

The ShockWave Xtractor™ Technology

*Save Money on Hops
Through Better Extraction*

XTRACTMOR



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

The ShockWave Xtractor™ Technology

*Brewery Technology
Overview*

The logo consists of a stylized graphic element on the left, which is a series of three blue chevrons pointing to the right, followed by the word "XTRACTMOR" in a bold, dark blue, sans-serif font. The "X" is a double-lined letter, and the "T" is a double-lined letter. A horizontal line is positioned below the "T".



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





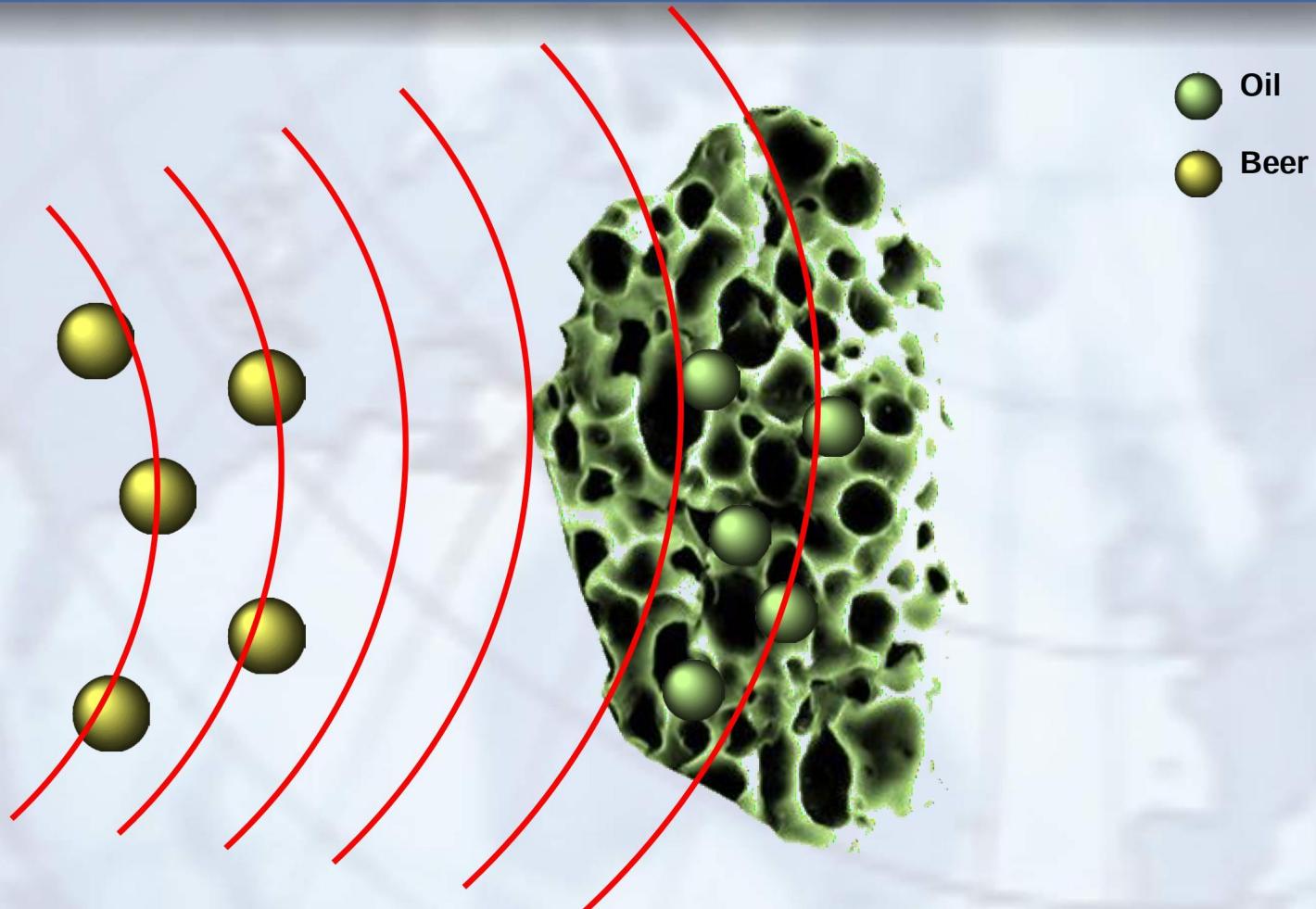
Shockave Hop Extraction Benefits

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





