



Oculer

Bringing Microbiology to Light



Automated
YEAST AND MOULD DETECTION
in Less Than 48 Hours

SIMPLE - FAST - ACCURATE

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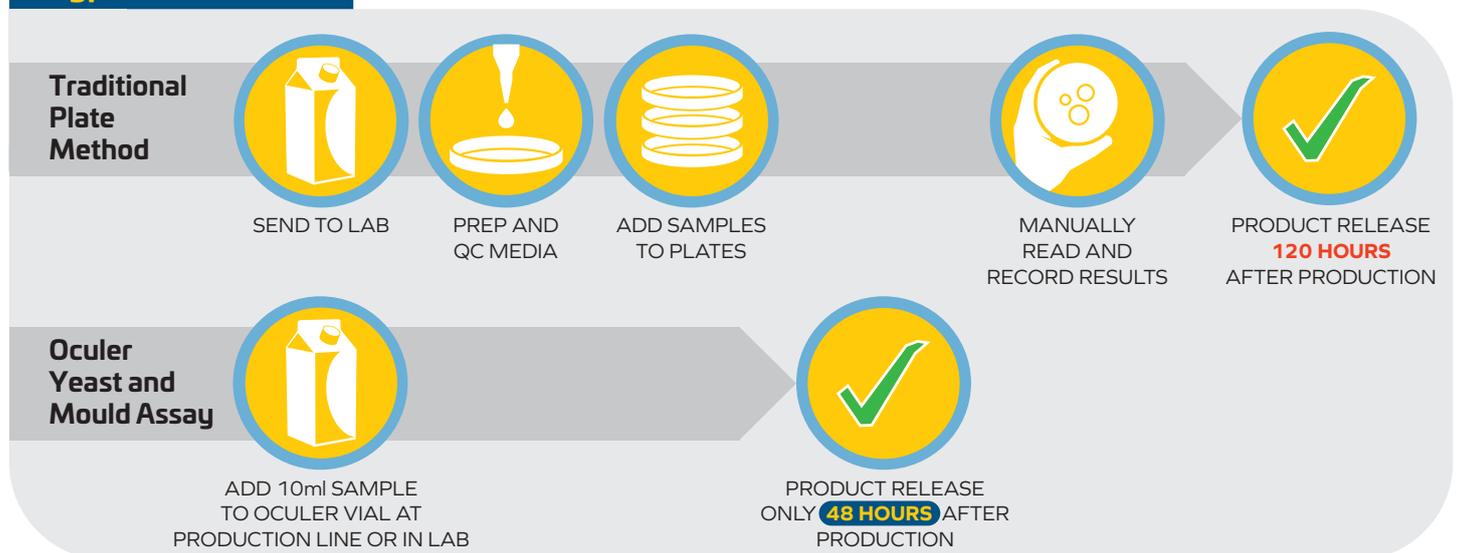
Manufacturers of fruit-containing beverages and desserts such as fruit yoghurts, smoothies, juices and flavoured milks, can now release finished product faster with the Oculer Yeast and Mould (Y+M) assay. The reduced testing time leads to lower warehousing costs, increased product shelf life; early warning of spoilage problems can reduce product wastage. Ideally suited to a fast moving, routine production facility, the Oculer Y+M assay will automatically monitor and analyse samples, detecting yeast and moulds in as little as 48 hours compared to 120 hours on traditional plates. Results are available in real-time leading to much faster notification of positives. Using pre-prepared vials of media stored at ambient temperature, the Oculer system does not require a lab or specific microbiological expertise.

How does it work?

The Oculer system uses a luminescent sensor to detect oxygen depletion caused by growth of yeast and moulds in a proprietary selective medium, specifically formulated for this application.



Typical workflow



Simple - Fast - Accurate

- Not affected by pulp or opacity
- Same protocol for all products
- Automated alerts from multiple sites
- Protect your brand with positive release

Suitable for Fruit-Containing Beverages and Desserts including:

- Yoghurts
- Smoothies
- Juices and concentrates
- Flavoured Milks
- Dairy or Plant Based