

CyFlow™ RI-300 Analyzer

State of the Art Microbial Quality Control



Safeguarding Quality, Ensuring Process Control

Microbial analysis plays a critical role in ensuring the quality, safety, and consistency of products like wine, beer, juice, and water. By identifying and monitoring the microbial content, producers can optimize production processes, maintain product standards, and ensure consumer safety.

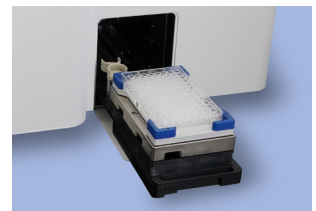
Wine and Beer: Microbial analysis helps in controlling fermentation processes, ensuring the desired flavor profile and preventing spoilage. It also assists in identifying and eliminating harmful microorganisms that can affect the taste and safety of the final product.

Juice: In juice production, microbial analysis is crucial for detecting contaminants that can cause spoilage and health hazards. This ensures the juice is safe for consumption, has a longer shelf life, and maintains its nutritional value.

Water: For water quality, microbial analysis is essential in detecting pathogens and ensuring water is safe for drinking and other uses. It helps in complying with health regulations and preventing waterborne diseases.



Sample analysis is carried out using the CyFlow™ RI-300 and is easy to scale up in combination with the AL-20 Autoloader. This allows automated high throughput analysis of multiple samples.



Key Benefits

- Dedicated microbiological QC for industry applications.
- Customizable, standardized workflows.
- Fast time-to-result.
- Objective, clear-cut results.
- Performance control with internal QC.

State of the Art microbial QC



To learn more, go to [sysmexmicrobiology.com](https://www.sysmexmicrobiology.com)