## Water Fluoridation: A Beer Friendly Solution to the Dental Health Crisis

## Beer and Fluoridation

Fluoride has no taste, no smell, and doesn't affect the brewing or distilling process. The vast majority of beer in the U.S. is brewed with fluoridated water. Oregon based breweries that brew with fluoridated water include: Widmer Brothers Brewery at their two locations outside Portland, Fort George Brewery in Astoria, and Block 15 Brewing Co. in Corvallis, to name a few.



**Widmer Brothers Brewing** has come to the conclusion that the level of fluoride proposed "is not going to impact the aroma or flavor of the beer, nor will it impact the process," says Brady Walen, Widmer's communications manager. "We're not expecting any changes from the brewing side or the final product either."

Source: Portland Tribune Aug 29, 2012

**Upright Brewing** owner Alex Ganum, wrote on the issue, "As a local brewer, I can tell you that at standard levels (0.7ppm), fluoride in water is tasteless, odorless, and doesn't affect the brewing process in any way. It is harmless to yeast and doesn't change the taste of beer one bit. Water fluoridation is just fine for beer, and it's important for good dental health as well. In fact, breweries across the U.S. have been making great beer with fluoridated water for 50 years. Most beer in my home state of Michigan is brewed with fluoridated water. Fort George Brewing in Astoria and Block 15 Brewing in Corvallis are just two of many more companies to name right here in Oregon producing fantastic beer with fluoridated water. If my customers can get great-tasting, locally-brewed beer that's actually good for their teeth, I'm all for it."

Source: Oregonian Aug 23, 2012

**Bull Run Distilling Company** founder Lee Medoff said "...fluoride in the water won't contribute anything as far as the "mouth feel" of the product. If anything," he says, "fluoride will mean that it's good for your teeth now — drink more spirits."

Source: Portland Tribune

Aug 29, 2012

