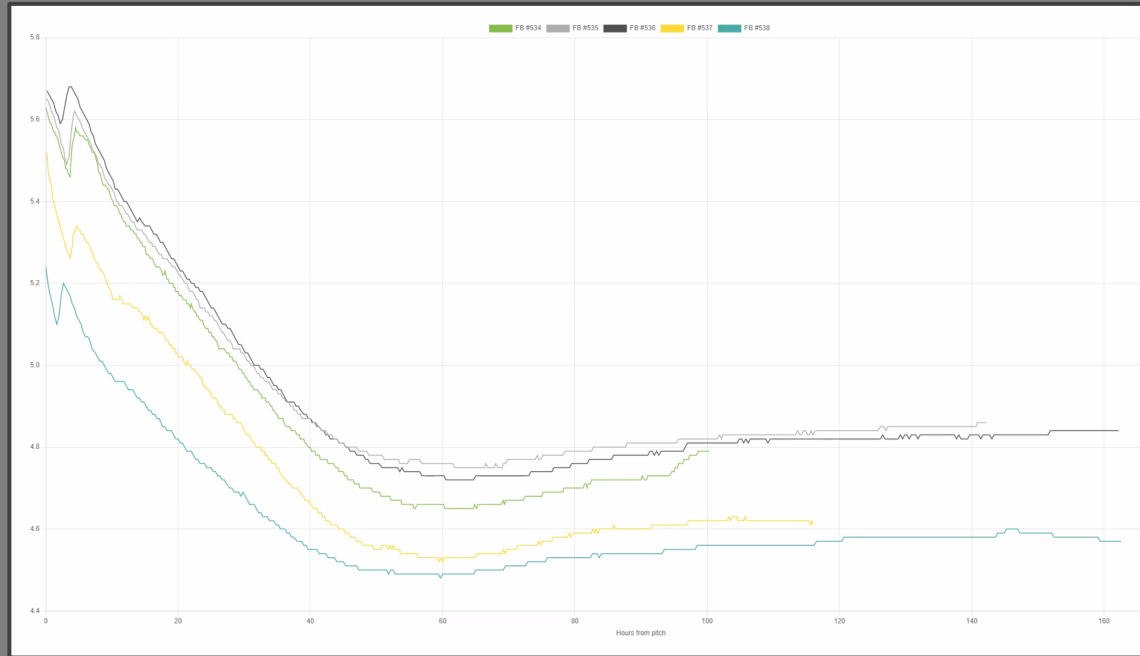
CFM = Knowing the best way to reach terminal gravity and allows you to turn your tanks faster and more efficiently.



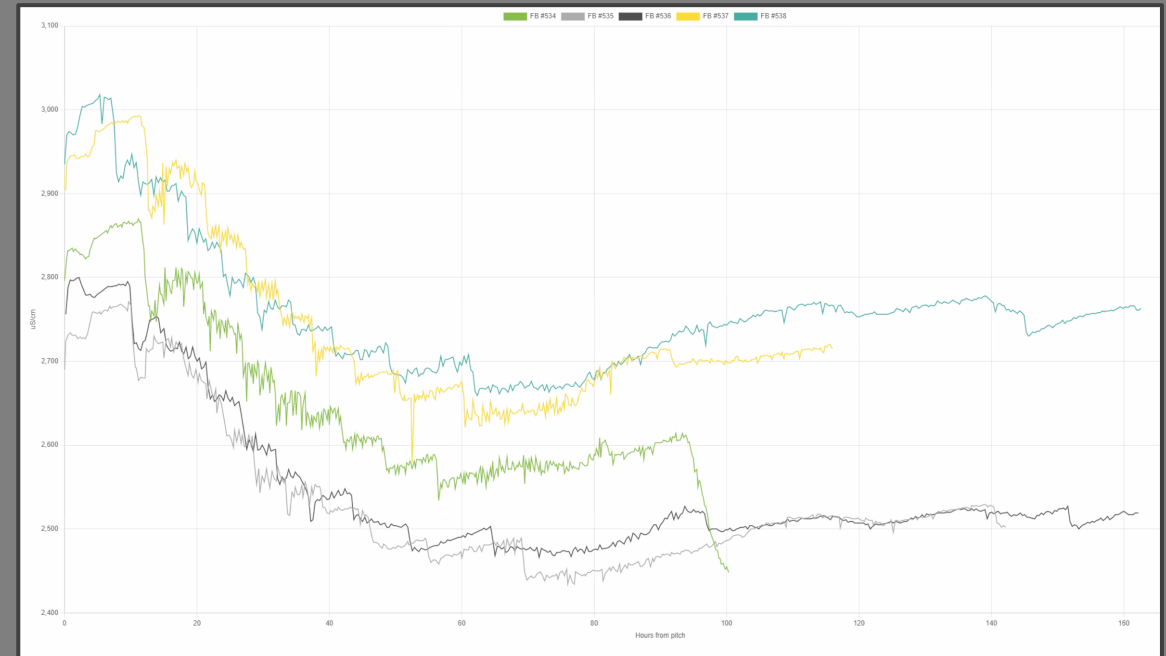
LOOKIN' GOOD?



