



Coors Brewing Company
Draught Services Department
CE 325
Golden Colorado 80401

September 27, 2000

Dan Fallon,

Thank you for your inquiry as to the status of our testing on the McDantim -Trumix gas blending devices. We have recently completed a full range of testing on both the single blend equipment and the dual blend as well. In all tests, Coors Brewing Company found the equipment to exceed our expectations on accuracy, performance, and all areas of application to the dispensing of our draught products. As is our common practice, we do not share specific test results with the general public; however, I am encouraged to have the opportunity to highlight our findings with you.

In the single mix testing, our main objectives were to evaluate the equipment for accuracy and efficiency. We conducted a total of 7 different tests with that particular piece of equipment. In the areas of accuracy, the equipment performed at a level of +/- 1% over the pressure ranges of 12 PSI to 40 PSI with no variance throughout the range. Several of the tests measured output on multi-faucet systems. In each test, the equipment outperformed the manufacturer's claims.

During the dual mix testing, our objectives included a longer period of tests that ran for four months. The equipment was tested on multi-brand situations and was evaluated using a Zahm meter to measure the actual carbonation of the beer being tested. In every test, the McDantim -Trumix maintained the brewer's specified level of carbonation throughout the dispensing of the entire keg. This guarantees us no more flat or over-carbonated beer in the last 20-30% of the keg. These are very impressive results compared to what currently exists throughout the Brewing Industry.

The McDantim equipment offers us a chance to look forward to eliminating all air compressors that are currently being used to dispense Coors draught products. It furthermore will allow us to discourage the use of blended gas in bottles. As you know, the accuracy of these mixes is at best, suspect and one blend is not acceptable for all beers. Imports and Domestic should not be on the same blend.

I am very excited about the opportunities the McDantim blender can offer to the Brewing Industry in general, but more excited about implementing their use in conjunction with the dispensing of Coors Draught products. Thank you for the opportunity to be involved in the testing of what I think is the best equipment and technology to become available to the Beer Industry in recent years. If you have additional questions, please call. I would encourage you to share these results with anyone you feel has interest in the area of serving quality Draught products in the Beer Industry.

Sincerely,

L. G. Smith
Manager, Draught Sales and Service
Coors Brewing Company
(303) 277-6432