



Oculer

Bringing Microbiology to Light



Automated Yeast and Mould Detection in less than 48 hours

Manufacturers with Yeast and Mould concerns can now release finished product faster with the Oculer Yeast and Mould (Y&M) assay.

Oculer's proprietary selective medium encourages the growth of yeast and mould while suppressing the growth of bacteria, even in live yoghurt.

The reduced testing time leads to lower warehousing costs and increased product shelf life as early warning of spoilage problems can reduce product wastage. Ideally suited to a fast moving, routine production facility.

FAST

Commercial sterility pass result within 48 hours after pre-incubation

SENSITIVE

A larger sample size (10mm) is up to 100x more sensitive than plates

FULLY AUTOMATED

Reduce manual errors; collect real-time data without the need for highly skilled staff



EASY TO USE

One step sample inoculation into ready-prepared vials, can be done by any operative

FLEXIBLE

Not affected by sample matrix, same protocol can be used for airy or plant-based beverages

COST EFFECTIVE

Releasing product faster lowers warehousing costs and maximises shelf life

How it works

The Oculer Y&M assay will automatically monitor and analyse samples, detecting yeast and moulds within hours, with a confirmed negative result for a 10 ml sample within 48 hours compared to 120 hours on traditional plates. The 10 ml sample size gives a minimum tenfold increase in sensitivity over traditional methods.

Results are available in real-time, often leading to much faster notification of positives. The Oculer Rapid 930 Series system

uses dedicated APCheck® vials that are pre-filled with bioengineered media, gamma-irradiated to guarantee sterility, and which are validated to be stored for extended periods at ambient temperature. The Oculer system does not require a lab or specific microbiological expertise. APCheck® vials are delivered following rigorous quality assurance tests, removing the need for on-site media production and associated quality control.

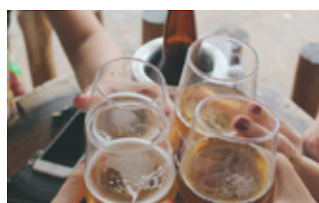
Typical Applications for Yeast & Mould Assay



UHT dairy and plant based products



Fresh and pasteurised fruit juices



Alcohol-free beers and wines



Yoghurt and cream

2x

Faster than plates

100%

More sensitive

100%

Eliminate media preparation

216

Assays per instrument

Simple - Fast - Accurate

- Protected brand with positive releases
- Not affected opacity
- Same protocol for all products
- Automated alerts from multiple sites

Suitable for UHT or ESL Beverages

- Milks
- Yoghurts
- Flavoured milks
- Dairy or plant-based

Improve your cashflow and protect your brand with Oculer.
Contact us today for a proof of concept discussion.
