

Soft Drinks
& Fruit Concentrates
Fruit Juices
Fruit Preparations

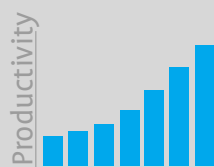
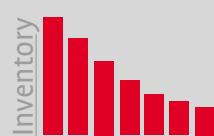
**Release your Products
Faster with Ultra-Rapid
Microbial Testing**



- Unique proven technology counts every living cell
- Quantitative direct results in minutes
- Presence/Absence tests in hours

Speed & Sensitivity

- Reduce quarantine time
- Rapidly respond to contamination incidents
- Decrease inventory holding and warehouse costs significantly
- Quickly confirm effectiveness of corrective action
- Minimize production disruption
- Decrease product losses



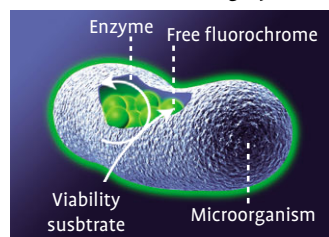
■ Unique Proven Technology

For more than 15 years, food and beverage companies worldwide have relied on CHEMUNEX® technology to deliver safe, high quality products to their customers. These companies not only know they are releasing a safe product but also enjoy the financial benefits of ultra-rapid microbial testing - gaining efficiencies on both the production floor and in the laboratory.

CHEMUNEX®'s Cell Labeling Technology ensures that all viable microorganisms including those growing in conditions of stress such nutrient-depleted process water or in the presence of growth inhibitors are labeled without labeling non-viable cells. CHEMUNEX counts the labeled cells reports the results in microbial cell counts without the need of any calibration curve or interpretation.

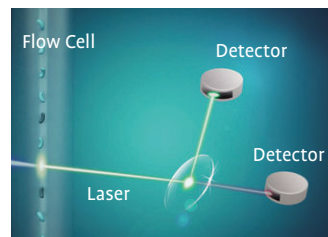
Criteria of Viability:

- Enzyme activity
- Membrane integrity



CELL LABELING

Unique, proven technology counts all living cells



LABELED CELL DETECTION

CHEMUNEX® is engineered for automated, high-throughput microbial detection - processing up to 50 samples/hour.

■ Functionality Controls:

- Fluorescent calibration Beads
- Negative Control
- Positive Control
- Internal Standard
- Low or high baseline monitoring



■ Powerful software uses sophisticated discrimination methods to analyze each data point and ensure only labeled microorganisms are counted.

■ CHEMUNEX® Expertise in Microbial Testing for Fruit Juices & Soft Drinks

- Detect Bacteria, Yeasts, Molds
- Down to 1 Microorganism per Bottle
- Save up to 5-7 days
- 12, 25, 50 Samples per hour

HACCP

- Raw Materials (Fruit Concentrates)
- Process Water
- In-Process Testing
- Thermal Treatment Check

Final Products

- Filtrated, Carbonated or Pulp-Containing Juices
- Soft Drinks
- Fruit Preparations

■ Presence/Absence

TVC (TOTAL VIABLE COUNT) IN FRUIT JUICES, SOFT DRINKS, FRUIT CONCENTRATES AND FRUIT PREPARATIONS

Sample Volume: 1 ml
 Sensitivity of the method: 1 organism/bottle for bacteria and yeasts
 Batch time: Down to 90 minutes for 48 samples + 1 negative and 1 positive control
 Products: Non carbonated beverages, soft drinks, fruit concentrates and fruit preparations
 Product release: Down to 26 hours after bottling

YEASTS AND MOLDS IN CLEAR BEVERAGES AND ICED TEA

Sample Volume: 100 ml
 Sensitivity of the method: 1 organism/bottle
 Batch time: Down to 70 minutes for 48 samples + 1 negative and 1 positive control
 Products: Clear, non carbonated beverages and soft drinks
 Product release: Down to 26 hours after bottling

BACTERIA & YEASTS IN FILTERABLE, CARBONATED BEVERAGES (CSD)

Sample Volume: 100-300 ml up to the whole bottle
 Sensitivity of the method: 1 yeast/filtered volume
 Batch time: Down to 70 minutes for 48 samples + 1 negative and 1 positive control
 Products: Filterable carbonated beverages and soft drinks
 Product release: Down to 24 hours after bottling

■ Direct Count

• YEAST IN FRUIT CONCENTRATES AND FRUIT PREPARATIONS

Sample: 1 g
 Sensitivity of the method: 10²/g
 Batch time: Down to 70 minutes for 48 samples + 1 negative and 1 positive control
 Time to first result: 15 min

TVC IN FRUIT CONCENTRATES AND FRUIT PREPARATIONS

Sample: 1 g
 Sensitivity of the method: 10³/g
 Batch time: Down to 90 minutes for 48 samples + 1 negative and 1 positive control
 Time to first result: 20 min

Other specific applications available upon request.

■ Three levels of automation to meet your laboratory workload

BactiFlow™ Microbial Compact Analyzer

- Semi-automated Real-Time Analyzer
- Manual Labeling automated reading
- Up to 15 tests/hour



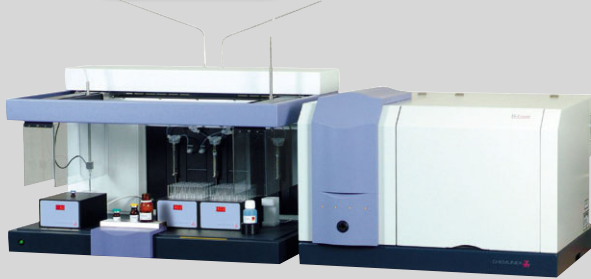
BactiFlow™ALS Automated Labeling System

- Fully automated Real-Time Analyzer
- Automated Labeling - Automated reading
- 23 samples/batch
- 25 samples/hour



DCount™

- High-throughput Analyzer
- Automated Labeling
Automated reading
- 48 samples/batch
- 50 tests/hour



■ Technical Support and Validation

bioMérieux provides comprehensive documentation, on- and off-site training and validation support including:

- Application notes
- Validation support documentation
- Technical specifications
- Scientific papers
- Qualification Packages are available

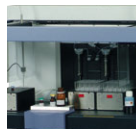
■ Simple 3 Step-Protocol

MINIMAL SAMPLE PREPARATION



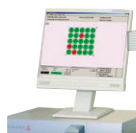
- Simple sample pre-treatment (centri-filtration)
- Load samples onto automation unit (*D-Count*® and *BactiFlow*® ALS)

FULLY-AUTOMATED LABELING (BACTIFLOW® ALS AND D-COUNT®)



- 23 or 48 sample capacity + positive/negative controls
- Adds all required labeling reagents
- Controls incubation temperature and time

FAST AND SENSITIVE ANALYSIS



- Up to 50 samples per hour
- Results in cells per ml, no interpretation needed

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