

*The ShockWave Xtractor™ Technology*

***Save Money on Hops  
Through Better Extraction***

**»»XTRACTMOR**

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## *About Xtractmor, Inc.*

- Located in Rome, Georgia
- Founded in 2016
- Strong Expertise in Brewery, Liquor and Wine
- ShockWave Technology Patented Worldwide
- Already Installed Domestically and Internationally

**>>>XTRACTMOR**

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*The ShockWave Xtractor™ Technology*

***Brewery Technology  
Overview***

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## *Why Better Hop Extraction is Important*

- With the proliferation of craft breweries the demand for hops and the prices have increased
- Breweries often have difficulty acquiring enough of some highly desirable hops
- Typically only about 30% of the available flavor is extracted and the rest wasted
- Better hop extraction can provide significant savings to a brewery





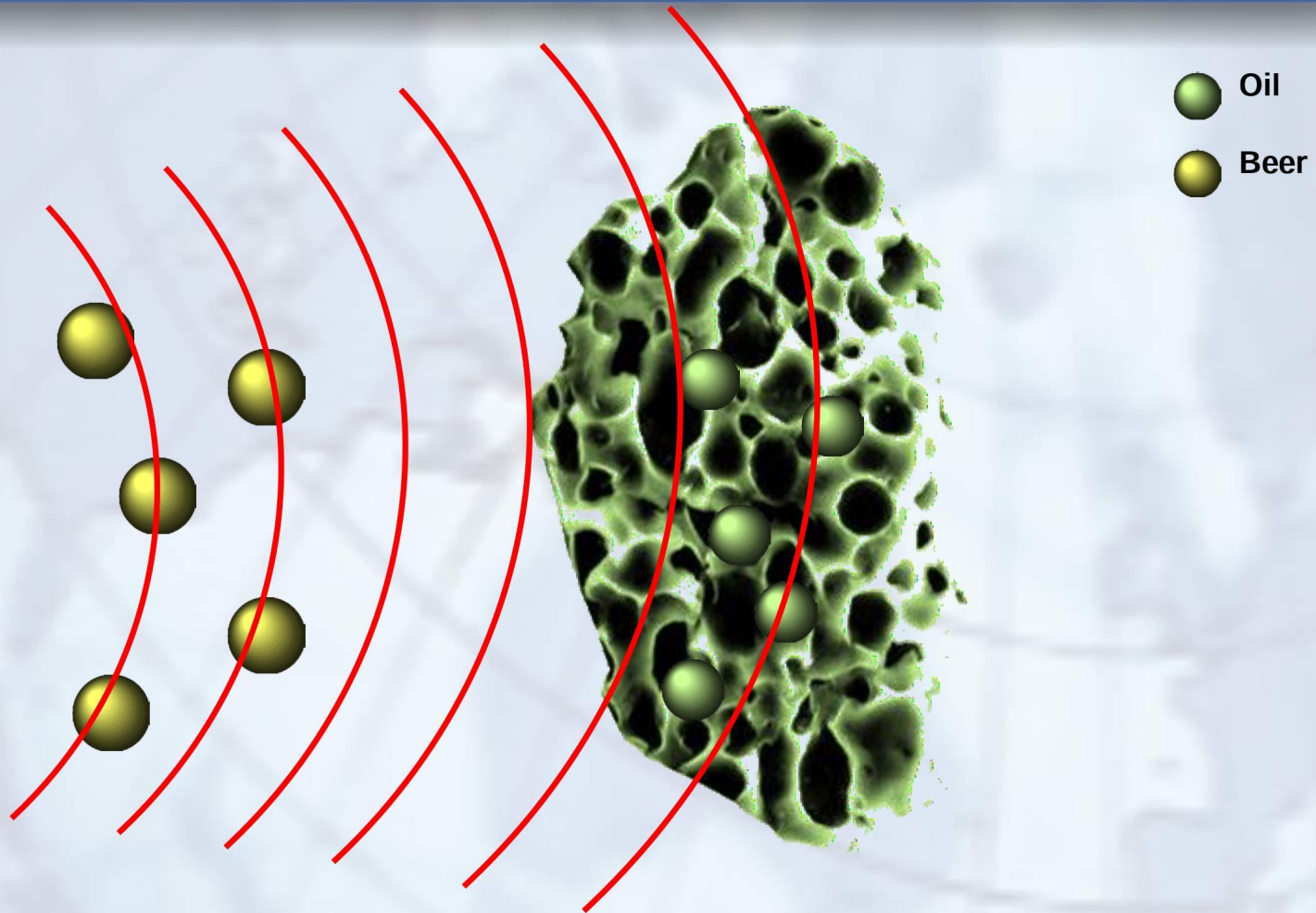
## *Shockave Hop Extraction Benefits*

Using the patented ShockWave Power™ Cavitation Technology we can dramatically increase the extraction of hops.





