



CONTRACT PRODUCTION & CO-PACKING SERVICES



ABOUT US

From our home in Salt Lake City, Utah, Uinta Brewing Company has spent over 30 years brewing, packaging, marketing, and selling a diverse portfolio of award-winning beers and hard seltzer base products.

Our experienced team, from procurement to packaging, delivers exceptional end-to-end services, including contract production, private labeling, co-packing, finished goods storage, and shipping logistics—supporting the dynamic needs of today's beverage industry.

Consistent quality is guaranteed through comprehensive analytical and microbiological testing, while our modern brewhouse and flexible operations allow us to handle high-volume, complex production with ease.



Uinta's facility is located in an industrial park west of downtown Salt Lake City, and south of our International Airport by 5 minutes. The site has excellent interstate access, (I-80 and I-15) to maximize your freight and shipping logistics. One-day travel to: LA, Phoenix, Denver, California & the

Pac NW

CURRENT SITE

UINTA BREWING CO

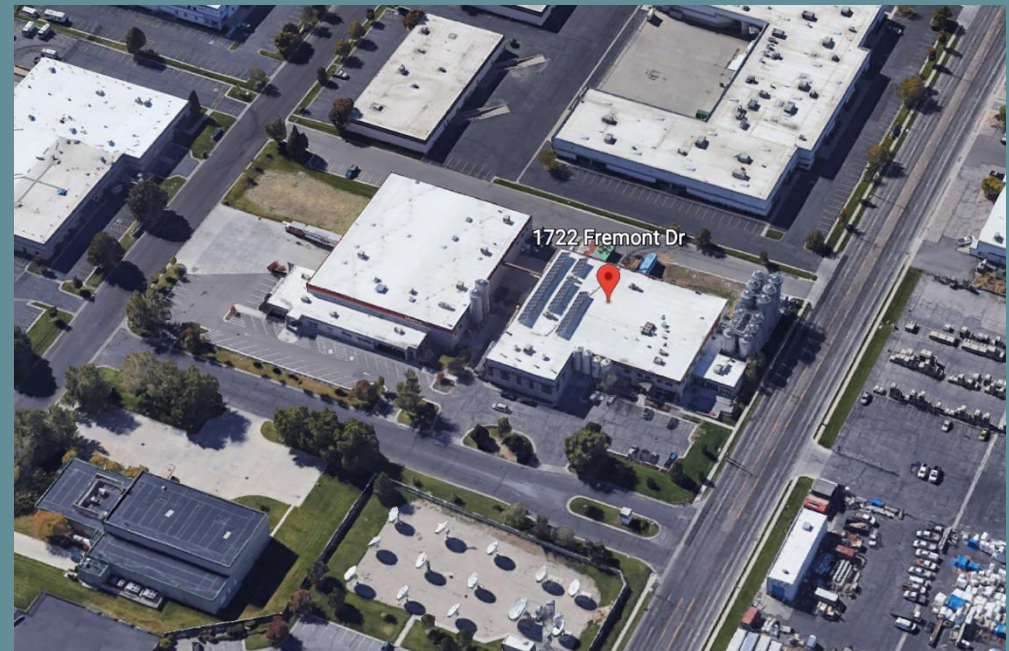
1722 Fremont Drive
SLC, UT 84104

5-acre Campus

Sq ft: 69,000

Off-site Warehouse

Sq ft: 14,000



PRODUCTS & FORMATS

Products:

- All beer styles (no lactose & no wild beers)
- Flavored Malt Beverages
- Hard Seltzers
- Neutral Malt Base for blending

Formats:

- Multiple packing options: 4pks – 24pks
- Cans: 12oz standard, 12oz sleek, 16oz & 19.2oz
- Kegs: ½ BBL, ¼ BBL & 1/6 BBL
- No plastic or glass bottles





BREWING SYSTEM

BrauKon 120 BBLs Four-vessel Brewing System

Brewing and Cellar Capacity: 250,000 BBLs

FERMENTATION & FILTRATION



Vessels:

- Two 15 BBL yeast management tanks
- 33 Fermenters ranging from 60 BBLs to 720 BBLs
- 7 brite tanks ranging from 120 BBLs to 810 BBLs

Filtration:

- GEA centrifuge running up to 120 BBLs per hour
- HPRO membrane filtration





TUNNEL PASTEURIZATION

CODI Tunnel Pasteurizer

Commissioned Jan. 2025 • Capable of processing 308 cans a minute

WHY IS PASTUERIZATION IMPORTANT?

- Microbiological stability
- Extended shelf life
- Flavor consistency

Pasteurization allows for wider distribution and ensures consistent quality by preventing unwanted fermentation or off-flavors, even when stored at room temperature. We are proud to offer this service to our partners as a critical quality parameter.

PACKAGING CAPABILITIES

Can Line:

- 308 cans per minute
- Kronos 28-valve high speed filler
- Ferrum Seamer

High Speed Secondary Packaging:

- DMM Packer installed in 2023, capable of 700 cases per hour
- DMM CTC-30 automated tray packer installed in 2026
- Columbia Automatic Case Palletizer
- 4pk, 6pk, 12pk, 15pk, 18pk, 24pk, Variety Pack capabilities
- 12oz standard, 12oz sleek, 16oz and 19.2oz

Keg Line:

- Comac K2-A semiautomatic keg washer and filler
- 1/2 BBLs, 1/6 BBLs, 1/4 BBLs (32 – 50 per hour)



QUALITY CONTROL

Analytical QC:

- Anton Paar Beer Alcoalyzer and DMA 4500 for ABV, ABW and Residual Extract
- Thermo Scientific Genesys 150 UV-VIS Spectrophotometer for IBU/SRM analysis
- Thermo Scientific Trace 1300 GC for VDK analysis
- Thermo Orion pH meter for daily product pH measurement

Packaging QC:

- Anton Paar CboxQC for package DO and carbonation
- CMC-Kuhnke system for can seam integrity metrology
- Product retains library, cold and warm storage through packaged product library

Microbiological Testing :

- qPCR testing capabilities
- Nexcelom Cellometer X2 for yeast viability and vitality
- Hygiena ATP luminometer for CIP validation
- Product and water plating for wild yeast, mold, and bacteria from brewhouse to package
- Membrane filtration plating for packaged product
- GMP/HACCP program



IN-HOUSE COMPLIANCE

Uinta has an in-house compliance team available to assist in navigating through both Federal and State regulations.

