



BIOMÉRIEUX

# CHEMUNEX<sup>®</sup> D-COUNT<sup>®</sup>

ULTRA RAPID MICROBIAL TESTING SOLUTIONS

Release your beverage products faster



PIONEERING DIAGNOSTICS



# CHEMUNEX® RECOGNIZED EXPERTISE IN MICROBIAL TESTING FOR FRUIT JUICES & SOFT DRINKS



Product releases based on effectiveness, safety and quickness are becoming an increasingly important factor for all beverages manufacturers worldwide. As classical microbiology is limited by the growth rate of microorganisms on culture media, rapid microbiology systems have become more and more interesting to quality assurance managers during the last few years, also driven by trend of non-preserved beverages and change from traditional glass bottle to modern PET bottle requiring highest demands for aseptic filling.

- Detect Bacteria, Yeasts, Molds
- Sensitivity down to 1 Microorganism
- Save up to 5-7 days
- 25 or 50 samples per batch

### IN-PROCESS

- Raw materials
- Process water
- In-Process testing
- Thermal treatment check

### FINAL PRODUCTS (not limited)

- Filterable or pulp-containing juices
- Soft drinks
- Iced teas
- Energy drinks
- Fruit concentrates

## PRESENCE/ABSENCE

### COMMERCIAL STERILITY TEST OF BEVERAGES

Sample volume	1ml
Sensitivity of the method	1 organism/bottle for bacteria and yeasts
Batch time	Down to 105 minutes for 48 samples + 1 negative and 1 positive controls
Products	Non carbonated beverages, soft drinks,...
Product release	<b>Down to 24 hours after bottling</b>

### YEASTS & MOLDS IN FILTERABLE BEVERAGES

Sample volume	up to the whole bottle
Sensitivity of the method	1 cell/filtered volume
Batch time	Down to 75 minutes for 48 samples + 1 negative and 1 positive controls
Products	Filterable beverages
Product release	<b>50 hours after bottling</b>

### YEASTS AND MOLDS IN BEVERAGES & FRUIT JUICES

Sample volume	100 ml
Sensitivity of the method	1 organism/bottle
Batch time	Down to 75 minutes for 48 samples + 1 negative and 1 positive controls
Products	beverages & soft drinks,...
Product release	<b>72 hours after bottling</b>

## DIRECT COUNT

### DIRECT COUNT IN PROCESS WATER

Sample volume	1 ml
Sensitivity of the method	70 organisms/ml
Batch time	Down to 125 minutes for 48 samples + 1 negative and 1 positive controls
Product release	<b>20 minutes</b>

### YEAST IN FRUIT CONCENTRATES

### BACTERIA IN FRUIT CONCENTRATES

## OTHER SPECIFIC APPLICATIONS AVAILABLE UPON REQUEST