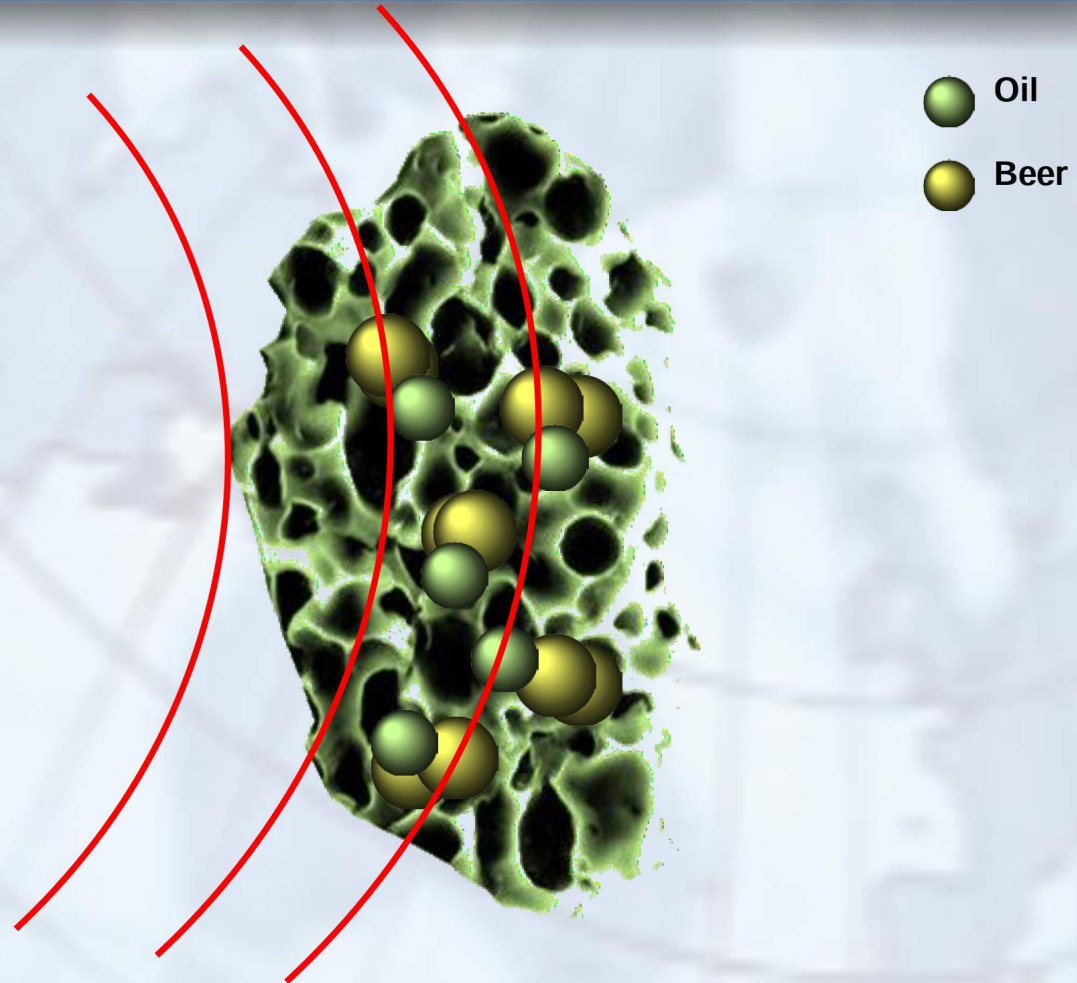
## *Extracting More Oil*



We start with hops containing entrapped oil and flavor that normally would not be extracted



