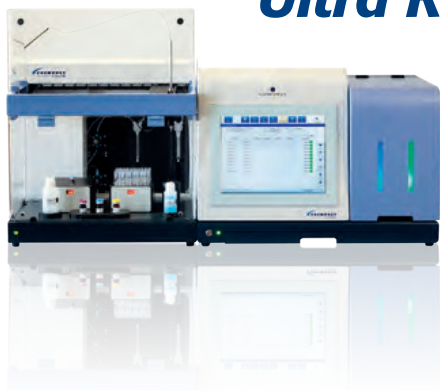




DAIRY PRODUCTS

RELEASE YOUR PRODUCTS FASTER WITH
Ultra Rapid Microbial Testing Solution





CHEMUNEX® RECOGNIZED EXPERTISE IN MICROBIAL TESTING FOR DAIRY PRODUCTS



Throughout the dairy industry, quality control laboratories are facing increasing pressure to cut the turnaround time on their microbiological testing. The main driver for this is the desire within many companies to release faster, to reduce production cycle times and inventories, implement just-in-time manufacturing processes, minimize the risk and cost associated with potential in-progress contamination while continuing to guarantee and enhance the quality of products delivered to customers.

- 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)

- Yogurts, fermented milk products
- Greek yogurts
- Fromages frais
- Milk based desserts
- ESL and UHT milk
- Plant-based milks
- Fruits preparation

PRESENCE/ABSENCE

YEAST IN FERMENTED MILK PRODUCTS

Sample volume	1 g
Sensitivity of the method	1 organism/pot
Batch time	Down to 75 minutes for 48 samples + 1 negative and 1 positive controls
Products	Yogurts, greek yogurts
Product release	24 hours

ENTEROBACTERIACEAE

Sample volume	1 g
Sensitivity of the method	1 organism/g
Batch time	Down to 80 minutes for 48 samples + 1 negative and 1 positive controls
Products	All milk products
Product release	10 hours (13 hours for products containing <i>Bifidobacterium</i>)

YEAST & MOLDS IN FRUIT PREPARATION

Sample enrichment	up to 2 g
Sensitivity of the method	1 organism/per volume
Batch time	Down to 68 minutes for 48 samples + 1 negative and 1 positive controls
Product release	48 hours

OTHER SPECIFIC APPLICATIONS AVAILABLE UPON REQUEST

STERILITY TESTING OF UHT MILK

Sample volume	0.5 ml
Sensitivity of the method	1 organism/per bottle
Batch time	Down to 95 minutes for 48 samples + 1 negative and 1 positive controls
Products	UHT milks, flavored UHT milks, UHT baby milks, ESL milks
Product release	24 hours

STERILITY TESTING OF DESSERTS

Sample volume	0.5 ml
Sensitivity of the method	1 organism/per pot
Batch time	Down to 95 minutes for 48 samples + 1 negative and 1 positive controls
Products	Desserts, puddings,...
Product release	24 hours

DIRECT COUNT

DIRECT COUNT IN PROCESS WATER

Sample volume	1 ml
Sensitivity of the method	50 organisms/ml
Batch time	Down to 122 minutes for 48 samples + 1 negative and 1 positive controls
Product release	20 minutes

bioMérieux, Inc.
100 Rodolphe Street
Durham, NC 27712
U.S.A.
Tel: (800) 682-2666
Fax: (800) 968-9494
www.biomerieux-usa.com