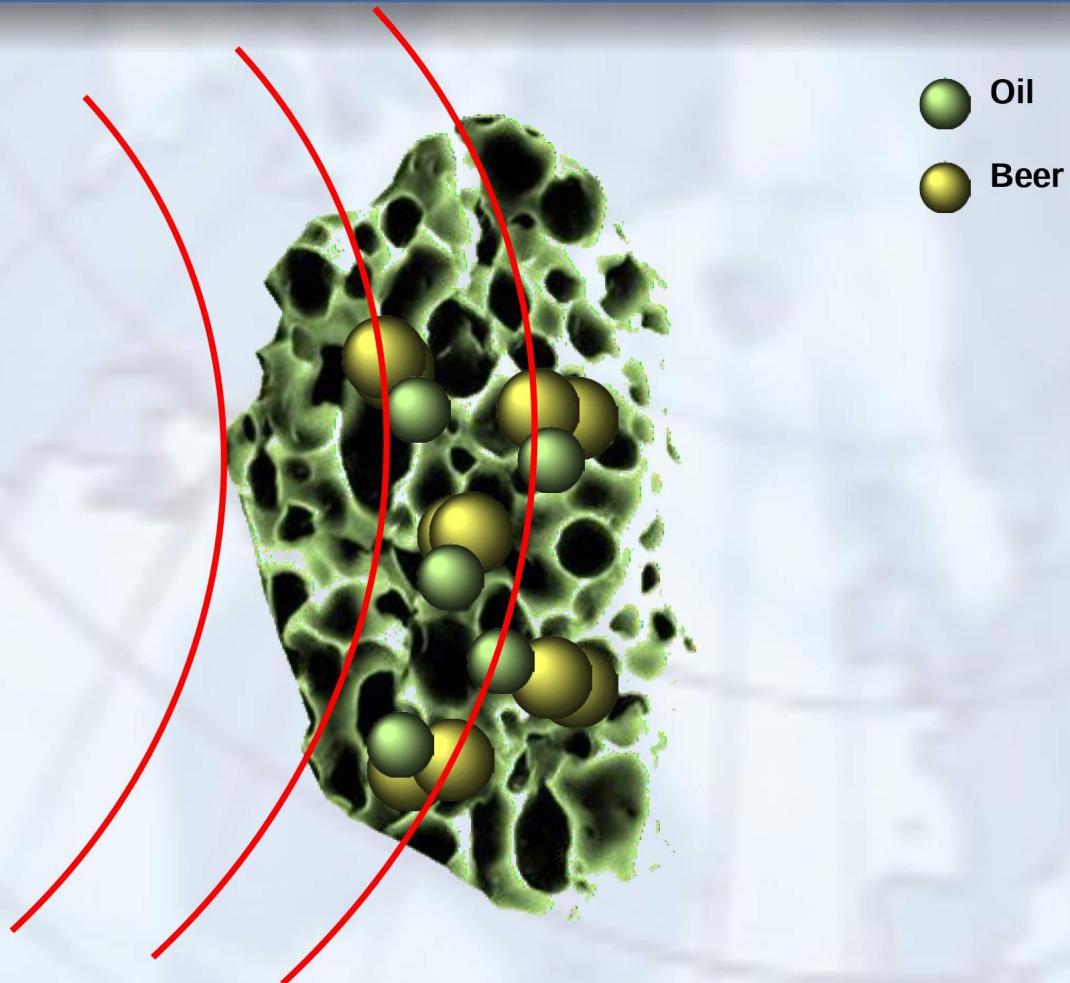
Extracting More Oil



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



Extracting More Oil

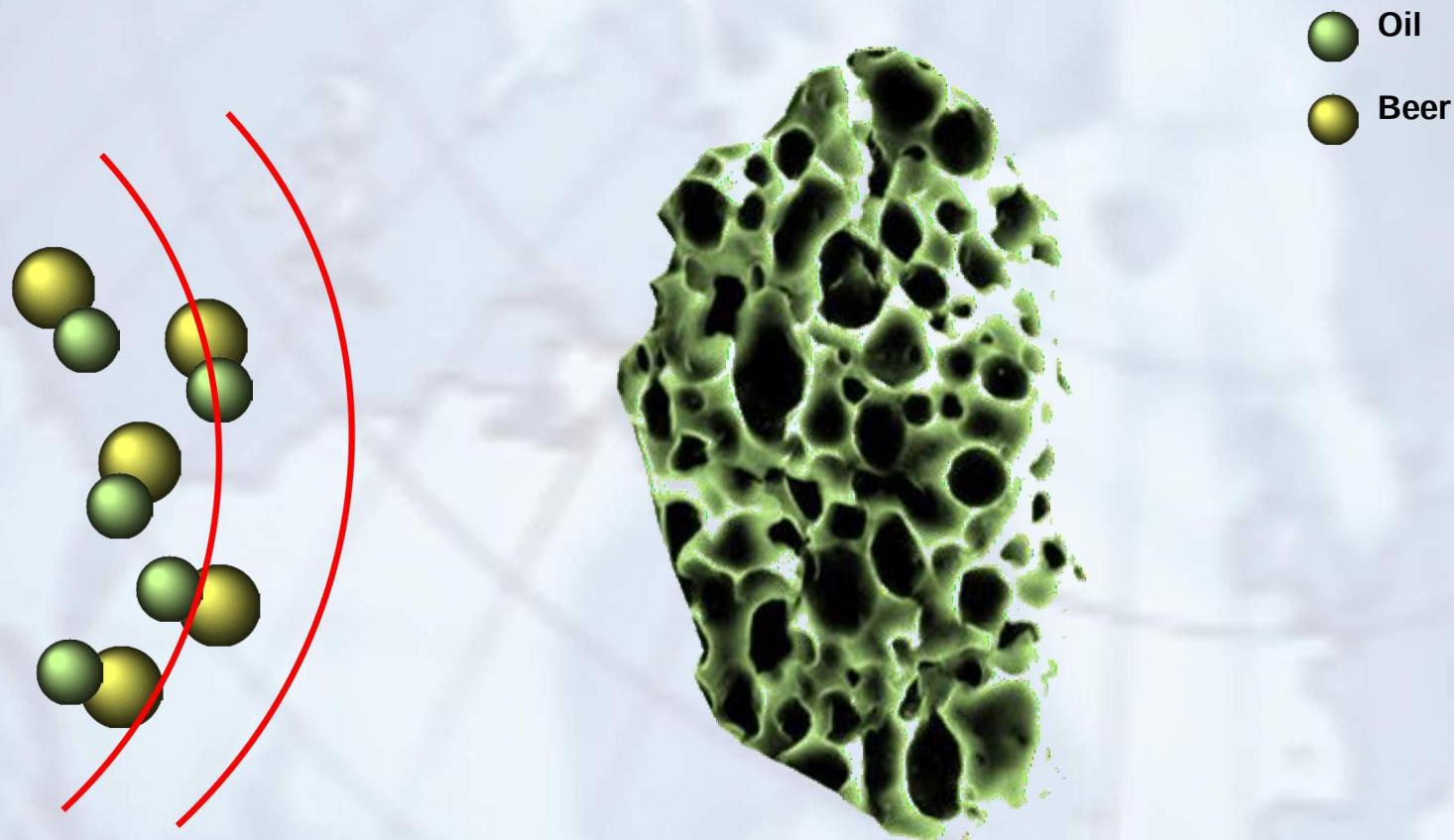


Oil
Beer

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

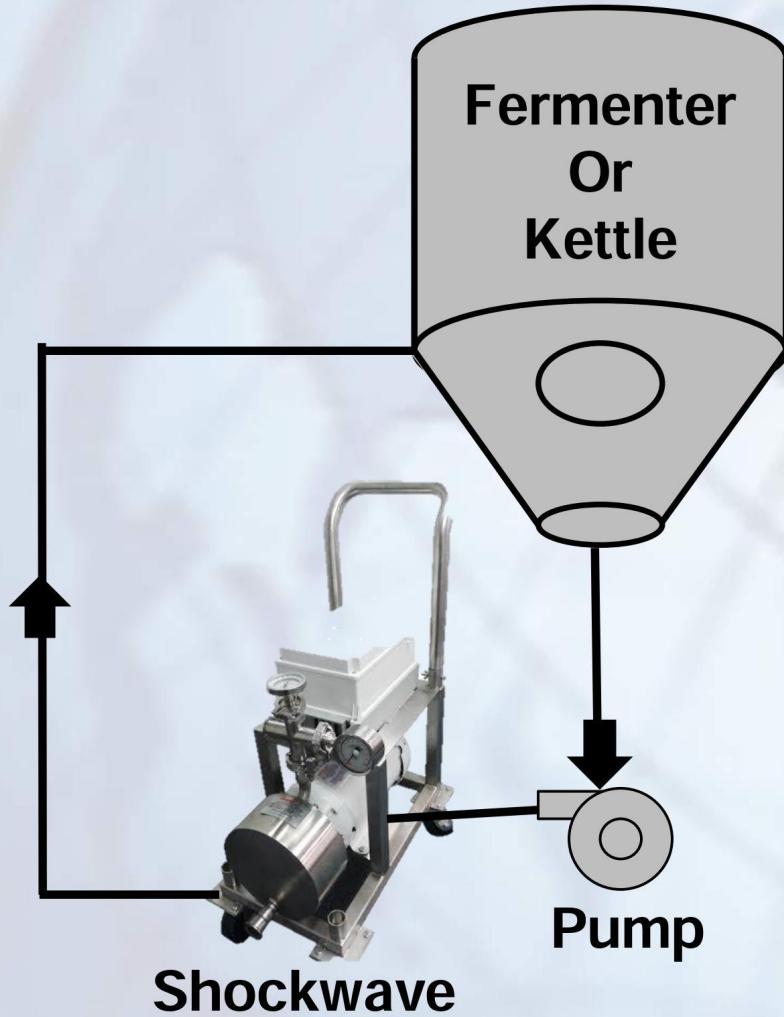


ShockWave Power Brewery Benefits

- 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

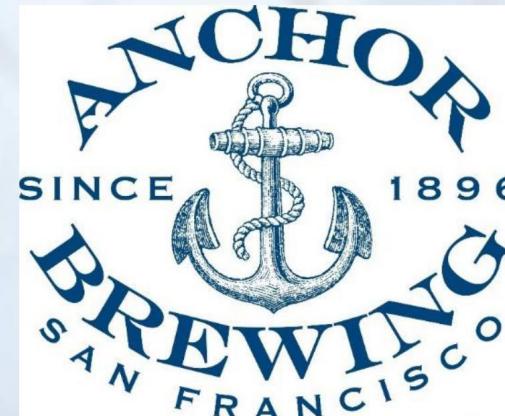


- Installation in simple loop with fermenter or brew kettle
- Wheeled skid allows for easy movement throughout brewery



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

Hop the ShockWave

XTRACTMOR

ShockWave Power

Harnessing the Power of Cavitation