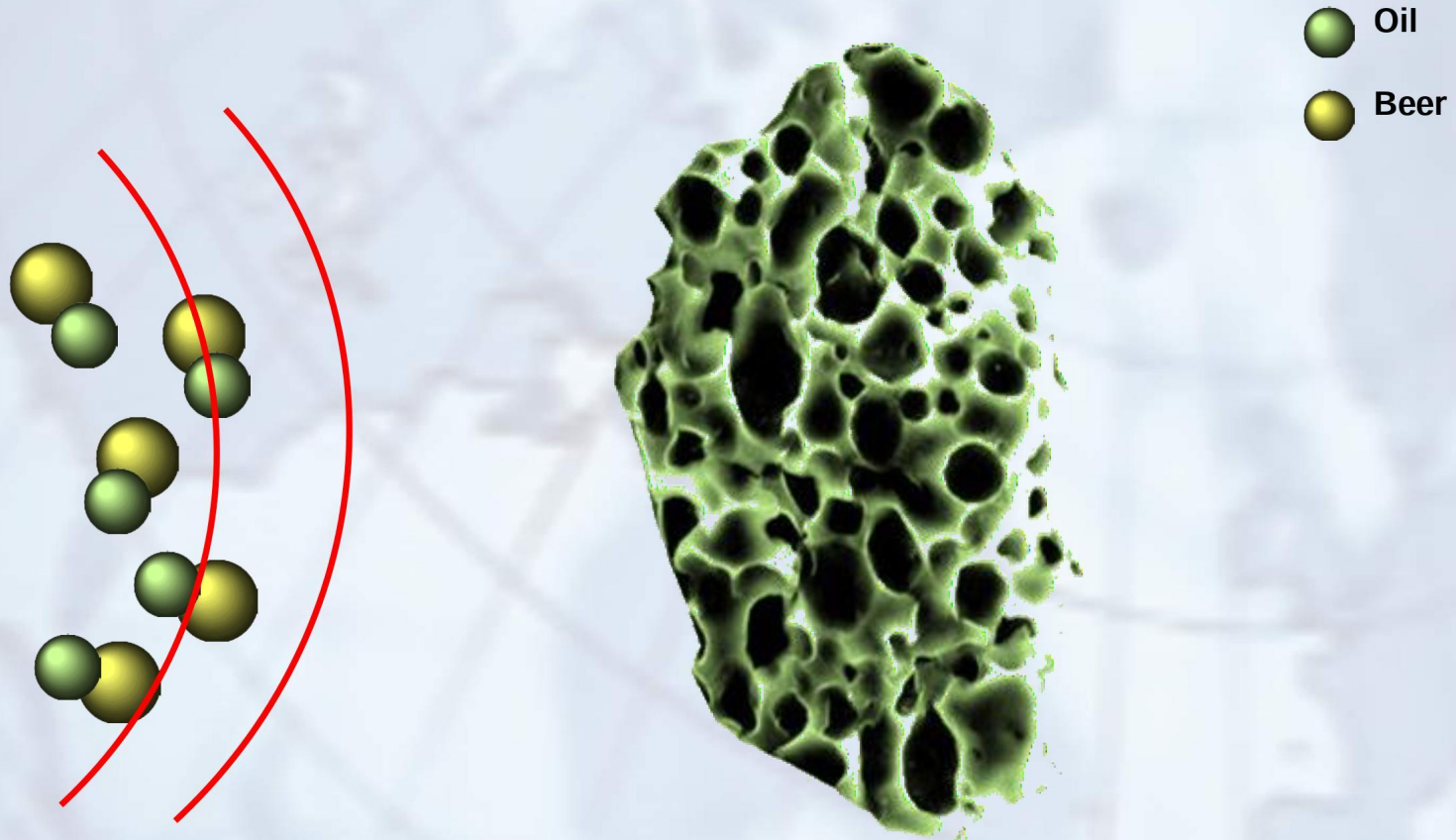
## *Extracting More Oil*



ShockWave Power exposes the hops to pressure fluctuations, which help to push the beer deeper into the particles opening pits, pores and other structures in hops



## *Extracting More Oil*



When the pressure wave contracts, the beer is pulled from the material along with the newly liberated oil

