

Microbial QC in Winemaking



CyStain™ OenoCount



Elevate Your Vine Performance

Unlock the full potential of your wine with CyStain OenoCount, the state-of-the-art solution designed to improve your winemaking process control. OenoCount provides accuracy in monitoring yeast and microbial populations, ensuring high standards of quality and taste. Streamline your production, enhance flavor profiles, and produce wines that leave a lasting impression.

Rapid Detection: Allows for the quick detection of microbial contaminants in wine, ensuring the bottled product is free from spoilage microorganisms.

Comprehensive Analysis: Designed to identify a wide range of microbial contaminants, ensuring a thorough assessment of bottle sanitation.

Detection of VBNC Cells: Detects viable but non-culturable cells that can reactivate after bottling.

OenoCount Key Benefits

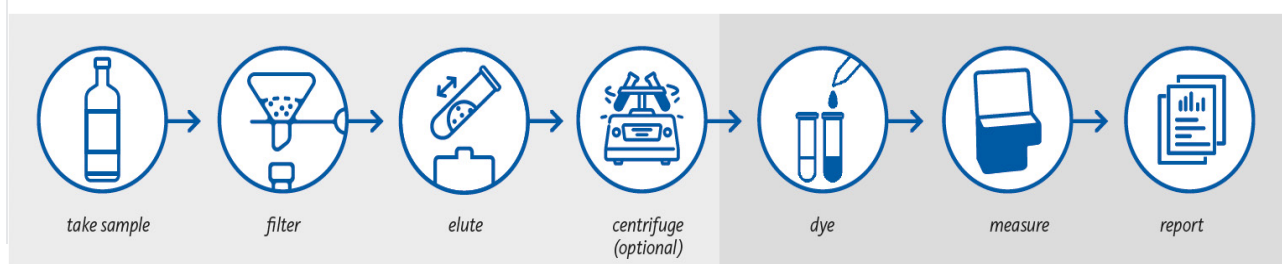
- Counting all bacteria: Viable, dead, and viable but non-culturable microorganisms
- Differentiation between Gram-positive and Gram-negative bacteria
- Early and accurate detection of contaminants can prevent costly product recalls.
- Objective clear-cut results – perfect for routine analysis



Fast and easy workflow

Filtration Process (CyStain™ Elution Buffer):

Staining Process (CyStain™ OenoCount):



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