



BIOMÉRIEUX

CHEMUNEX[®] D-COUNT[®]

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	Down to 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 75 minutes for 48 samples + 1 negative and 1 positive controls
Products	beverages & soft drinks,...
Product release	72 hours after bottling

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	50 hours after bottling

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	20 minutes

YEAST IN FRUIT CONCENTRATES

BACTERIA IN FRUIT CONCENTRATES

OTHER SPECIFIC APPLICATIONS AVAILABLE UPON REQUEST

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