



BIOMÉRIEUX

CHEMUNEX[®] D-COUNT[®]

ULTRA RAPID MICROBIAL TESTING SOLUTIONS

Release your dairy products faster



PIONEERING DIAGNOSTICS



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 whilst 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
- UHT milk
- Vegetable milks
- Fruits preparation

PRESENCE/ABSENCE

YEAST IN FERMENTED MILK PRODUCTS

Sample volume	1g
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

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

YEAST & MOLDS IN FRUIT PREPARATION

Sample enrichment	up to 200 g
Sensitivity of the method	1 organism/per volume
Batch time	Down to 70 minutes for 48 samples + 1 negative and 1 positive controls
Product release	Down to 48 hours

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

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	Down to 24 hours