NOT SO MUCH!



pH



Conductivity

CUSTOMER DATA > 4%

	Mid-Size	Mid-Large	Enterprise
Annual Production (bbls)	20,000	65,000	100,000
# Fermentation Tanks	12	25	80
# Fermentations (mnth)	20	45	70
Labor savings (yr)	\$36,684	\$76,800	\$245,760
Labor Hours Saved (yr)	960	2,160	3,360
Ingredient Savings (yr)	\$10,392	\$33,774	\$51,960
Tank Days Gained (yr)	240	540	960

BUILT FOR YOU

Tell us about yourself.

First Name

Last Name


Company

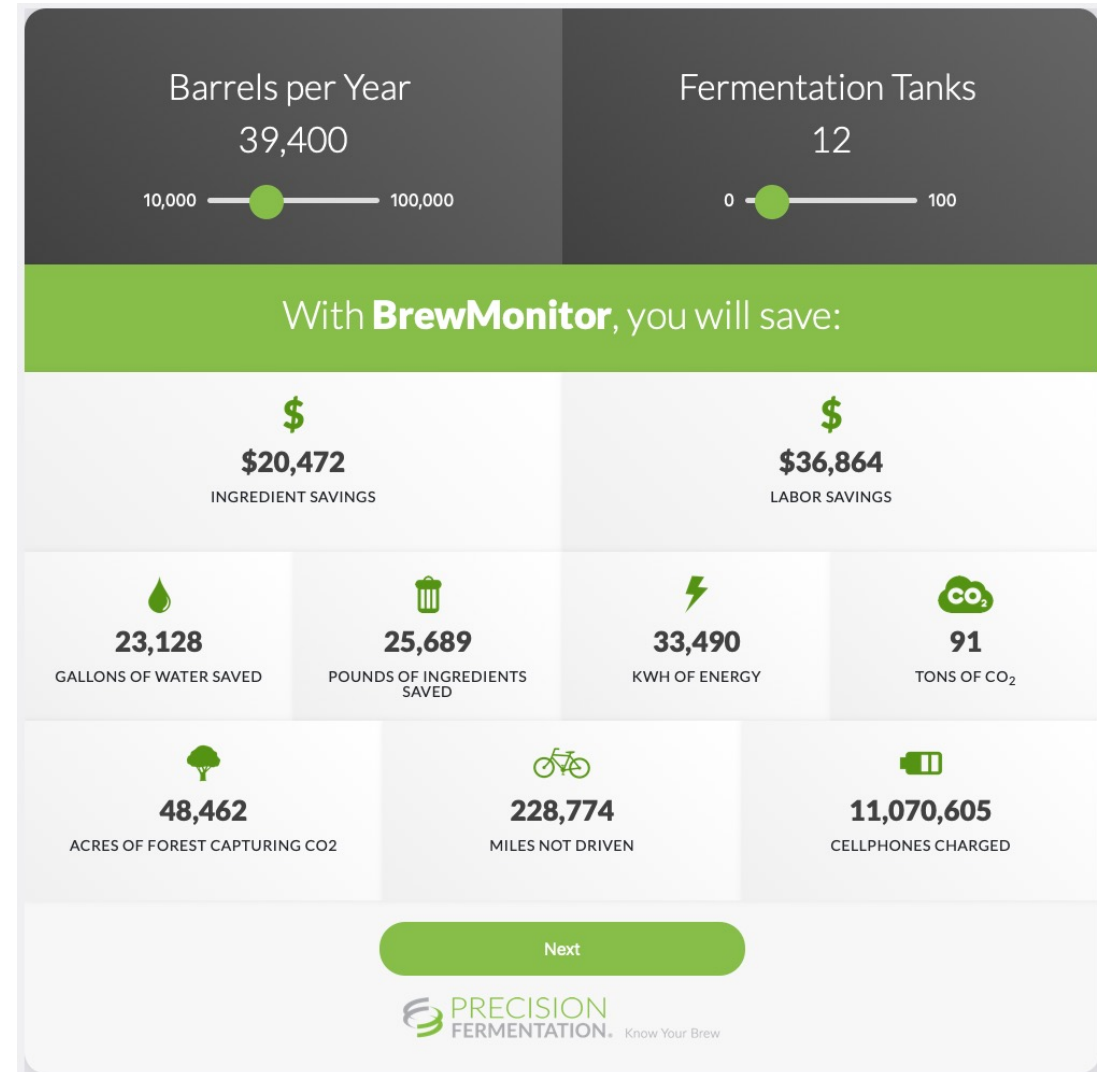
Company Email

How much do you brew in a year?

Less than 10,000 bbls/hi

More than 10,000 bbls/hi

 PRECISION FERMENTATION. Know Your Brew



last year our customers saved an estimated



100k+
Gallons of Water Saved



30k+
Pounds of Waste Eliminated



\$ 2M+
Material Savings

and one day our system will save over



2.3 Billion
Gallons of Water



500 Million
Pounds of Waste

Over \$40 Billion in material savings

A LITTLE BIT OF HOPE

Don't wait for the world to be beautiful for you.
Go out and make the world beautiful around you.

Q&A