



AES Chemunex, the worldwide leader of cytometry applied to the detection of micro-organisms, has a new application dedicated to meat processing industries. Total viable count enumeration of raw meat is achieved within 90 minutes, thus providing an accurate analysis of the microbial meat quality immediately after delivery. This testing method has been validated by the BAV Institute in Germany on over 1,000 samples (all kinds of raw meat, pork, turkey, minced meat). In addition to its speed, this method presents the advantage of counting only the viable micro-organisms. Up to 23 or 48 samples can be analysed simultaneously with the available analysers (BactiFlow ALS and D-Count). This new application enlarges the range of available tests for the ultra-rapid microbial testing of foodstuffs, intermediates and finished products.

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