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**PRESS
RELEASE**

FOR IMMEDIATE RELEASE

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Visit beersense.info for additional details about the process and product family.

**INTEGRATED SENSING SYSTEMS RELEASES AN EASY,
INNOVATIVE NEW WAY TO MEASURE BEER DENSITY DURING
THE FERMENTATION PROCESS**

BeerSense puts the time-saving, cutting-edge power of microfluidic density measurement into the hands of brewers of all sizes.

Integrated Sensing Systems (ISS), a Michigan-based technology and production laboratory, has put its world-leading experience in microelectromechanical systems (MEMS) to work for the fast-growing brewing industry. Already in daily use at several breweries worldwide, ISS officially unveiled BeerSense at this week's Craft Brewers Conference & BrewExpo America in Philadelphia, PA.

The BeerSense product family contains an Automated Fermentation Monitoring system which installs directly onto a tank, and a Mobile Density Meter instrument housed in a rugged, portable design. Inside these products, a resonating silicon tube is the heart of the Coriolis-based sensor ISS has developed, which has been miniaturized into a microCoriolis device, utilizing patented ISS Fluidic MEMS technology. An integrated platinum RTD temperature sensor is closely coupled to the silicon micro-tube density sensor for precise fluid temperature. This combination of density and temperature measurement, with custom-developed electronics and software, result in a sensor that can convert these measurements into data useful in beer production. A new website, beersense.info, has been launched to provide more details on the product line and the unique technology that makes it possible.

Craft brewers have a common challenge to produce a high quality beer at a reasonable cost using available equipment and labor. Maintaining batch-to-batch consistency requires data. Frequent monitoring of the fermentation progress is difficult to achieve with available labor and equipment.

BeerSense was designed in collaboration with well-known breweries to address the specific needs of brewmasters that no product on the market has been historically able to provide. The BeerSense

products reduce the chore of daily density measurements to a fraction of the time. The small size of the microCoriolis sensor results in a natural resistance to dissolved gas in the beer. Yeast easily passes through the filter and density sensor. This results in consistent measurements from start to finish, improved density measurement reliability, and reduced labor costs.

“Integrated Sensing Systems has dedicated itself to improving the world one piece at a time, by commercializing the tremendous potential of MEMS solutions,” explains Dr. Nader Najafi, who founded ISS with Dr. Ken Wise, one of the world’s foremost MEMS experts, and Dr. Khalil Najafi, a recognized leader in MEMS research.

Integrated Sensing Systems is one of the oldest, non-captive MEMS companies in the US and maintains a very high standard for quality with ISO 13485, ISO 9001, ISO 13480, ATEX and IECEx certifications.

-ENDS-

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Attached:

Images of the BeerSense Logo, the Automated Fermentation Monitoring system (lower left) and the Mobile Density Meter (lower right)

