

CyFlow™ RI-300 Analyzer

State of the Art Microbial Quality Control



From Raw to Ready – Total Microbial Control

From juice to kimchi, beer to yogurt — knowing what’s alive in your product matters. The **CyFlow™ RI-300** flow cytometer delivers rapid, actionable insights into microbial content at every step of your production process. Whether you’re producing shelf-stable juice, artisanal beer, or probiotic-rich foods, the RI-300 gives you control over safety, quality, and consistency.

Wine and Beer: Monitor spoilage organisms and control fermentation with precision. Flow cytometry helps you maintain flavor integrity, prevent off-flavors, and ensure product safety — faster than plating or PCR.

Juice and Beverages: Detect total and viable bacteria, yeast, and spoilage organisms like Alicyclobacillus early in production. Reduce spoilage risk, extend shelf life, and support microbial control within HACCP frameworks with rapid, in-line microbial data.

Food Production: Track microbial load in raw materials and throughout processing. Validate cleaning steps, detect contamination hotspots, and ensure compliance — from RTE meals to fermented foods and beyond.

Probiotics: Go beyond CFUs. Accurately quantify total, viable, and VBNC probiotic cells with strain-specific reagents. Ensure product claims, label accuracy, and stability — even under challenging conditions.



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



One analyzer. Endless applications.

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