

Microbial QC in Brewing

# From Start to Finish



**Elevate your Microbial QC – Fast, easy, robust, safe**

Sysmex offers cutting-edge solutions for brewing, featuring a suite of reagents designed to enhance production, quality, and safety. Our products ensure precise monitoring and process control throughout the fermentation process, from mashing to bottling, safeguarding the beer's integrity and excellence.

**CyStain™ BacCount Total and Viable** enables the detection of the total amount of viable and dead bacteria, crucial for process control in water testing and cleaning confirmation.

**CyFlow™ BrettCount** detects living *Brettanomyces bruxellensis* cells in beer, ensuring brewers can monitor and manage these yeast strains effectively..

**CyStain™ VitalCount** reliably quantifies viable bacteria, yeast, and mold in beverage samples.

**CyStain™ OenoCount** enables the detection of almost all microbial contaminants in beer and during fermentation, which is important for bottle sterility confirmation and process control.

**CyStain™ GramCount** differentiates between Gram-positive bacteria such as *Lactobacillus*, and Gram-negative bacteria such as *Acetobacter*, to ensure consistent flavor.



In combination with the ultra-compact and cost-efficient **CyFlow™ RI-300** flow cytometer, it is possible to detect almost all bacteria in beverage samples, ensuring precision, safety, and quality in beverage production.

[Learn more](#) or [email us](#)