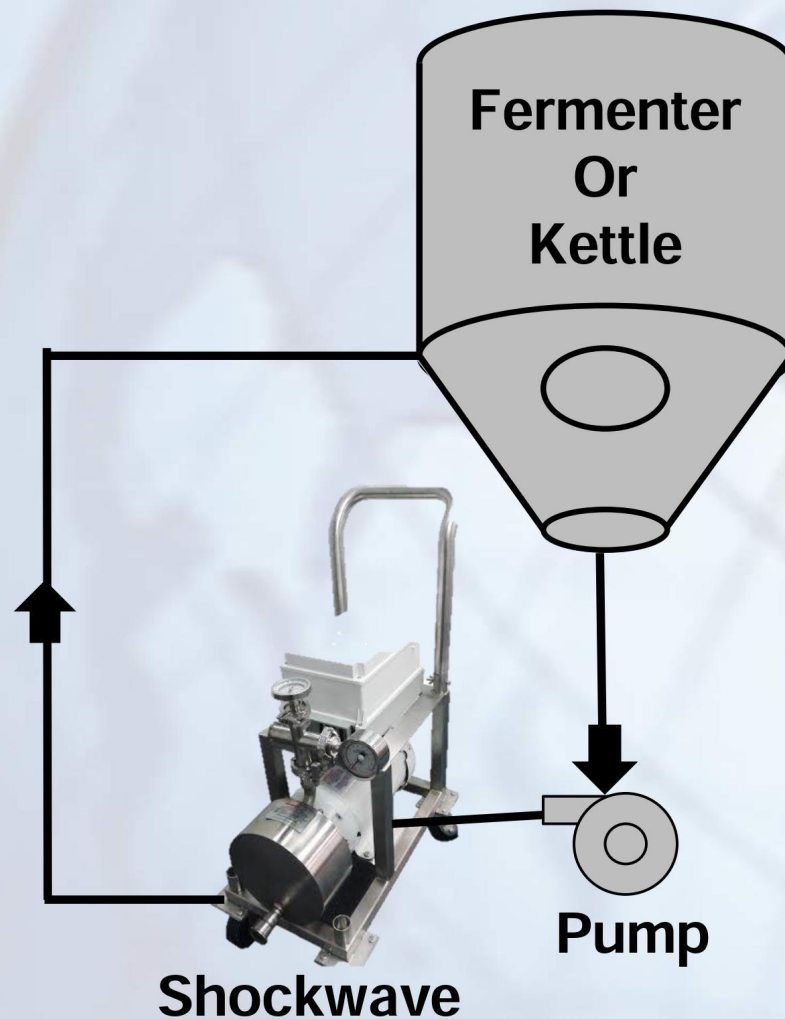


## *ShockWave Power Brewery Benefits*

- Dramatically reduce hop usage
  - Up to 50% less bittering hops
  - Up to 50% less aroma hops (dry hopping)
- Decrease beer loss with less hop waste
- Dry hop in minutes rather than days
- Reduce protein damage and fines
- Impart other flavors more efficiently like coffee, fruit, tea and spices.



## *Easy Installation*

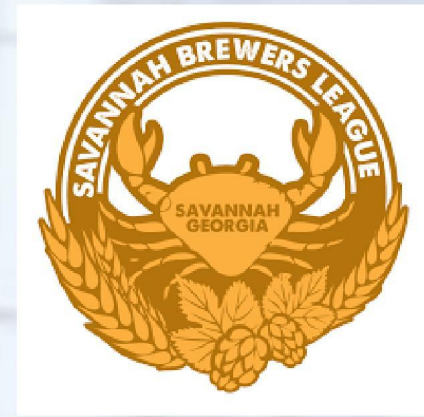


- Installation in simple loop with fermenter or brew kettle
- Wheeled skid allows for easy movement throughout brewery



## *Success Stories*

- Commercial beers are already available from Anchor Brewing, Witch's Hat Brewing Company and others.
- ShockWave processed beer won silver medal in first and only competition to date.



'Merica's Mug Competiton  
2015 IPA Silver Medal



## *Demonstration Trials*

### Test units available:

- 230v or 460v power
- Sanitary design
- Easy setup
- LCD touchscreen controls
- Small footprint (approx. 2' x 1')
- Perfect for 1 gallon to 15 barrel
- XtractMor expertise in hop chemistry





## *Emerging Application: Liquor Aging*

ShockWave Power™ can significantly accelerate liquor aging:

- Flavor and color transitions happen in minutes instead of years.
- Drastic yield increase without evaporative loss.
- Experiment with new and seasonal flavors.
- Sell dark/brown liquors immediately without waiting years.

**Just 15  
Minutes of  
Processing**





## *Emerging Application: Wine Aging*

ShockWave Power™ can significantly accelerate wine aging:

- Flavor transitions happen in minutes instead of years.
- Reduce tannins in red wine
- Use oak chips to quickly flavor typical barrel aged vintages
- Ran one successful test at HDI showing potential
- Looking to contact a winery to arrange for trial





[www.xtractmor.com](http://www.xtractmor.com)

# ***Hop the ShockWave***

**XTRACTMOR**

**ShockWave Power**

*Harnessing the Power of Cavitation*

