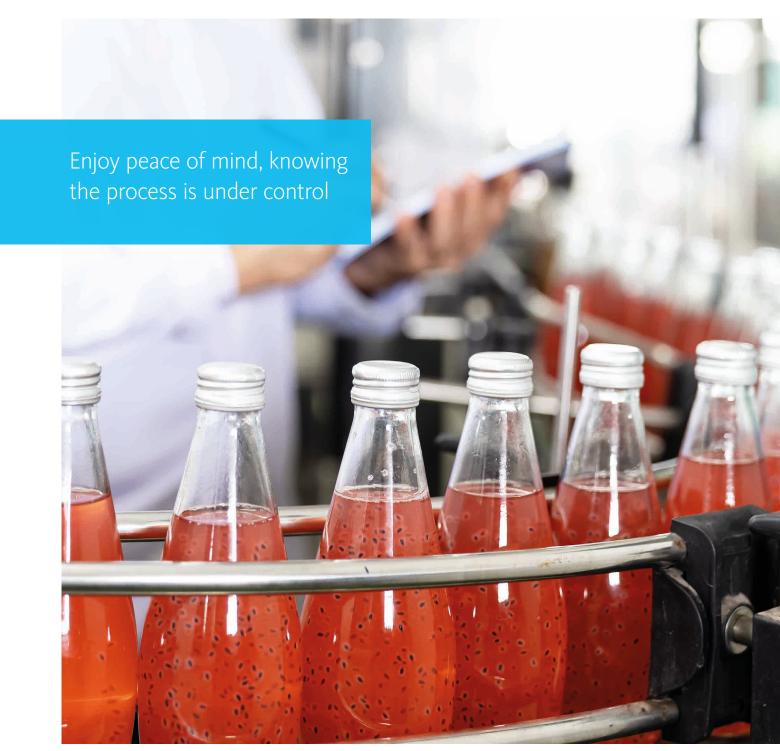


Microbial count in beverages: CyStain™ VitalCount

Clear QC results, faster than ever



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Enjoy a new level of productivity

Beverage manufacturers and service labs perform regular quality control checks to spot any microbial contamination during the production process and avoid release of contaminated products. This approach also ensures the profitability and reputation of manufacturers.

Using conventional culture methods to detect microbial contamination, valuable time, often days, passes before test results are available – posing a real risk for quality management, the quality lab and supply chain. Another shortcoming of conventional methods is that they often do not provide results that are reproducible enough to allow a clear-cut decision.

CyStain VitalCount

Unlike conventional methods, CyStain VitalCount can reliably quantify viable bacteria, yeast and mold in beverage samples within hours instead of days. A ready-to-use reagent kit, CyFlow™ Cube 6 V2m analyser, Robby 6 V2m Autoloading Station, and a dedicated software configuration all work together to offer a complete and automated solution dedicated to QC for the beverage industry. This solution reduces the effort for testing labs, reduces human errors to a minimum, and delivers standardised objective results.

To further speed up getting results, the test is adapted to an easy 96-well plate format, allowing efficient batch processing and analysis of samples. All in all, this delivers clear cost-efficient QC results. Faster than ever.

Item	Sysmex order code
CyStain VitalCount	05-5029
96 Well Receiver Plates	04-2025
96 Well Filter Plates	04-2026
96 Well Plates NO.02 (10 pcs)	04-2022
96 Well Plates NO.02 (100 pcs)	04-2020
CyFlow Cube 6 V2m	CY-S-3061R-V2m
CyFlow Robby 6 Autoloading Station	CY-S-3083-V2m



Typical analysis workflow in a 96-well format



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