Label Approvals

We review labels for required elements, and then submit them to the TTB, staying on top of the review process. If a COLA application is initially rejected, we provide defense for those labels, and file appeals or corrections.

Product Registration

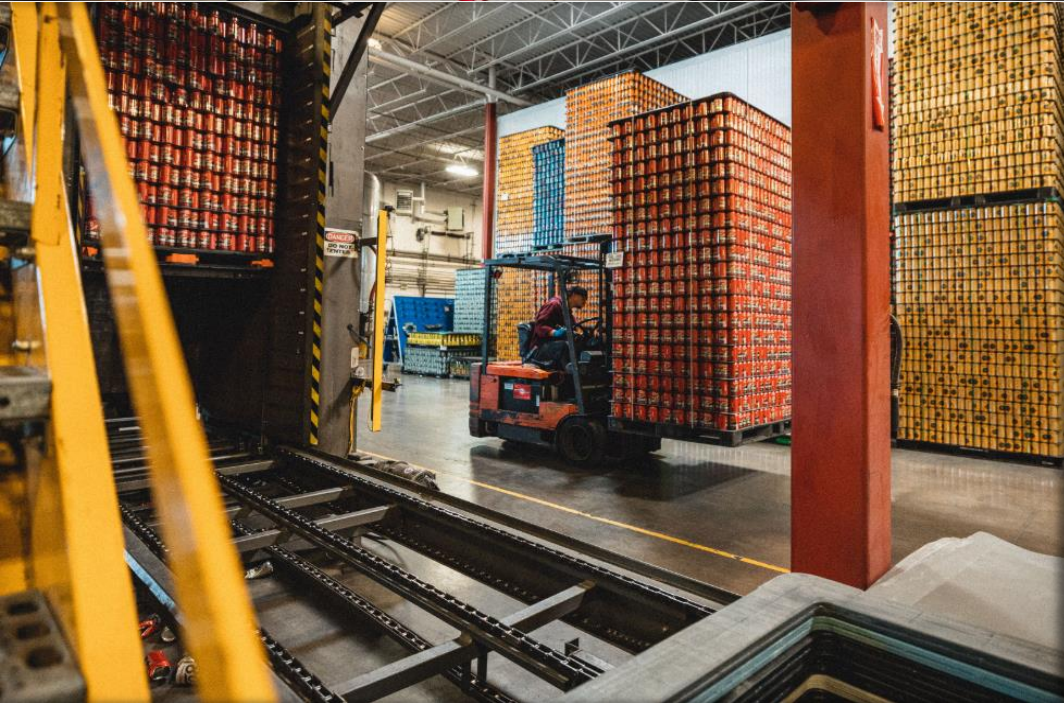
States have different rules that affect product and brand registration. We understand the numerous requirements, and make sure our clients are always in compliance.



MEET OUR TEAM

<p>Noah Brown President</p>	<p>Jon Lee Vice President – Operations</p>	<p>Beckie Britter Vice President - Finance</p>	<p>Paul Konopelski Operations Director</p>
<ul style="list-style-type: none"> • 11 combined years in the craft beer industry • 10 years of commercial management, Anheuser-Busch InBev • 21 total years of bev-alc experience 	<ul style="list-style-type: none"> • 28 years in the beer and beverage industry • Former VP of Operations for Monster Brewing Co with responsibilities managing contract production at multiple sites • Total Quality Management focused 	<ul style="list-style-type: none"> • 19 years with Uinta Brewing Company • GAAP compliant accounting, federal/state compliance, ERP system management, vendor relationship development 	<ul style="list-style-type: none"> • 13 years in the brewing industry; 3 years with Uinta • Former Quality Manager at Bohemian Brewery • Extensive background in chemistry, brewing science, and QA/QC • BS in Chemistry from UC Santa Barbara
<p>Jeremy Worrell VP of Brand Development</p>		<p>Sam Jackson Sales Director</p>	<p>Clayton Leuba Contract Project Manager</p>
<ul style="list-style-type: none"> • 16-year marketing professional, with prior experience in higher education • 11 years at Uinta Brewing • Digital/Field Marketing • Community Relations / Brand Development 		<ul style="list-style-type: none"> • 19 years in the beer and brewing industry • Wholesale Sales experience across multiple sales & operational disciplines • Outbound sales & operations support 	<ul style="list-style-type: none"> • 6 years with Uinta • Uniquely tied to brew, cellar and package scheduling • Supports TT&B & compliance • Inbound & outbound sales support • Former inside sales coordinator with Uinta

Over 100 years of
Combined
Industry Leader
Experience



SUMMARY

30+ Years of Beverage Production Excellence

Your product, our brewery. We offer start-to-finish contract and private label services from procurement through packaging. Comprehensive analytical and microbiological testing, high-volume capability and adaptability for complex needs are hallmarks of our modern facility and experienced team of professionals.

Let's start a conversation

What would you like to produce with us? Let us know about your product plans and we'll respond as soon as possible and get the discussion moving forward.



THANK YOU

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