



## RELEASE YOUR PRODUCTS FASTER WITH

**Ultra Rapid Microbial Testing Solution** 















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



Product releases based on effectiveness, safety and speed are becoming an increasingly important factor for all beverages manufacturers worldwide. As traditional 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 preservative-free beverages and change from traditional glass bottle to modern PET bottle requiring highest de-mands for aseptic filling.

- · Detect Bacteria, Yeasts, Molds
- Sensitivity down to 1 Microorganism
- Save up to 5-7 days

Sample volume

Product release

• 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** 

	8,
Batch time	Down to 105 minutes for 48 samples + 1 negative and 1 positive controls
Products	Non carbonated beverages, soft drinks,
Product release	24 hours after bottling
YEASTS AND MOLDS	IN BEVERAGES & FRUIT JUICES
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 controls

Sensitivity of the method 1 organism/bottle for bacteria and yeasts

#### OTHER SPECIFIC APPLICATIONS AVAILABLE UPON REQUEST

72 hours after bottling

YEASTS & MOLDS IN I	FILTERABLE BEVERAGES
Sample volume	up to the whole bottle
Sensitivity of the method	1 cell/filtered volume
Batch time	Down to 68 minutes for 48 samples + 1 negative and 1 positive controls
Products	Filterable beverages
Product release	50 hours after bottling

## **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

## **YEAST IN FRUIT CONCENTRATES**

**BACTERIA IN FRUIT CONCENTRATES** 

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