

Product Fact Sheet

# CyStain™ VitalCount



Fast, safe, sensitive: Control your production the easy way

## Product picture



## Sysmex Partec GmbH

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Sysmex Partec is an ISO 9001:2015 and EN ISO 13485:2016 certified company.

## Product name

CyStain™ VitalCount

## Manufacturer information

CyStain VitalCount is manufactured by Sysmex Partec GmbH.

## Summary

CyStain VitalCount is a microbial detection kit for the unspecific detection and quantification of vital microorganisms (yeast, bacteria and mold) in beverages. The kit involves manual or automated sample preparation by pipetting robots in a 96-well format. Beverage samples are automatically analysed and results are automatically reported by the CyFlow™ Cube 6 V2m analyser and the CyFlow™ Robby 6 Autoloading Station.

## Productivity values

The CyStain VitalCount Kit is an automated, cost-effective and rapid alternative to conventional plate counts. The enumeration of total viable microorganisms allows to assess the microbial burden during in-process control and final product control of beverages. The objective and automated read-out of the results allows clear release decision with confidence in routine quality control during beverage production.

## Key features in industrial testing

- Speed up product release
- Decrease inventory / warehouse costs
- Reduce human errors due to the automate procedure
- Simplified automated operation dedicated to this application
- Objective clear-cut decision due to standardised data reporting
- Highest sensitivity: 1 organism / bottle (pre-incubation necessary)

## Ordering information

### Reagent

Article number	Item
05-5029	CyStain VitalCount

### Consumables and Instruments

Article number	Item
04-2026	96 Well Filter Plates
04-2025	96 Well Receiver Plates
CY-S-3061R-V2m	CyFlow Cube 6 V2m
CY-S-3083-V2m	CyFlow Robby V2m Autoloading Station

## Specifications

Features	Description
Technology	Vital cell stain / Flow cytometry
Sample type	Beverages
Species type	Living bacteria, yeast cells and mold
Limit of detection (LoD)	At least 1000 cells/mL
Limit of blank (LoB)	At least 500 cells/mL
Sensitivity of the method	1 organism/bottle for bacteria, yeast and mold (after pre-incubation)
Number of tests	480
Shelf-life	12 months
In-use stability	2 months
Storage temperature	2 - 8 °C
Format	96-well plate
Sample preparation time	~ 80 min for 96 samples
Throughput (analysis time)	< 180 min 96 samples
Carry-Over	< 0.1 %

## Exemplary applicable beverage types

Beverage type	Examples
Fruit Juice	Apple Juice Orange Juice Banana Juice Multivitamin Juices
Carbonated soft drink	Cola Orange limonade Energy drinks Isotonic / sport soft drinks apple spritzer
Non-carbonated soft drink	Juice concentrate drinks
Ice Tea	Black, peach & hibiscus Green, lime & mint
Coffe drinks	Prepackaged coffe drinks
Fermented Drinks	Kombucha Organic fermented beverages
Alcoholic	Alcopops Hard Seltzer
Other	Flavored Water Smoothies Coconut Water