



Oculer

Bringing Microbiology to Light



The Oculer 930 series is an automated walk-away approach to rapid microbiological testing for the quality control of finished products including UHT/ESL dairy and plant-based beverages, fruit-containing beverages and desserts and many other industrial applications.

Is waiting for microbiology results delaying your product release times? Is warehousing space expensive and not meeting your lean manufacturing strategy? Are you having difficulty recruiting trained laboratory staff?

The Oculer series 930 offers a complete solution - a simple, fast and accurate approach to final product testing for routine production operations.

SIMPLE - FAST - ACCURATE



Simple

An easy-to-use system suitable for non-specialist operators, just add the product sample to a pre-prepared vial of specifically formulated media, place in the reader and walkaway. The reader will automatically monitor oxygen levels in each vial delivering pass/fail microbiology results in real-time. The Oculer system eliminates the need for highly skilled staff and can be used directly on the manufacturing floor.



Fast

Delivering pass results within 48 hours as compared to 120 hours for traditional plates, the Oculer also has the advantage of even faster results when a higher level of contamination is present, speeding up remedial action and saving waste production.



Accurate

Using a growth-based technology with large sample volume of up to 10ml gives a more accurate result compared to traditional plates or other alternative rapid microbiological methods available on the market.



How does it work?

Each vial of media contains a highly sensitive fluorescent oxygen depletion sensor, the Oculer incubator/reader detects any reduction in oxygen caused by aerobic microbial growth. The limit of detection is therefore down to one viable microbial cell in the test sample. Monitoring is performed automatically with real-time central data analytics and customised reporting of real-time results available centrally or remotely.



Applications include:

Detection of yeast and moulds in fruit-containing beverages and desserts including yoghurts, smoothies, juices and concentrates, flavoured milks - dairy or plant based

Commercial Sterility testing (bacteria, yeast and moulds) of UHT and ESL beverages such as milks, yoghurts, flavoured milks dairy and plant-based.

And with the specialist Oculer validation and technical support team you can be sure of expert advice when you need it. Other potential applications can be assessed by our in-house application laboratory.



Improve your cash flow and protect your brand with the Oculer 930 series, ask for an online demonstration today.