



# Confidence at Every Step

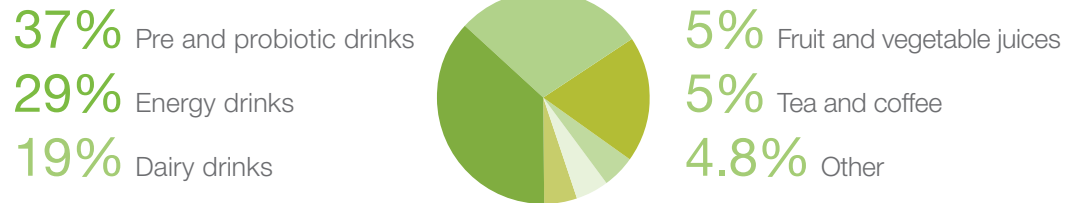
Beverage Quality Testing Solutions  
to Satisfy Evolving Tastes

Access over **1.7 million** food and beverage testing products, including chemicals, equipment, consumables, and more, from close to **6,500** suppliers.

## Innovative Testing Solutions for Your Most Pressing Concerns

- Help ensure quality and safety
- Find rapid and reliable testing essentials
- Meet regulatory requirements
- Avoid supply chain gaps with choice and convenience

The North American functional beverage market is expected to exceed **\$44 million** by 2025 and will require additional life sciences-based quality control and safety testing to keep consumers safe.<sup>1</sup>



North America leads the global food and beverage market and is expected to grow to over **\$93 million** at a CAGR of

**7.8%** from 2022 to 2025<sup>2</sup>

By **2025**, the global beverage additives market is expected to be worth

**\$11 million**<sup>3</sup>

The CBD-infused beverage market is evolving and diversifying and is expected to reach **\$1.7 billion** in the U.S. by 2025.<sup>4</sup>



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**thermo** scientific

Dependable measurements are critical to quality control testing in food and beverage manufacturing. For 60 years, Thermo Scientific™ Orion™ analytical instruments have provided scientists like you with the **accuracy and reliability** required for production. Find what you need for data capture, observation, and more.



## Measuring the pH of Wine and Juice

- pH plays a critical role in wine making
- Measurements are taken throughout the process
- Various components can challenge the performance of the pH electrode



## Measuring the pH of Yogurt

- Important for efficient manufacturing and quality control
- Cold temperatures and junction clogs can challenge accuracy and response times

The Thermo Scientific™ Orion™ ROSS™ Reference System can provide accurate data and fast response times when testing samples that vary in temperature.



## Measuring Titratable Acidity in Beverages

- Titratable acidity (TA) is a measure of the organic acid content in wine or juice
- Acidity can affect the flavor, color, and stability of fruit-based beverages

The Thermo Scientific™ Orion Star™ T910 pH Titrator, when paired with a Thermo Scientific™ Orion™ ROSS™ Sure-Flow™ pH Electrode, can help you determine titratable acidity.



## Measuring the pH of Beer Mash or Wort

- Choose a pH electrode that best fits your testing needs
- Determine the pH of a verification buffer to ensure the electrode is working properly
- Keep your pH electrode in working order

Browse our full collection of beverage testing products at [fishersci.com/food-beverage-testing](https://fishersci.com/food-beverage-testing) and [fishersci.ca/food-beverage-testing](https://fishersci.ca/food-beverage-testing).

1. Functional Foods and Beverages: Global Markets, BBC Research (2020, December), page 94. <https://www.bccresearch.com/market-research/food-and-beverage/functional-food-market.html>
2. Functional Foods and Beverages: Global Markets, BBC Research (2020, December), page 86. <https://www.bccresearch.com/market-research/food-and-beverage/functional-food-market.html>
3. Global Market for Food Additives, BBC Research (2021, May), page 22. <https://www.bccresearch.com/market-research/food-and-beverage/food-additives-market.html>
4. Cannabis: CBD-infused Beverages: Looking at the sector's next frontier, Credit Suisse Equity Research (2019, December 5).

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